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## EDUCATION

**Ph.D. in Food Science** with emphasis in **Microbiology**. Department of Food Science and Technology, University of California, Davis. June 2002. Thesis: The compatible solute transporters of *Listeria monocytogenes*: Their roles in hyperosmotic and chill tolerance.

**Masters in Preventive Veterinary Medicine (MPVM)** with emphasis in **Food Safety**. School of Veterinary Medicine, University of California, Davis. June 1996. Thesis: Evaluation of the Delvo-X-Press Assay for detecting antibiotic residues in milk samples from individual cows.

**Doctor of Veterinary Medicine** with emphasis in **Food Safety and Technology**. School of Veterinary Medicine, Aristotle University of Thessaloniki, Greece. March 1994.

## RESEARCH EXPERIENCE

**Post Doctoral Research**, Aristotle University of Thessaloniki, April 2005 – August 2005. Study of the growth of *Listeria monocytogenes* at low temperatures as a function of the type and concentration of cryoprotective compounds. Prof. M. Liakopoulou-Kyriakides, Department of Chemical Engineering, Aristotle University of Thessaloniki.

**Post Doctoral Research**, Aristotle University of Thessaloniki, January 2004 – December 2004. Investigation of the prevalence of *Listeria monocytogenes* in RTE foods in Greece. Assist. Prof. Konstantinos P. Koutsoumanis, Department of Food Science and Technology, School of Agricultural Sciences, Aristotle University of Thessaloniki.

**Doctoral Research**, University of California, Davis CA, USA. September 1996 – June 2002. Investigation of the mechanisms by which the food-borne pathogen *Listeria monocytogenes* adapts to environments of high osmolality and low temperature. Advisor: Gary M. Smith. Dept. of Food Science and Technology, College of Agricultural and Environmental Sciences.

**Master Research**, University of California, Davis CA, USA. August 1994 – June 1996. Bulk tank milk samples and samples from individual healthy, mastitic and experimentally infected cows were collected and examined with the Delvo-X-Press assay for the presence of  $\beta$ -lactam antibiotic residues. The epidemiologic sensitivity and specificity of the assay were evaluated under field and laboratory conditions. Advisors: Thomas B.

Farver and James S. Cullor. Dept. of Population Health and Reproduction, School of Veterinary Medicine.

## **TEACHING EXPERIENCE**

### **A. University of California, Davis.**

#### **I. Department of Population Health and Reproduction, School of Veterinary Medicine.**

##### **- Associate In**

1. **Biostatistics I**, summer session II 1995.
2. **Introduction to Information Management**, summer session II 1995.

##### **- Adjunct Instructor**

- Biostatistics I**, summer session II 1996.
- Introduction to Information Management**, summer session II 1996.
3. **Biostatistics II**, fall quarter 1995, fall quarter 1996.
4. **Biostatistics III**, winter quarter 1996, winter quarter 1997.

#### **II. Department of Microbiology, Division of Biological Sciences – Teaching Assistant**

5. **General Bacteriology Laboratory**, winter quarter 1998, spring quarter 1998, fall quarter 2001, spring quarter 2001.

6. **Introductory Biology**, fall quarter 1999.

7. **General Bacteriology**, winter quarter 2002, spring quarter 2002.

#### **III. Department of Food Science & Technology, School of Agricultural and Environmental Sciences.**

##### **Teaching Assistant**

8. **Food Enzymology Laboratory**, spring quarter 2000.

9. **Food Microbiology Laboratory**, winter quarter 2001.

##### **Guest Lecturer**

10. **Advanced Food Microbiology**, spring quarter 2001, spring quarter 2002.

### **B. Technological Educational Institute of Thessaloniki, Greece.**

#### **I. Department of Animal Sciences, School of Technological Agriculture – Research Associate**

11. **Small Companion Animals (lecture + lab)**, second semester 2003-2004 & first semester 2004-2005.

#### **II. Department of Nutrition, School of Food Science and Nutrition – Scientific Associate**

12. **Nutrition, Genetics & Environment**, second semester 2003-2004 & first semester 2004-2005.

13. **Food Science II**, first semester 2004-2005.

#### **III. Department of Food Science and Technology, School of Food Science and Nutrition – Research Associate**

14. **General Microbiology Laboratory**, second semester 2003-2004, and 2004-2005.

### **C. University of Thessaly**

#### **School of Veterinary Medicine – Adjunct Instructor**

15. **Veterinary Microbiology I**, first semester 2004-2005.

16. **Animal Infectious Diseases II**, second semester 2004-2005.

## D. Aristotle University of Thessaloniki

### School of Veterinary Medicine – Lecturer

17. The hygiene and technology of milk and dairy products (5<sup>th</sup> semester), 2005-to date.

18. The hygiene and technology of milk and dairy products (10<sup>th</sup> semester) 2005-2007.

19. The hygiene and technology of milk and dairy products (8<sup>th</sup> semester) 2007-to date.

### SCIENTIFIC PUBLICATIONS IN PEER-REVIEWED JOURNALS

1. **Apostolos S. Angelidis**, Paraskevi Boutsouki and Demetrios K. Papageorgiou. 2010. Loss of viability of *Listeria monocytogenes* in contaminated process cheese during storage at 4, 12 and 22°C. *Food Microbiology* 273:809-818 (2010).
2. European Food Safety Authority (EFSA), 2010. Technical specifications for monitoring Community trends in zoonotic agents in foodstuffs and animal populations on request from EFSA. *EFSA Journal* 8(3):1530
3. Nikolaos Solomakos, Alexandros Govaris, **Apostolos S. Angelidis**, Spyros Pourmaras, Angeliki Rothi Burriel, Spyridon K. Kritas, Demetrios K. Papageorgiou. Occurrence, virulence genes and antibiotic resistance of *Escherichia coli* O157 isolated from raw bovine, caprine and ovine milk in Greece. *Food Microbiology* 26:865-871 (2009).
4. M. Gougouli, **A.S. Angelidis** & K. Koutsoumanis. 2008. A Study on the Kinetic Behavior of *Listeria monocytogenes* in Ice Cream Stored under Static and Dynamic Chilling and Freezing Conditions. *Journal of Dairy Science* 91 (2):523-530
5. K. Koutsoumanis & **A.S. Angelidis**. 2007. Probabilistic Modeling Approach for Evaluating the Compliance of Ready-To-Eat Foods with New European Union Safety Criteria for *Listeria monocytogenes*. *Applied and Environmental Microbiology* 73 (15):4996-5004.
6. K. Xanthiakos, D. Simos, **A.S. Angelidis**, G.J.-E, Nychas & K. Koutsoumanis. 2006. Dynamic modeling of *Listeria monocytogenes* growth in pasteurized milk *Journal of Applied Microbiology* 100:1289-1298.
7. **A.S. Angelidis** & K. Koutsoumanis. 2006. Prevalence and concentration of *Listeria monocytogenes* in sliced Ready-To-Eat meat products in the Hellenic retail market *Journal of Food Protection* 69 (3):938-942.
8. D.K. Papageorgiou, D.S. Melas, A. Abraham & **A.S. Angelidis**. 2006. Growth of *Aeromonas hydrophila* in the whey cheeses Myzithra, Anthotyros and Manouri during their storage at 4 and 12°C. *Journal of Food Protection* 69 (2): 308-314.
9. **A.S. Angelidis**, E.N. Chronis, D.K. Papageorgiou, I.I. Kazakis, K.C. Arsenoglou & G.A. Stathopoulos. 2006. Non lactic acid, contaminating microbial flora in ready-to-eat foods: a potential food-quality index. *Food Microbiology* 23: 95-100.
10. **A.S. Angelidis** & G.M. Smith. 2003. Role of the glycine betaine and carnitine transporters in adaptation by *Listeria monocytogenes* in defined medium to chill stress. *Applied and Environmental Microbiology* 69 (12):7492-7498.
11. **A.S. Angelidis** & G.M. Smith. 2003. Three transporters mediate uptake of glycine betaine and carnitine by *Listeria monocytogenes* in response to hyperosmotic stress. *Applied and Environmental Microbiology* 69 (2):1013-1022.
12. **A.S. Angelidis**, L.T. Smith, L.M. Hoffman & G.M. Smith. 2002. Identification of OpuC as a chill-activated and osmotically activated carnitine transporter in *Listeria monocytogenes*. *Applied and Environmental Microbiology* 68 (6):2644-2650.
13. **A.S. Angelidis**, L.T. Smith & G.M. Smith. 2002. Elevated carnitine accumulation by *Listeria monocytogenes* impaired in glycine betaine transport is insufficient to confer wild-type cryotolerance in milk whey. *International Journal of Food Microbiology*, 5 (1-2):1-9.
14. **A.S. Angelidis**, T.B. Farver & J.S. Cullor. 1999. Evaluation of the Delvo-X-Press assay for detecting antibiotic residues in milk samples from individual cows. *Journal of Food Protection*. 62 (10):1183-1190.