



Eleni Likotrafiti holds a B.Sc. in Food Technology and a Ph.D. in Gastrointestinal/Food Microbiology from the School of Food Biosciences, The University of Reading, UK. She is a Professor in Food Microbiology in the Department of Food Science and Technology, School of Geosciences, International Hellenic University (I.H.U.). She has over 25 years of research experience in Food Microbiology in Research Institutes in the UK and Greece with participation in many National, European and Food Industry subsidized programs. She has over 18 years of teaching experience at undergraduate and postgraduate level. Her research work includes publications in high impact international peer-reviewed scientific journals (h-index 16), Book Chapters in international books from recognized publishing houses and abstracts in international and national conferences. She was a fellow of the first EUFORA program of the European Food Safety Authority (EFSA) and a Founding member of the EUFORA Alumni Board for five years. She is a reviewer in multiple international scientific journals with a high impact factor.

Her main research interests include: Microbiome profile of sea water cultivated mussels and bivalves and antibiotic resistance, as well as microbiome profile of Greek PDO cheeses and kefir. Antimicrobial activity of biodegradable and bioactive food packaging, novel putative probiotics, prebiotics and synbiotics against common foodborne pathogens, of essential oils as antimicrobial additives to cleaning solutions, of lactic acid bacteria with potential probiotic activity from fermented foods of nanomaterials/nanoceramics. Inhibition of food pathogens in ready-to-eat vegetables.