

PEXARA Andreana
Assistant Professor
“Hygiene of Foods of Animal Origin”

SURNAME: Pexara

NAME: Andreana

DATE OF BIRTH: January 21st, 1975

PLACE OF BIRTH: Thessaloniki, Greece

EDUCATION

- Degree in Veterinary Medicine, Veterinary Faculty, Aristotle University of Thessaloniki (March 1999).
- Doctor of Philosophy, Department of Food Hygiene and Technology of Food of Animal Origin, Faculty of Veterinary Medicine, Aristotle University of Thessaloniki (December 2005).

PROFESSIONAL ACTIVITIES

- 15/3/2000-15/3/2002:
Researcher, Research grant entitled “Study of nitrate and nitrite content in the muscle tissue of fattening animals and their content in consumed water and feed”, Research Committee of Technological Educational Institute of Thessaloniki.
- 15/7/2002-14/7/2003:
Veterinarian, Institute of Food Hygiene of Thessaloniki, Greek Ministry of Agriculture.
- 13/10/2003-12/6/2004, 8/3/2005-7/7/2005:
Veterinarian, School of Meat Professionals of Thessaloniki, Greek Ministry of Rural Development and Food.
- 8/7/2005-11/5/2008:
Veterinarian, Veterinary Administration of Milos, Prefecture of Cyclades, Greece.
- 12/5/2008-10/3/2014:
Lecturer of Hygiene of Foods of Animal Origin, Department of Food Hygiene, Faculty of Veterinary Medicine, University of Thessaly.
- 10/3/2015-1/12/2021:
Assistant Professor of Hygiene of Foods of Animal Origin, Department of Food Hygiene, Faculty of Veterinary Science, University of Thessaly.
- 1/12/2021-present:
Associate Professor of Hygiene of Foods of Animal Origin, Department of Food Hygiene, Faculty of Veterinary Science, University of Thessaly.

EDUCATIONAL ACTIVITIES

A. TEACHING

1. Undergraduate teaching

- Academic year 2002-2003:

Laboratory Associate, Department of Animal Production of the School of Technological Applications at the Technological Educational Institute of Thessaloniki (T.E.I.-Th.).

- Academic year 2007-2008:

Adjunct Lecturer of Hygiene of Foods of Animal Origin, Department of Food Hygiene, Faculty of Veterinary Science, University of Thessaly.

Courses (lectures and laboratory exercises):

- Hygiene and Technology of Milk and Milk products (5th semester).
- Hygiene of Foods of Animal Origin (6th semester).

- May 2008-present:

Lecturer (May 2008-March 2014) and Assistant Professor (since March 2014) of Hygiene of Foods of Animal Origin, Department of Food Hygiene, Faculty of Veterinary Science, University of Thessaly.

Courses (lectures and laboratory exercises):

- Hygiene and Technology of Milk and Milk products (5th semester),
- Technology of Foods of Animal Origin (6th semester),
- Meat Hygiene (8th semester),
- Food Microbiology (9th semester),
- Hygiene of Foods of Animal Origin (10th semester).

After the change of the Curriculum (academic year 2018-2019):

Courses (lectures and laboratory exercises):

- Technology of foods of animal origin and relevant legislation (3rd semester)
- Hygiene and Technology of milk and dairy products and relevant legislation (6th semester)
- Hygiene of foods of Animal Origin and relevant legislation I (7th semester)
- Hygiene of foods of Animal Origin and relevant legislation II, certification and composing reports (8th semester)
- Practical training in Hygiene of Foods of Animal Origin I (9th semester)
- Practical training in Hygiene of Foods of Animal Origin II (10th semester)
- Food Quality and Control and Relevant Legislation (10th semester, elective course)

Participation in the lectures of the course:

- Veterinary ethics and legislation (2nd semester).

2. Postgraduate teaching

2.1. Postgraduate studies program “Aquaculture” - “Aquatic animal health”, Faculty of Veterinary Science of the University of Thessaly in collaboration with the Department of Aquaculture & Fisheries of the Technological Institute of Epirus.

- Academic years 2007-2008 (10 hours), 2010-2011 (4 hours), 2015-2016 (4 hours): Course: "Hygiene of fish catch, bivalves and aquaculture products" (3rd semester).

2.2. Postgraduate studies program "Sustainable Management of Aquatic Environment (SMAE)", Department of Ichthyology and Aquatic Environment, School of Agricultural Sciences, University of Thessaly.

- Academic years 2011-2012 (6 hours), 2012-2013 (6 hours): Course: "Sustainability in Fish and Seafood Technology" (1st semester).

2.3. Postgraduate studies program "Applied Public and Environmental Hygiene", Faculty of Medicine, University of Thessaly.

- Academic years 2007-2008 (4 hours), 2008-2009 (4 hours), 2010-2011 (4 hours): Course: "Prevention of foodborne and waterborne diseases - Good Manufacturing Practice" (3rd semester).

- Academic year 2011-2012 (3rd semester): Courses:

- "Prevention of foodborne and waterborne diseases – Good Manufacturing Practice" (3 hours).
- "Waste management – Inspection of animal carcasses and Public Health" (2 hours).

- Academic year 2013-2014, (3rd semester): Courses:

- Quality and safety of foods and water (potable and recreational) and Public Health" (5 hours). (Course coordinator).
- "Prevention of foodborne and waterborne diseases – Good Manufacturing Practice" (3 hours).

- Academic year 2014-2015, (3rd semester): Courses:

- "Quality and safety of foods and water (potable and recreational) and Public Health" (4 hours). (Course coordinator).
- "Prevention of foodborne and waterborne diseases – Good Manufacturing Practice" (3 hours).

- Academic year 2016-2017, (3rd semester):

Courses:

- "Quality and safety of foods and water (potable and recreational) and Public Health" (5 hours). (Course coordinator).
- "Prevention of foodborne and waterborne diseases – Good Manufacturing Practice" (3 hours).
- "Laboratory control of food" (7 hours).

- Academic year 2016-2017, (3rd semester):

Courses:

- "Quality and safety of foods and water (potable and recreational) and Public Health" (5 hours). (Course coordinator).
- "Prevention of foodborne and waterborne diseases – Good Manufacturing Practice" (3 hours).
- "Laboratory control of food" (7 hours).

- Academic year 2017-2018, (3rd semester): Courses:

- “Quality and safety of foods and water (potable and recreational) and Public Health” (4 hours). (Course coordinator).
- “Prevention of foodborne and waterborne diseases – Good Manufacturing Practice” (3 hours).
- “Laboratory control of food” (7 hours).
- Academic year 2019-2020, (3rd semester):
Courses:
 - “Quality and safety of foods and water (potable and recreational) and Public Health” (4 hours). (Course coordinator).
 - “Prevention of foodborne and waterborne diseases – Good Manufacturing Practice” (3 hours).
 - “Laboratory control of food” (7 hours).
- Academic years 2021-2022, 2022-2023.

2.4 Interdepartmental Postgraduate studies program “Technology, Quality & Safety of Food of Animal Origin”, University of Thessaly, Department of Agriculture, Ichthyology & Aquatic Environment and Department of Food Science & Nutrition

- Academic year: 2023–2024, 2024-2025
Course: “Quality Control & Safety of Food of Animal Origin”, (4 hours)

2.5. Postgraduate studies program in Public Health and Epidemiology. Public Health and Applied Epidemiology (Stream 1), Public Health and Maritime Transport (Stream 2), Faculty of Medicine, University of Thessaly.

- Academic year: 2024-2025
- Module. Hygiene, environment and maritime transport sector (2 hours).

3. SUPERVISION, PARTICIPATION IN ADVISORY AND EXAMINING COMMITTEES OF THESES

- **Supervisor of PhD thesis.**
of Vlachou M., title “Occurrence of Ochratoxin A in pig carcasses and human blood in Greece”.
- **Member of the advisory in 3 PhD thesis committee in progress.**
- **Supervisor or member of the advisory thesis committees of 50 postgraduate (MSc) students in 4 Postgraduate studies programs:**
 - “Applied Public and Environmental Hygiene”, Faculty of Medicine, University of Thessaly.
 - “Aquaculture-Aquatic animal health” Faculty of Veterinary Medicine of the University of Thessaly in collaboration with the Department of Aquaculture & Fisheries of the Technological Institute of Epirus.
 - Interdepartmental Postgraduate studies program “Technology, Quality & Safety of Food of Animal Origin”, University of Thessaly, Department of Agriculture,

Ichthyology & Aquatic Environment and Department of Food Science & Nutrition.

- “Nutrition in Health and Disease”, Faculty of Medicine, University of Thessaly.

- **External examiner of PhD theses**

- Botsoglou, E., Faculty of Veterinary Medicine, University of Thessaly, March 13th, 2013.

- Evagelopoulou G., Faculty of Veterinary Medicine, University of Thessaly, July 17th, 2015.

- Gritzali G., Department of Public & Community Health, Faculty of Health and Caring Professions, Technological Educational Institute of Athens, October 24th, 2017.

- Vousdouka, V., Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, February 18th, 2019.

- Govari, M., Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, August 21st, 2019.

- Komodromos D., Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, 2021.

- Kotsou K., Department of Food Science and Nutrition, University of Thessaly, June 26th, 2025.

SCIENTIFIC VISIT UNDER BILATERAL EDUCATIONAL PROGRAMME

- Scientific visit at “University of Veterinary Medicine and Pharmacy” in Košice, Slovakia, from September 2nd to 12th, 2012.

ADMINISTRATIVE ACTIVITIES

- Member of the General Assembly of the Faculty.
- Member of various Committees of the University of Thessaly.
- Member of Scientific Committees.

DISTINCTIONS

- PhD Scholarship, Research Committee, Aristotle University of Thessaloniki (Academic Year 2001-2002).

RESEARCH

A. RESEARCH INTERESTS

- Foodborne pathogens and public health
- Presence and characteristics (antibiotic resistance, enterotoxin production) of *Staphylococcus aureus* in foods of animal origin
- Occurrence and characteristics of mycotoxins in foods of animal origin.
- Antimicrobial resistance and One Health
- Foodborne viruses
- Effect of Modified Atmosphere Packaging, essential oils and bacteriocins against foodborne pathogens

B. RESEARCH GRANTS

1. Approved research grants

- Member of the research team of the project: “Study of nitrate and nitrite content in the muscle tissue of fattening animals and their content in consumed water and feed” (Research Committee, Technological Educational Institute of Thessaloniki, May 2000-May 2002, Leader: Assoc. Professor Eleftheriadou, A., Department of Animal Production, Technological Educational Institute of Thessaloniki, Greece).
- **Leader** of the research team of the project: “Study of the presence of *Staphylococcus aureus* in goat's and ewe's milk and staphylococcal enterotoxins in feta cheese” (Research Committee, University of Thessaly, Greece; September 2008- October 2009).
- Member of the research team of the project: “Study of the effect of Modified Atmosphere Packaging and the combination of nisin and essential oils on ‘Souvlaki’ from pork meat” (Research Committee, University of Thessaly, Greece; 2009-2011; Leader: Lecturer Solomakos, N., Faculty of Veterinary Medicine, University of Thessaly).
- Member of the research team of the project: “Effect of modified air packaging on quality and microbial safety of the traditional cheese Graviera of Agrafa” (In collaboration with the cheese production company Kissas AE, Mouzaki, Supported by Ministry of Education of Greece, General secretariat of Research and Technology, Leader: Professor Govaris A., Faculty of Veterinary Medicine, University of Thessaly, 2013).

PUBLICATIONS

A. MONOGRAPH - PhD Thesis

A new production technology for gyros and study of parameters affecting the quality of the final product.

Department of Food Hygiene and Technology of Animal Origin, Faculty of Veterinary Medicine, Aristotle University of Thessaloniki (2005).

B. BOOK CHAPTERS (Pre-Review)

1. Pexara Andreana. Pathogens in Milk: *Coxiella burnetii*. In: Encyclopedia of Dairy sciences, 3rd edition, Paul McSweeney and John McNamara (Eds), Publisher: Elsevier (In Press).
2. Govaris Alexander & Pexara Andreana. Foodborne viruses. Encyclopedia. <https://encyclopedia.pub/4099>.

C. ARTICLES

• PUBLICATIONS IN PEER-REVIEWED JOURNALS

1. Effect of nitrate and nitrite content in water and feed on their presence

in the muscle tissue of fattening pigs.

Eleftheriadou, A., Pexara, A., Gavrilidou, I., Amvrosiadis, I., Georgakis, S., Politis, M. and Karanasios, I. (2002).

Archiv für Lebensmittelhygiene, 53(6), 130-133.

2. A new production technology for “gyros”. Evaluation of parameters affecting the quality of the final product.

Pexara, A., Ambrosiadis, I., Georgakis, S. and Genigeorgis, K. (2006).

Journal of Food Engineering, 77(3), 601-609.

3. Basic parameters of a new production technology for “gyros”. A shelf life study of the product at 4°C.

Pexara, A., Ambrosiadis, I., Georgakis, S., Genigeorgis, C and Batzios, Ch. (2007).

Journal of Food Engineering, 79(2), 681-688.

4. Ochratoxin A in foods of animal origin.

Govaris A., Solomakos N., Pexara A. (2007)

Journal of the Hellenic Veterinary Medical Society, 58(4), 313-320.

5. The antimicrobial effect of oregano essential oil, nisin and their combination against

***Salmonella* Enteritidis in minced sheep meat during refrigerated storage.**

Govaris, A., Solomakos, N., Pexara, A., Chatzopoulou P.S. (2010).

International Journal of Food Microbiology, 37, 175–180.

6. *Bacillus cereus*: an important foodborne pathogen. Pexara A., Govaris A. (2010).

Journal of the Hellenic Veterinary Medical Society, 61(2), 127-133.

7. *Staphylococcus aureus* and Staphylococcal enterotoxins in foodborne diseases. Pexara, A., Burriel, A., Govaris, A. (2010).

Journal of the Hellenic Veterinary Medical Society, 61(4), 316-322.

8. Effect of processing and storage on the fatty acid composition of n-3 or n-6 fatty acid-enriched eggs.

Botsoglou, E., Govaris, A., Pexara, A., Fletouris, D. (2012).

International Journal of Food Science and Technology, 47(11), 2388-2396.

9. Fate of enterotoxigenic *Staphylococcus aureus* and staphylococcal enterotoxins in Feta and Galotyri cheeses.

Pexara, A., Solomakos, N., Sergelidis, D., Govaris, A. (2012).

Journal of Dairy Research, 79(4), 405-413.

10. *Vibrio parahaemolyticus* in seafood – associated outbreaks.

Solomakos N., Pexara A., Govaris A. (2012).

Journal of the Hellenic Veterinary Medical Society, 63(1), 65-73.

11. Shiga toxin-producing *Escherichia coli* (STEC) food-borne outbreaks. Pexara A., Angelidis A.S., Govaris A. (2012).

Journal of the Hellenic Veterinary Medical Society, 63(1), 39-47.

12. Prevalence of methicillin-resistant *Staphylococcus aureus* (MRSA) in milk and dairy products.

Pexara A., Solomakos N., Govaris A. (2013).

Journal of the Hellenic Veterinary Medical Society, 64(1), 17-34.

13. Isolation, antibiotic susceptibility and enterotoxin production of *Staphylococcus* spp. from Ready-To-Eat (RTE) fish products in Northern Greece.

- Sergelidis D., Abraham A., Papadopoulos T., Soultos, N., Martziou E., Koulourida V., Govaris A., **Pexara A.**, Papa A. (2014).
Letters in Applied Microbiology, 59(5), 500-506.
- 14. Effect of dietary olive leaves (*Olea europaea* L.) on lipid and protein oxidation of refrigerated stored n-3-enriched pork.**
Botsoglou E., Govaris A., Pexara A., Ambrosiadis I., Fletouris D. (2014).
International Journal of Food Science & Technology, 49(1), 42-50.
- 15. Nitrates and Nitrites in meat products.**
Govari M., **Pexara A.** (2015).
Journal of the Hellenic Veterinary Medical Society, 66(3), 127-14.
- 16. Occurrence and antibiotic resistance of enterotoxigenic *Staphylococcus aureus* in raw ovine and caprine milk in Greece.**
Pexara A., Sergelidis D., Solomakos N., Angelidis A.S., Govaris A. (2016).
Dairy Science & Technology, 96, 345–357.
- 17. The microbiological quality of pasteurized milk sold by automatic vending machines.**
Angelidis A.S., Tsiota S., **Pexara A.**, Govaris A. (2017).
Letters in Applied Microbiology, 62, 472–479.
- 18. Food Recalls in national level in Greece from 2005 until 2015.**
Grintzali G., Carayanni V., Pexara A., Filipou G., Boskou G. (2017).
Review of Clinical Pharmacology and Pharmacokinetics, International Edition, 31(2), 85-95.
- 19. A review on the seroprevalence of *Coxiella burnetii* farm ruminants in various countries.**
Pexara A., Solomakos N., Govaris A. (2018).
Veterinaria Italiana, 54(4), 265-279.
- 20. Q fever and prevalence of *Coxiella burnetii* in milk.**
Pexara A., Solomakos N., Govaris A. (2018).
Trends in Food Science & Technology, 71, 65–72.
- 21. Effect of modified atmosphere packaging on physicochemical and microbiological characteristics of Graviera Agraphon cheese during refrigerated storage.**
Solomakos N., Govari, M., Botsoglou E., Pexara A. (2019)
Journal of Dairy Research, 86(4), 483-489.
- 22. A comparative study of the antimicrobial activity of oregano, rosemary and thyme essential oils against *Salmonella* spp.**
Evangelopoulou G., Solomakos N., Ioannidis A., Pexara A., Burriel A. (2019).
Biomedical Research and Clinical Practice, 4, 1-7.
- 23. Occurrence, antibiotic resistance and enterotoxigenicity of *Staphylococcus* spp. in tonsils of slaughtered pigs in Greece**
Pexara, A., Solomakos, N., Govaris, A. (2020).
Letters in Applied Microbiology, 71, 394–399.
- 24. Investigation of *Staphylococcus aureus* growth and enterotoxin production during artisanal kefir fermentation**
Angelidis, A.S., Kalamaki M. S., **Pexara A.S.**, Papageorgiou D.K. (2020).
LWT - Food Science and Technology, 134, 109956.
- 25. Foodborne viruses and Innovative Non-Thermal Food-Processing**

Technologies Pexara, A., Govaris, A. (2020).

Foods, 9, 1520; doi:10.3390/foods9111520

26. Inactivation of foodborne viruses by the cold plasma technology Pexara, A., Govaris, A. (2020).

Journal of the Hellenic Veterinary Medical Society, (In Press).

27. Inactivation of foodborne viruses by high-pressure processing (HPP).

Govaris A, **Pexara A.** (2021).

Foods 10(2), 215.

28. Inactivation of foodborne viruses by the cold plasma technology.

Pexara A, Govaris, A. (2022).

Journal of the Hellenic Veterinary Medical Society 2022, 73, 3553–3560.

29. Ochratoxin A in Slaughtered Pigs and Pork Products.

Vlachou M, **Pexara A**, Solomakos N, Govaris A. (2022). *Toxins*, 14, 67.

30. Occurrence and Contamination Level of Ochratoxin A in Tissues of Slaughtered Pigs in Greece.

Vlachou M, **Pexara A**, Solomakos N, Govaris A. (2023).

Acta Veterinaria Eurasia. 49(2), 92-98.

31. Presence of Ochratoxin A Residues in Blood Serum of Slaughtered Pigs in Greece. Vlachou M, **Pexara A**, Solomakos N, Govaris A, Palaioyiannis D, Athanasiadis V, Lalas SI. (2024). *Toxins*. 16, 421.

ARTICLES IN PROCEEDINGS OF SCIENTIFIC MEETINGS

32. New production technologies for “gyros” production.

Pexara, A., Ambrosiadis, I., Georgakis, S., Genigeorgis, C.

3rd Symposium on Product Quality, Safety and Competitiveness on Food Industries, Athens, Greece, 6-8 November, pp. 417-430.

33. A new proposal: New production technology for production of reduced fat “gyros”.

Pexara, A., Ambrosiadis, I., Georgakis, S. Genigeorgis, C.

3rd Hellenic Symposium on Food Hygiene & Food Technology, Athens, Greece, 17-19

March 2004, (Volume B), pp 310-314.

34. Aflatoxins in foods of animal origin: human exposure and biological effects. Pexara, A., Govaris, A.

International Workshop: Risk Assessment and Human Exposure to Hazardous Materials, Thessaloniki, Greece, 21-24 October 2009, pp. 118-124.

35. Ochratoxin A in pork meat and pork meat products. Pexara, A., Solomakos, N., Govaris, A.

2nd Hellenic Congress on meat and products thereof “from stable to table”, Athens,

Greece, 24-26 September 2010, pp. 354-360.

36. Study on the effect of modified atmosphere packaging and the addition of oregano essential oil and nisin on souvlaki from pork meat during refrigerated storage.

Solomakos, N., **Pexara, A.**, Govaris, A.

2nd Hellenic Congress on meat and products thereof from stable to table”, Athens, 24-26 September 2010, pp. 314-317.

37. Hygiene and safety requirements and official control of Fishery products: regulation framework.

Pexara A., Govaris A.

4th International Symposium on Hydrobiology and Fisheries. Volos, Greece, 9-11 June 2011, pp. 188-191.

38. Occurrence of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* spp in Greek whey cheeses in the prefecture of Trikala.

Spyrou C., Solomakos N., **Pexara A.**

4th Hellenic Congress on Foods, Thessaloniki, Greece, 11-13 November 2011, pp. 308-312.

39. *Vibrio parahaemolyticus* and its importance in seafood safety.

Solomakos N., **Pexara A.**, Govaris A.

4th Hellenic Congress on Foods, Thessaloniki, Greece, 11-13 November 2011, pp. 437-443.

40. Staphylococcal intoxication in meat and meat products.

Pexara A., Solomakos N., Govaris A.

Hellenic Congress on meat and products thereof from stable to table", Athens, 29-30 September 2012 & 1 October, pp. 492-501.

41. The effect of the dietary supplemented essential oils into feeds of animals on the hygienic status of produced meat.

Solomakos N., **Pexara A.**, Govaris A.

Hellenic Congress on meat and products thereof from stable to table", Athens, 29-30 September 2012 & 1 October, pp. 37-43.

42. Microbiological status of Greek traditional sausages produced in the prefecture of Karditsa.

Aslanidou S., Solomakos N., **Pexara A.**

Hellenic Congress on meat and products thereof "from stable to table", Athens, Greece,

29-30 September 2012 & 1 October, pp. 518-525. The antimicrobial effect of a mixture of essential oils (thyme, oregano, rosemary), nisin and their combination against *Listeria monocytogenes* in minced beef.

Solomakos N., **Pexara A.**, Govaris A.

Hellenic Congress on meat and products thereof "from stable to table", Thessaloniki, Greece, 27-28 February, 1 March 2015, pp. 245-249.

43. Antimicrobial effect of modified atmosphere packaging and the addition of rosemary essential oil and nisin against *Staphylococcus aureus* and *Escherichia coli* O157:H7 on souvlaki from pork meat during refrigerated storage.

Solomakos N., **Pexara A.**, Govaris A.

Hellenic Congress on meat and products thereof "from stable to table", Thessaloniki, Greece, 27-28 February, 1 March 2015, pp. 270-274.

44. Additives in meat and meat products: current legislative requirements.

Pexara A., Solomakos N., Govaris A.

Hellenic Congress on meat and products thereof "from stable to table", Thessaloniki, Greece, 27-28 February, 1 March 2015, pp. 193-200.

45. Occurrence of *Staphylococcus aureus* on pig carcasses in slaughterhouses in Thessaly region, Greece.

Koukouriki E., Solomakos N., **Pexara A.**, Govaris A.

5th Hellenic Congress on meat and products there of “from stable to table”, Thessaloniki, Greece, 3-5 February 2017 pp. 341-344.

46. The antimicrobial effect of oregano essential oil, nisin and their combination against *Listeria monocytogenes* in minced beef.

Solomakos N., **Pexara A.**, Govaris, A. 6th Hellenic Congress on meat and products there of “from stable to table”, Thessaloniki, Greece, 1-3 February 2019, pp. 478-482.

ABSTRACTS IN PROCEEDINGS OF SCIENTIFIC MEETINGS

47. Effect of nitrate and nitrite content in water and feed on their presence in the muscle tissue of fattening pigs.

Pexara, A., Eleftheriadou, A., Amvrosiadis, I., Gavrilidou, I., Georgakis, S.

9th Hellenic Veterinary Congress, Thessaloniki, Greece, 21-24 November 2002, pp. 54-55.

48. Production of gyros by a new technology. Parameter evaluation affecting the quality of the final product.

Pexara, A., Ambrosiadis, I., Kalitsis T., Georgakis, S., Genigeorgis, C.

9th Hellenic Veterinary Congress, Thessaloniki, Greece, 21-24 November 2002, pp. 50-51.

49. Traceability: Legislation during slaughter, cutting and processing of meat. **Pexara A., Solomakos N., Govaris A.**

Scientific meeting «Traceability of agricultural products “from farm to fork”», Food Technology Platform of Thessaly, Regional Innovation Pole of Thessaly and Food Industrial Research and Technological Development Company (ETAT SA), School of Agricultural Sciences, University of Thessaly, Volos, Greece, 15 March 2008.

50. Hygienic and quality improvement of Greek traditional sausage and halvah from Farsala packed under modified atmosphere conditions.

Govaris A., Giannouli P., Sakkas L., Hantziaras I., Solomakos N., **Pexara A.**, Garoufalakis G. Poster in the 1st Greek Congress on Food Packaging, Athens, Greece, 17-18 March 2008. Hygienic and quality improvement of foods packed under modified atmosphere conditions with the addition of the natural additives nisin and essential oils from Greek herbs.

Govaris A., Giannouli P., Sakkas L., Hantziaras I., Solomakos N., **Pexara A.** (2008).

1st Greek Veterinary Congress for Far Animals, Food Safety and hygiene and Consumer protection, Athens, Greece, 14-16 March 2008, pp. 183-184.

51. The antimicrobial effect of oregano essential oil, nisin and their combination against

***Salmonella Typhimurium* in sheep meat.**

Solomakos, N., **Pexara A.**, Govaris A.

11st Hellenic Veterinary Congress, Athens, Greece, 19-22 March 2009. Book of Abstracts, pp. 339-340.

52. Official control of meat and meat products: regulation framework. **Pexara A., Solomakos N., Govaris A.**

Scientific meeting “Meat quality classification-Traditional Greek meat products”, Larisa, Greece, 21 October 2010.

53. *Staphylococcus aureus*: a significant foodborne pathogen. Pexara A., Govaris A.

2nd Hellenic Veterinary Congress for Farm Animal Medicine, Food Safety and Hygiene, Consumer Protection, Thessaloniki, Greece, 18-20 March 2011, pp. 186-187.

54. Physical hazards in foods: consumer reports related to occurrence of foreign objects in foods.

Pexara E., Gritzali G., **Pexara A.**

2nd Hellenic Veterinary Congress for Farm Animal Medicine, Food Safety and Hygiene, Consumer Protection, Thessaloniki, Greece, 18-20 March 2011, p. 187.

55. Training in farm animal veterinary medicine and in food safety and hygiene at the veterinary faculty of the Thessaly.

Billinis C., Govaris A., Krambovitis E., Athanasopoulou F., Fthenakis G.C., Leontides L., Burriel A.R., Tondis D., Pappas I., Galatos A.D., Christodouloupoulos G., Amiridis G.S., Kontopidis G., Saridomichelakis M.N., Pourlis A., Manolakou K., Theodosiadou K., Gouletsou P.G., Giannenas E., Pantazis P., **Pexara A.**, Tsioli V., Kostoulas P., Solomakos N., Sideri K., Papatsiros V., Valasi I., Athanasiou L.V., Lefkaditis M., Koutoulis C., Tsalie E., Mavrogianni V.S., Petanidis T.

2nd Hellenic Veterinary Congress for Farm Animal Medicine, Food Safety and Hygiene, Consumer Protection, Thessaloniki, Greece, 18-20 March 2011, pp. 76-77.

56. Microbiological status of Greek whey cheeses in the prefecture of Trikala.

Spyrou C.,

Pexara A., Solomakos N.

Poster in the 2nd national conference forum for public health and social medicine, Larisa, Greece, 25-27 November 2011, p. 91.

57. Shiga toxin-producing *Escherichia coli* (STEC) foodborne infections. Pexara, A., Govaris, A.

e-Poster in the 4th Congress of Pathology, Central Greece, Larissa, Greece, 29-31 March 2012, pp. 121-122.

58. Occurrence of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* spp. in Greek traditional sausages in the prefecture of Karditsa.

Aslanidou, S., **Pexara A.**, Solomakos N., Govaris A.

Poster in the 12th Hellenic Veterinary Congress, Athens, Greece, 5-8 April 2012.

59. Study on the effect of oregano essential oil on mussels during refrigerated storage.

Ntontou, I., Solomakos N., **Pexara A.**, Govaris A.

12th Hellenic Veterinary Congress, Athens, Greece, 5-8 April 2012.

60. Behavior of *Staphylococcus aureus* during the manufacture of Kefir. Kalamaki, M.S., Angelidis, A.S., Bagou, P., **Pexara, A.S., Papageorgiou D.K. Poster, 12th Hellenic Veterinary Congress, Athens, Greece, 5-8 April 2012.**

61. Applications of irradiation in food.

Solomakos N., **Pexara A.**

Hellenic Congress "Radiation and Radiation Protection", Karditsa, Greece, 6-7 April 2013.

62. Antimicrobial effect of oregano essential oil against *Vibrio parahaemolyticus* on mussels (*Mytilus galloprovincialis*) during refrigerated storage

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