

GOGOULI MARIA

2015	<p>Koutsoumanis K. P., Gougouli, M., Use of Time Temperature Integrators in food safety management. Trends in Food Science and Technology, <i>In press</i>.</p> <p>Gougouli, M., Kakagianni, M., Aspidou, Z., Vasileiadis, T., Mygdalia, A., Dourvanidis, D., Moschakis, T., Biliaderis, K., Koutsoumanis, K., 2015. Microencapsulation of probiotics for applications in meat products. National Conference: Meat and meat products, "from stable to table". February 27 –March 1, Thessaloniki, Greece.</p>
2014	<p>Gougouli, M., Koutsoumanis, K.P., 2014. Quantitative risk assessment of yogurt spoilage by <i>Aspergillus niger</i>. Food Micro 2014. September 1-4, Nantes, France.</p> <p>Gougouli, M., Kakagianni, M., Koutsoumanis, K.P., 2014. Evaluation of heat, acid and osmotic resistance of probiotic <i>Lactobacillus</i>. Food Micro 2014. September 1-4, Nantes, France.</p> <p>Gougouli, M., Moschakis, T., Dimakopoulou - Papazoglou, D., Koutsoumanis K.P., 2014. Studying the effect of antimicrobials and temperature on mould growth-no growth limits – A single spore approach. Food Micro 2014. September 1-4, Nantes, France.</p> <p>Kakagianni, M., Gougouli, M., Koutsoumanis, K.P., 2014. Development and application of a predictive model for <i>Geobacillus stearothermophilus</i> growth as a tool to assess risk of evaporated milk spoilage. Food Micro 2014. September 1-4, Nantes, France.</p> <p>Koutsoumanis, K.P, Gougouli, M., 2014. Research and innovation in dairy products. Dairy Expo 2014, 2nd Scientific Conference in Dairy and Cheese, November 1, Athens, Greece.</p> <p>Paraschos, B., Tzavaras, I., Danias, P., Gougouli, M., Zamboulaki, Z., Koutsoumanis, K., 2014. Survival of the bacterium <i>Staphylococcus aureus</i> in cheese "FETA PDO" after artificial contamination. 3rd Hellenic Veterinary Conference in Livestock and Food Hygiene. May 2-4, Ioannina, Greece.</p> <p>Postdoctoral Scholarship by the Research Committee of the Aristotle University of Thessaloniki. January-December 2014.</p>
2013	<p>Gougouli, M., Koutsoumanis, K.P., 2013. Relation between germination and mycelium growth of individual fungal spores. International Journal of Food Microbiology, 161: 231-239.</p> <p>Gougouli, M., Koutsoumanis, K.P., 2013. Primary models for fungal growth. In Dantigny, P., Panagou, E.Z. (Eds.), Predictive Mycology. Nova Science Publishers, Inc. NY, USA. pp:63-130.</p> <p>Gougouli, M., Koutsoumanis, K., 2013. Risk assessment of mold spoilage: a case of <i>Aspergillus niger</i> and <i>Penicillium expansum</i> on yogurt. 8th International Conference on Predictive Modelling in Food: Today's tools to meet stakeholders' expectations. September 16-20, Paris, France.</p> <p>Aspidou, Z., Gougouli, M., Koutsoumanis, K., 2013. From individual cell "time-to-death" to statistical population dynamics of microbial inactivation. 8th International Conference on Predictive Modelling in Food: Today's tools to meet stakeholders' expectations. September 16-20, Paris, France.</p> <p>Kolovou, M.-A., Vassiliadis, B., Gougouli, M., Zinoviadou, K., Biliaderis, K., Koutsoumanis, K., Moschakis, T., 2013. Use of edible films from whey proteins in inhibiting growth of the mould <i>Penicillium expansum</i> on nutrient medium and yoghurt products. Conference "Innovative methods for comprehensive utilization of residues from the processing of agricultural products", November 19-20, Thessaloniki, Greece.</p>

2012	<p>Gougouli, M., Koutsoumanis, K.P., 2012. Modeling germination of fungal spores at constant and fluctuating temperature conditions. International Journal of Food Microbiology, 152: 153-161.</p> <p>Gougouli, M., Koutsoumanis KP, 2012. Relationship between germination and mycelial growth of individual fungal spores. 5th Congress of the Scientific Society MikroBioKosmos, The MikroBioKosmos in the food chain - from biodiversity to applications, December 13-15, Athens, Greece.</p>
2011	<p>Gougouli, M., Kalantzi, K., Beletsiotis, E., Koutsoumanis, K.P., 2011. Development and application of predictive models for fungal growth as tools to improve quality control in yogurt production. Food Microbiology, 28: 1453-1462.</p> <p>Gougouli, M., Koutsoumanis, K., 2011. Modelling the effect of temperature on the germination and mycelium formation dynamics of fungal spores. 7th International Conference: Predictive modelling of food quality and safety, September 12-15, Dublin, Ireland. Research paper award-1st place.</p> <p>Zinoviadou, K.G., Dergiade, I.N., Gougouli, M., Koutsoumanis, K.P., Moschakis T., 2011. Investigating the effect of various antimicrobial agents on the growth of <i>Penicillium expansum</i> under different storage conditions. IDF International Symposium on Sheep, Goat, and other non-Cow Milk, IDF Dairy Science and Technology Week, May 16-18, Athens, Greece.</p> <p>Gougouli, M., Koutsoumanis K.P, 2011. Development and application of predictive models in order to improve the quality control during the production of yogurt. 4th National Conference of Greek Food Veterinary Company, Modern approach to Health and Food Safety, November 11- 13, Thessaloniki, Greece.</p>
2010	<p>Gougouli, M., Koutsoumanis, K.P., 2010. Modelling growth of <i>Penicillium expansum</i> and <i>Aspergillus niger</i> at constant and fluctuating temperature conditions. International Journal of Food Microbiology, 140: 254-262.</p> <p>Gougouli, M., Koutsoumanis, K., 2010. Modelling fungal spores' germination at constant and dynamic temperature conditions. 22nd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro, August 30 – September 3, Copenhagen, Denmark. Research paper award-3rd place.</p> <p>Gougouli, M., Koutsoumanis, K., 2010. A study on germination time and mycelium growth of <i>Penicillium expansum</i> and <i>Aspergillus niger</i> single spores. 22nd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro, August 30 - September 3, Copenhagen, Denmark.</p> <p>Gougouli, M., Koutsoumanis K., 2010. Mathematical description of the behavior of the fungus <i>Penicillium expansum</i> and <i>Aspergillus niger</i> at constant and dynamic temperature conditions. 3rd National Conference on Interdisciplinary Assurance Society of Food Hygiene: Modern food safety and quality perceptions: the convergence of science. June 4 - 6, Thessaloniki, Greece.</p> <p>Gougouli, M., Koutsoumanis R., 2010. Influence of temperature on the time tag and the mycelial growth kinetics of individual spores of <i>Penicillium expansum</i> and <i>Aspergillus niger</i>. 3rd National Conference on Interdisciplinary Assurance Society of Food Hygiene: Modern food safety and quality perceptions: the convergence of science. Thessaloniki, Greece.</p>
2009	<p>Gougouli, M., Koutsoumanis K., 2009. Modelling growth of <i>Penicillium expansum</i> and <i>Aspergillus niger</i> under dynamic temperature conditions. 6th International Conference: Predictive modeling in foods, September 8-12, Washington, USA.</p>

2008	<p>Gougouli, M., Angelidis, A.S., Koutsoumanis, K., 2008. A study on the kinetic behavior of <i>Listeria monocytogenes</i> in ice cream stored under static and dynamic chilling and freezing conditions, Journal of Dairy Science, 91: 521-530.</p> <p>Gougouli, M., Galara, I., Koutsoumanis K., 2008. Development of predictive mathematical models for fungal behavior on yoghurt products. 2nd National Conference on Interdisciplinary Assurance Society of Food Hygiene: Modern nutritional challenges to the safety and quality of food. June 6- 8, Thessaloniki, Greece.</p>
2006	<p>Gougouli, M., Gaitis, F., Oikonomou, E., Koutsoumanis, K., 2006. A study on the kinetic behavior of inoculated <i>Listeria monocytogenes</i> in ice cream mix stored under static and dynamic chilling and freezing conditions. Food Micro, Food Safety and Food Biotechnology: diversity and global impact, August 29 - September 2, Bologna, Italy.</p>
2005	<p>Gougouli, M., Emanouilidou, E., Petrou, G., Nikolaou, E., Litopoulou-Tzanetaki E., Tzanetakis, N., 2005. Microflora of Formaella of Parnassos with special reference on lactic acid bacteria. 7^{ème} Colloque international sur les fromages d'Alpage, sur le thème general: Conditions de Production et Caractéristiques des Fromages en Montagne, Septembre 23-24, Vallée de Joux, Suisse.</p>