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| EuropassCurriculum Vitae |  |
|  |  |
| Personal information |  |
| First name(s) / Surname(s)  | Dr. Evdoxios Psomas |
| Address(es) | National Agricultural Research Foundation NAGREF Veterinary Research Institute of Thessaloniki NAGREF Campus of Thermi, 570 01, Thessaloniki, GREECE |
| Telephone(s) | +302310365370 |  |  |
| Fax(es) | +302310365381 |
| E-mail | psomas@vri.gr |
|  |  |
| Nationality | Greek |
|  |  |
| Date of birth | 12/12/1971 |
|  |  |
| Gender | Male |
|  |  |
| Desired employment / Occupational field |  |
|  |  |
| Work experience |  |
|  |  |
|  Dates | 02/2015- today |
| Occupation or position held | Special Technical Scientist (Food Scientist-Food Microbiologist) |
| Main activities and responsibilities |  |
| Name and address of employer | National Agricultural Research Foundation NAGREF Veterinary Research Institute of Thessaloniki NAGREF Campus of Thermi, 570 01, Thessaloniki, GREECE |
| Type of business or sector | Research |
|  Dates | 01/2009-01/2015  |
| Occupation or position held | Food Scientist |
| Main activities and responsibilities |  |
| Name and address of employer | Greek Milk and Meat Organization, Kifisias 33, 542 48, Thessaloniki, GREECE |
| Type of business or sector | State Organisation |
|  Dates | TEI of Thessaloniki, Food Technology Department |
| Occupation or position held | Teaching Assistant |
| Main activities and responsibilities |  |
| Name and address of employer | TEI of Thessaloniki, Sindos, GREECE |
| Type of business or sector | Academic |
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| Education and training |  |
|  |  |
| Dates | 1996 |
| Title of qualification awarded | Diploma in Agriculture/Food Science and Technology |
| Principal subjects/occupational skills covered |  |
| Name and type of organisation providing education and training | School of Agriculture, Aristotle University of Thessaloniki |
| Level in national or international classification |  |
| Dates | 1997 |
| Title of qualification awarded | MSc. Food Science |
| Principal subjects/occupational skills covered |  |
| Name and type of organisation providing education and training | Food Science and Nutrition Department, University of Reading, United Kingdom |
| Level in national or international classification |  |
| Dates | 2004 |
| Title of qualification awarded | PhD, Food Science |
| Principal subjects/occupational skills covered |  |
| Name and type of organisation providing education and training | School of Agriculture, Aristotle University of Thessaloniki |
| Level in national or international classification |  |
|   |  |
| Personal skills and competences |  |
|  |  |
| Mother tongue(s) | Greek |
|  |  |
| Other language(s) | English (First Certificate in English) |
| Self-assessment |  |  |  |  |
| European level (\*) |  |  |  |  |  |  |
| English |  |  |  |  |  |  |  |  |  |  |  |
| French |  |  |  |  |  |  |  |  |  |  |  |
|  | Certificat de langue Francais |
|  |  |
| Social skills and competences |  |
|  |  |
| Organisational skills and competences |  |
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|  |  |
| Computer skills and competences | ECDL |
|  |  |
| Other skills and competences |  |
|  |  |
| Driving licence | YES |
|  |  |
| Additional information |  |
|  |  |
| Annexes | Certificates  |

**PUBLICATIONS**

1*.* E.I. Psomas, Investigation of inoculum concentration of Pseudomonadaceae on the growth rate, in the presence of other microorganisms *(Enterobacteriaceae, Bacillus, cereus and Lactic Acid Bacteria)*

MSc Dissertation, University of Reading.

2. Psomas, E., Andrighetto, C., Litopoulou-Tzanetaki, E., Lombardi, A., Tzanetakis, N.,

“Some probiotic properties of yeast isolates from infant faeces and cheese”.2nd International Symposium – Yeasts in the Dairy Industry, International Dairy Federation (FIL-IDF)

3. Andrighetto, C., Psomas, E., Tzanetakis, N., Suzzi, G. and Lombardi, A., “Randomly amplified polymorphic DNA (RAPD) PCR for the identification of yeasts isolated from dairy products”. *Letters in Applied Microbiology* 30 (2000), 5-9.

4. E. Psomas, C. Andrighetto, E. Litopoulou – Tzanetaki, A. Lombardi, N. Tzanetakis,“Some probiotic properties of yeast isolates from infant faeces and Feta cheese”*.*  *International Journal of Food Microbiology* 69 (2001), 125-133.

5. E. Psomas, D.J. Fletouris, E. Litopoulou-Tzanetaki, and N. Tzanetakis, “Assimilation of Cholesterol by Yeast Strains isolated from infant Feces and Feta cheese” στο *Journal of Dairy Science* 86 (2003), 3416-3422.

6. Evdoxios Psomas, Physiological, technological and probiotic characters of yeasts isolated from faeces of infants and traditional feta cheese, Phd. Dissertation.

7 (α). E.P. Papapanagiotou, D.J. Fletouris, E.I. Psomas, “Effect of various heat treatments and cold storage on sulphamethazine residues stability in incurred piglets muscle and cow milk samples”.

"*EuroResidue V*", Noordwijkerhout, Netherlands, 2004

7 (β). E.P. Papapanagiotou, D.J. Fletouris, E.I. Psomas, “Effect of various heat treatments and cold storage on sulphamethazine residues stability in incurred piglets muscle and cow milk samples” *Αnalytica Chimica Acta* (2005) 529 (1-2): 305-309, Jan. 24 2005.

8**.** Evdoxios Psomas, Dimitrios Papantoniou, Dimitrios Petridis, Eleni Panou,  **‘**Evaluation of the microbiological quality of Greek oregano samples’ *Arch. Lebensmittelhyg* 60 (2009) 3, 98-103.

9. Taxiarhoula I. Magra, Klio D. Antoniou and Evdoxios I. Psomas, ‘Effect of milk fat, kefir grain inoculum and storage time on the flow properties and microbiological characteristics of kefir’. *Journal of Texture Studies* 43 (2012) 299-308.

10. Soultos, N., Iossifidou, E., Abrahim, A., Psomas, E., Tzavaras, I., Koutsopoulos, D. anf T. Lazou, Listeria monocytogenes in mussels (Mytilus galloprovincialis) harvested from North Aegean coastal area. Turkish Journal of Veterinary and Animal Sciences 38 (2014) 50-53.