

CV RESUME

Dr. Ioannis Giavasis, Associate Professor

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List of Publications: <https://scholar.google.com/citations?user=26vsXOIAAAAJ&hl=en&oi=ao>

Recent Research Projects: <https://food.uth.gr/research-project/?lang=en>

➤ Academic Background

Dr. Ioannis Giavasis is an Associate Professor of Food Microbiology and Microbial Fermentations at the University of Thessaly (2019), Department of Food Science and Nutrition. After 19 years in Academia, he is currently the Head of Department. He has a BSc with integrated MSc in Food Science and Technology (Aristotle University of Thessaloniki) and a PhD in Biotechnology-Applied Microbiology (Fermentative Production of Microbial Polysaccharides) from Strathclyde University (UK). He has worked as research associate and industrial post doc researcher in Austria (Alpine Dairy Institute, Rotholz, Dairy Microbiology and Biochemistry lab), UK (Pedigree-Masterfoods and University of Strathclyde as Fermentation Control and Optimization expert) and Greece (in Pelecan, food company of canned food and ready to eat low processed foods under a HERON Program, GSRT (Greek Secretariat of Research and Technology), and University of Western Macedonia, Archimedes II program on the use of essential oils in food and cosmetics (GSRT). His research covers the area of Food Microbiology, with specialization in food safety, spoilage and hygiene, natural antimicrobials and antioxidants, probiotics, prebiotics, edible films, active packaging, bioprotection and other novel/mild, non-thermal methods of food preservation, as well as the area of Fermentation Technology and Food Biotechnology, with specialization in the production of microbial polysaccharides, organic acids, single cell protein or mycoprotein, medicinal mushrooms and other bioactive fungi and beneficial microbes, the study of microbial physiology, bioprocess control and optimization and downstream processing.

➤ Research and Innovation

He has participated in 2 European projects, namely 1 INTERREG Greece-Italy project (INNOTRITION) and 1 Erasmus+ Vocation Training project (BRACKET), 11 national research programs co-funded by EU and Greece (e.g. GSRI-Greek Secretariat of Research and Innovation) and more than 45 industrial R&D projects, with a total budget ~5 million euros, of which he was/is the scientific co-ordinator in 1 European Erasmus+ Program, 3 National Research projects on the use of agricultural by-products for development of bioactive substances for addition in foods and animal feeds, and 34 Industrial Research Programs for novel product development or quality control of industrial products. He holds 5 national patents on bioactive molecules, natural antimicrobials/antioxidants and nutraceuticals, from which two industrial products have been introduced to the market: (a) a fermented salami free of any additives, based on olive fruit polyphenols, and (b) a natural antimicrobial – antioxidant based on olive and citrus fruit extracts for use in food and animal feeds.

➤ Publication Record and Scientific Recognition

He has published >50 research and review articles and book chapters in scientific peer-reviewed journals/books with >1990 references (h-index=22), and ~80 conference presentations. He is a co-editor in 3 book editions, invited reviewer in 22 scientific journals, Editorial Board member in 2 Microbiology journals, scientific reviewer of European Research actions (COST) and Greek research proposals of GSRI, the Hellenic Foundation of Research and Innovation (HFRI) and the National Scholarships Foundation (IKY) and member of the scientific committee or invited chairman in 7 international conferences.

➤ Participation/Supervision in recent competitive Research Programs (EU or National and EU co-funded):

- “BIOWINERIES – Production of natural wine without sulphates, using natural antioxidants, identification of autochthonous wine-making yeasts and production of high quality balsamic vinegar from PGE sun dried Siatista wine”. (2023-2026). Ministry of Agriculture and Food, GR. Budget: 295.000 euros. (Supervisor)
- “INNOVAPOULTRY-Utilization of olive polyphenols from olive mill waste as novel antioxidants/antimicrobial in animal feed and evaluation of their effect on poultry productivity and meat quality and safety” (2022-2025). Ministry of Agriculture and Food, GR. Budget: 200.000 euros. (Supervisor)
- “NANOBIOPACK-Production and validation of biopolymer-based antimicrobial biodegradable packaging films and edible coatings for improved food preservation and safety” (2020-2023). Project Call “Novel Industrial Materials”, GSRI. Budget 600.000 euros. (Participant as team leader)
- “FUNGIWOOD-Utilization of mushroom cultivation substrates and inoculated wood, straw and agricultural/forest byproducts, as alternatives to plastic and wood” (2021-2022). Green Fund. Budget: 50.000 euros. (Supervisor)
- “INNOTRITION- Innovative Use of Olive, winery and cheese waste by products in animal nutrition for the production of functional foods from animals” (2019-2022). EU INTERREG. Budget: 600.000 euros (Participant as team leader)
- “POLY_ECO_NATURAL-Production of novel antioxidants, prebiotics and antimicrobials from olive mill waste and fruit pulp, using green extraction technology and evaluation of their antioxidant, antimicrobial and prebiotic activity” (2019-2022). Project Call “Research-Create-Innovate”. Budget: 200.000 euros. (Participant as team leader).