

Personal information

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Dr. A. Nikolaou holds a degree in Molecular Biology & Genetics (2011), a Master of Science degree (School of Medicine, Democritus University of Thrace, 2013), and a PhD (Department of Molecular Biology & Genetics, D.U.Th., 2019). He has worked on multiple research projects mainly aiming on: the isolation and characterization of indigenous microorganisms; the laboratory-/pilot-scale development of novel functional foods (and ingredients) with immobilized probiotic microorganisms; the investigation of their sensory and quality characteristics; the microbiological stability of food products during maintenance/storage; and the investigation of potential beneficial health effects. He has wide teaching experience in courses of Microbiology (General, Agricultural, Dairy, Food), Food Analysis, Biochemistry, and Biotechnology (Enzymatic, Food). Since 2024, he has been serving as an Appointed Lecturer at the Department of Viticulture and Oenology.

As a result of his academic activity he has published: 40 papers, 1 book chapter, and more than 35 presentations in Greek and international conferences. In addition, he has been responsible for the organization and editing of Topic collections, special issues, and one book. He is an active member of various Reviewer/Editor Board committees, an *ad hoc* reviewer for international scientific journals (more than 40), and an external grant evaluator. He has also participated in the submission of various competitive research proposals (in Greece and in the EU).

His research interests focus on: a) the isolation/characterization of the microbial flora of foods and biological samples using classical and molecular techniques, as well as on the study and analytical characterization of food components and metabolites; b) the assessment and improvement of food safety and quality through the use of antimicrobial and other agents through maintenance/storage; c) the study and development of functional foods and their effect on the microbiome; d) the exploitation of raw materials and/or by-products of the food industry for the production of high added-value products.