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Prof. Dr. **Parthena Kotzekidou** is Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*. She received a B.S. from the *Faculty of Agriculture of the Aristotle University of Thessaloniki, Greece*, in 1976 and a Ph.D. degree in Food Microbiology from the *Technical University of Munich, Germany* in 1980. During her graduate studies she received a scholarship of the German Academic Exchange Service – DAAD (1/10/1978-30/6/1980). She returned to Greece and she was appointed Lecturer in 1981 and Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece* in 1998. She was visiting research scientist at the Department of Bioscience and Biotechnology, University of Strathclyde, Glasgow, UK (05.1986-10.1986); the Institute of Bacteriology, Technical University of Munich, Weihenstephan, Germany (09.1988-12.1988 & 02.1992-05.1992); and the Institute for Food Science and Technology, University of Washington, Seattle, USA (05.1997-09.1997). Her research interests include taxonomy of bacteria, yeasts and moulds; detection of foodborne pathogens by Real-Time PCR; microbiology of fermented foods; starter cultures in food fermentations; and microbial production of organic acids, enzymes and carotenes. She has published over 51 papers in peer-reviewed scientific journals and has more than 2600 citations. She is the author or co-author of several chapters in international books, as well as the editor of a book entitled “Food Hygiene and Toxicology in Ready-to-Eat Foods” published by Academic Press (2016). She holds two patents in the fields of carotenes production by microorganisms of the Greek Patent Office. She is a member of the editorial board of the scientific journals “Food Biotechnology” and “Italian Journal of Food Safety”. She has participated in several externally-funded research projects and has two patents of the Greek Patent Office. Her teaching activities include teaching of Food Microbiology to the students of the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*; Advanced Food Microbiology in *Postgraduate Studies Programm in Food Science & Technology* and Wine Microbiology in *Postgraduate Studies Programm in Oenology & Viticulture, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*.

Publications

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Patents

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Books

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