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SCHOOL OF AGRICULTURAL SCIENCES
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Laboratory of Marketing and Technology of Aquatic Products and Foods

Personnel

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Sotirios Ekonomou (MSc)
PhD candidate

Elena Papaioannou (MSc)
PhD candidate

Technology of Aquatic products and Foods

Processing, preservation and packaging of food/seafood

Food/seafood quality, safety and authenticity. Quality and safety management

Determination of sensory, physical, chemical and microbiological parameters

Marketing of Aquatic products and Foods

Economics in the production of fisheries products and foods. Production management, cost management, decision making.

International Trade of fisheries products and foods. World trade patterns, global market shares.

Marketing of fisheries products and foods. Market structure, consumer behaviour, market forces, modern global trends in the agri-food industry.

Competitiveness of fisheries products and foods. Commodity and product competitiveness in the global Agri-food industry.

Fisheries policy in the globe and Common Fisheries Policy of the European Union.

Current research interests

Fate of pathogenic and spoilage microorganisms in food/seafood stored under various conditions.

Microbiological spoilage mechanism of seafood

Use of molecular methods to explore food/seafood micro-biota

Use of mild preservation strategies and antimicrobial systems for food/seafood safety and preservation

Exploration of bioactive compounds from marine environment for food applications

Market analysis and competitiveness of aquaculture products

Recent Publications

1. F. F. Parlapani & Ioannis S. Boziaris* (2016). Monitoring of spoilage and determination of microbial communities based on 16S rRNA gene sequence analysis of whole sea bream stored at various temperatures. *LWT-Food Science and Technology*, 66, Pages 553–559
2. F. F. Parlapani, George I. Verdos, Serkos A. Haroutounian, Ioannis S. Boziaris (2015). The dynamics of *Pseudomonas* and volatiles during the spoilage of gutted sea bream stored at 20°C, *Food Control*, 55, 257-265
3. F. F. Parlapani, Serkos A. Haroutounian, George-John E. Nychas, Ioannis S. Boziaris* (2015). Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 2°C. *Food Microbiology* 50, 44-53

4. F. F. Parlapani, Konstantinos Ar. Kormas and Ioannis S. Boziaris* (2015). Microbiological changes, shelf-life and identification of initial and spoilage microbiota of sea bream fillets stored under various conditions using 16S rRNA gene analysis. *Journal of the Science of Food and Agriculture*, 95, 2386-2394
5. F. F. Parlapani, Malouchos A., Haroutounian S. A. & I. S. Boziaris* (2014). Microbiological spoilage and investigation of volatile profile during storage of sea bream fillets under various conditions. *International Journal of Food Microbiology* 189, 153–163.
6. I.S. Boziaris (2014). Food ingredients from the marine environment. Marine biotechnology meets food science and technology (perspective article). *Frontiers in Marine Science (Marine Biotechnology)*, 1, 1-4
7. F.F. Parlapani, Christos Neofitou and Ioannis S. Boziaris* (2014). Microbiological quality of raw and processed wild and cultured edible snails. *Journal of the Science of Food and Agriculture*, 94, 768-772.
8. I.S. Boziaris*, A. Stamatiou, K. and G.-J. E. Nychas (2013). Microbiological aspects and shelf life of processed seafood products. *Journal of the Science of Food and Agriculture*, 93, 1184-1193
9. F.F. Parlapani, A. Meziti, K. Ar. Kormas and I. S. Boziaris*(2013). Indigenous and spoilage microbiota of farmed sea bream stored in ice identified by phenotypic and 16S rRNA gene analysis. *Food Microbiology*, 2013, 33, 85-89
10. I.S Boziaris.*, A. Kordila and C. Neofitou (2011). Microbial spoilage analysis and its effect on chemical changes and shelf-life of Norway lobster (*Nephrops norvegicus*) stored in air at various temperatures. *International Journal of Food Science & Technology*, 46, 887-895
11. Oikonomou, A. and Polymeros K., (2015). "Analyzing the Competitiveness of the Greek Sea Bream Exports in the European Union Market". *Journal of Global Economics*, 3:2, 1-10.
12. Polymeros, K., Kaimakoudi, M., Schinaraki, A., and Ch., Batzios, (2015). "Analysing consumers' perceived differences in wild and farmed fish". *British Food Journal*, 117:3, 1007-1016.
13. Tsikliras, A. and Polymeros K., (2014). "Fish market prices drive overfishing of the 'big ones'". *PeerJ* 2, e638.
14. Polymeros, K., Kaimakoudi, E., Mitsoura, A., Nikouli E. and Mente E., (2014). "The determinants of consumption for organic aquaculture products". *Aquaculture Economics and Management*, 18:1, 45-49.

15. Karelakis, Ch., Abas Z., Galanopoulos K. and Polymeros K., (2013). "*Positive effects of the Greek economic crisis on livestock farmer behaviour*". *Agronomy for Sustainable Development*, Vol.33:(3), pp. 445-456.
16. Karelakis, Ch., Kaimakoudi, E., and Polymeros, K., (2011). Analyzing managerial perceptions towards the performance determinants in the fishery sector. *Fisheries Research*, 110:244-251.
17. Polymeros, K., Karelakis Ch. and Kaimakoudi E., (2010). "A path analysis approach in investigating the performance of the Greek fisheries market". *Food Economics - Acta Agriculturae Scandinavica, Section C (02-04)*, pp.128-138.
18. Kaimakoudi, E., Polymeros, K. and Karelakis Ch. (2010). "Investigating market performance: the case of Greek fisheries industry". *International Review of Applied Economic Research*, Vol. 5, (1-2), pp. 73-81.
19. Polymeros, K. and Katrakilidis C., (2008). "The Dynamic Characteristics of Competitiveness in the E.U Fish Market". *The International Journal of Economic Issues*, Vol. 1, (1), pp. 25-42.
20. Botonaki, A., Polymeros K., Tsakiridou E. and Mattas K., (2006). "The role of food quality certification on consumers' food choices". *British Food Journal*, Vol. 108, (2), pp. 77 - 90.