

## **Δρ. Μάριος Ματαράγκας**

Συντάχθηκε απο τον/την Μποσνέα Λουλούδα

Δευτέρα, 22 Οκτώβριος 2018 11:03 - Τελευταία Ενημέρωση Δευτέρα, 22 Οκτώβριος 2018 12:44

---

### **Δρ Μάριος Ματαράγκας**

Γεωπόνος

ΕΛΓΟ-ΔΗΜΗΤΡΑ

Ινστιτούτο Τεχνολογίας Αγροτικών Προϊόντων- Τμήμα Γάλακτος Ιωαννίνων

Κατσικάς 45221 Ιωάννινα

Τηλ.: 26510 94782

Φαξ: 26510 92523

E-mail: [mmatster@gmail.com](mailto:mmatster@gmail.com)

### **Σπουδές**

Πτυχίο από το τμήμα Τμήμα Ζωικής Παραγωγής του Γεωπονικού Πανεπιστημίου Αθηνών (1997).

Μεταπτυχιακό Δίπλωμα (MSc) στην Επιστήμη και Τεχνολογία Τροφίμων, Γεωπονικό Πανεπιστήμιο Αθηνών-Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων (2000)

Διδακτορικό από το Γεωπονικό Πανεπιστήμιο Αθηνών στην Επιστήμη και Τεχνολογία Τροφίμων-Υγιεινή και Ασφάλεια Προϊόντων Ζωικής Προέλευσης  
Γλώσσες: Αγγλικά (Άριστα).

## **Αντικείμενο εργασίας**

Μοριακή Μικροβιολογία τροφίμων

## **Ερευνητικά ενδιαφέροντα**

Μικροβιολογική ανάλυση τροφίμων ζωικής προέλευσης με κλασσικές και μοριακές τεχνικές

Υγιεινή και ασφάλεια τροφίμων ζωικής προέλευσης

Εφαρμογή μαθηματικών μεθόδων στη μικροβιολογία τροφίμων

Ανάλυση κινδύνου και στατιστικός ποιοτικός έλεγχος τροφίμων ζωικής προέλευσης.

## Δημοσιεύσεις σε διεθνή περιοδικά με κρίση

1. **Mataragas M.\***, Drosinos E.H. and Metaxopoulos J. (2003). Antagonistic activity of lactic acid bacteria against *Listeria monocytogenes* in sliced cooked cured pork shoulder stored under vacuum or modified atmosphere at  $4 \pm 2$

ο

C.

Food Microbiology 20: 259-265.

**Impact Factor:** 1,049

.

2. **Mataragas M.**, Metaxopoulos J., Galiotou M. and Drosinos E.H. (2003). Influence of pH and temperature on growth and bacteriocin production by *Leuconostoc mesenteroides*

L124 and

*Lactobacillus curvatus*

L442.

Meat Science 64: 265-271.

**Impact Factor:** 1,669

.

3. **Mataragas M.**, Drosinos E.H., Tsakalidou E. and Metaxopoulos J. (2004). Influence of nutrients on growth and bacteriocin production by *Leuconostoc mesenteroides*

*lus curvatus*

L442.

Antonie van Leeuwenhoek 85: 191-198.

**Impact Factor:** 2,915

.

4. Drosinos E.H., **Mataragas M.**, Xiraphi N., Moschonas G., Gaitis F. and Metaxopoulos J. (2005). Characterization of the microbial flora from a traditional Greek fermented sausage. Meat Science 69: 307-317.

**Impact Factor:** 1,766

.

5. Drosinos E.H., **Mataragas M.**, Nasis P., Galiotou M. and Metaxopoulos J. (2005). Growth and bacteriocin production kinetics of *Leuconostoc*

*mesenteroides*

E131.

Journal of Applied Microbiology 99: 1314-1323.

**Impact Factor:** 2,127

6. Drosinos E.H., **Mataragas M.**, Kampani A., Kritikos D. and Metaxopoulos J. (2006). Inhibitory of organic acid salts on spoilage flora in culture medium and cured cooked meat products under commercial manufacturing conditions. Meat Science 73: 75-81.

Meat

**Impact Factor:** 1,840

7. **Mataragas M.**, Drosinos E.H., Siana P., Skandamis P. and Metaxopoulos I. (2006). Determination of growth limits and kinetic behavior of *Listeria monocytogenes* in a

sliced cooked cured meat product: validation of the predictive growth model under constant and dynamic temperature storage conditions.

Journal of Food Protection 69: 1312-1321.

**Impact Factor:** 1,921

8. **Mataragas M.**, Drosinos E.H., Vaidanis A. and Metaxopoulos I. (2006). Development of a predictive model for spoilage of cooked cured meat products and its validation under constant and dynamic temperature storage conditions. Journal of Food Science 71: M157-M167.

**Impact Factor:**

**1,004**

9. Drosinos E.H., **Mataragas M.** and Metaxopoulos I. (2006). Modeling of growth and bacteriocin production by *Leuconostoc mesenteroides* E131.

Meat Science 74: 690-696.

**Impact Factor:** 1,840

10. den Besten H.M.W., **Mataragas M.**, Moezelaar R., Abee T. and Zwietering M.H. (2006). Quantification of the effects of salt stress and physiological state on thermotolerance of *Bacillus cereus*

ATCC 10987 and ATCC 14579.

Applied and Environmental Microbiology 72: 5884-5894.

**Impact Factor:** 3,532

11. Drosinos E.H., **Mataragas M.**, Vesković-Moračanin S., Gasparik-Reichardt J., Hadžiosmanović M. and Alagić D. (2006). Quantifying non-thermal inactivation of *Listeria monocytogenes* in European fermented sausages using bacteriocinogenic lactic acid bacteria or their bacteriocins-a case study for risk assessment.

Journal of Food Protection 69: 2648-2663.

**Impact Factor**

12. **Mataragas M.** and Drosinos E.H. (2007). Shelf life establishment of a sliced, cooked, cured meat product based on quality and safety determinants. Journal of Food Protection 70: 1881-1889.

**Impact Factor:** 1,886

13. **Mataragas M.**, Skandamis P., Nychas G.J.E. and Drosinos E.H. (2007). Modeling and predicting spoilage of cooked, cured meat products by multivariate analysis. Meat Science 77: 348-356.

**Impact Factor:** 2,006

14. **Mataragas M.**, Skandamis P.N. and Drosinos E.H. (2008). Risk profiles of pork and poultry meat and risk ratings of various pathogen/product combinations. International Journal of Food Microbiology 126: 1-12.

**Impact Factor:** 2,753

15. **Mataragas M.\***, Virginia S. and Nychas G.J.E. (2008). Modeling survival of *Listeria monocytogenes* in the traditional Greek soft cheese Katiki. Journal of Food Protection 71: 1835-1845.

**Impact Factor:** 1,763

16. Magnisali P., Dracopoulou M., **Mataragas M.**, Dacou-Voutetakis A. and Moutsatsou P. (2008). Routine method for the simultaneous quantification of 17  $\alpha$ -hydroxyprogesterone, testosterone, dehydroepiandrosterone, androstenedione, cortisol, and pregnenolone in human serum of neonates using gas chromatography-mass spectrometry. Journal of Chromatography A 1206: 166-177.

**Impact Factor**

17. Kousta M., **Mataragas M.**, Skandamis P. and Drosinos E.H. (2010). Prevalence and sources of cheese contamination with pathogens at farm and processing levels. Food Control 21: 805-815.

**Impact Factor** 2,812

18. **Mataragas M.\***, Zwietering M.H., Skandamis P.N. and Drosinos E.H. (2010). Quantitative microbiological risk assessment as a tool to obtain useful information for risk

managers – Specific application to ready-to-eat meat products.

*Listeria monocytogenes* and

International Journal of Food Microbiology 141: S170-S179.

**Impact Factor3,143**

19. **Mataragas M.\***, Dimitriou V., Skandamis P.N. and E.H. Drosinos (2011). Quantifying the spoilage and shelf-life of yoghurt with fruits. Food Microbiology 28: 611-616.

**Impact**

**Factor3,283**

20. Milios K., **Mataragas M.\***, Pantouvakis A., Drosinos E.H. and Zoiopoulos P.E. (2011). Evaluation of control over the microbiological contamination of carcasses in a lamb carcass dressing process operated with or without pasteurizing treatment. International Journal of Food Microbiology 146: 170-175.

**Impact Factor3,327**

21. Georgakopoulos P., Zachari R., **Mataragas M.**, Athanasopoulos P., Drosinos E.H. and Skandamis P.N. (2011). Optimization of octadecyl (C18) sorbent amount in QuEChERS analytical method for the accurate organophosphorus pesticide residues determination in low-fatty baby foods with response surface methodology. Food Chemistry 128: 536-542.

**Impact Factor3,655**

22. Magnisali P., Chalioti M.-B., Livadara T., **Mataragas M.**, Paliatsiou S., Malamitsi-Puchner A. and Moutsatsou P. (2011). Simultaneous quantification of 17

α-OH progesterone, 11-deoxycortisol, Δ-4-androstenedione, cortisol and cortisone in newborn blood spots using liquid chromatography–tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences 879: 1565-1572.

**Impact Factor2,888**

23. Rantsiou K., **Mataragas M.**, Jespersen L. and Cocolin L. (2011). Understanding the behavior of foodborne pathogens in the food chain: new information for risk assessment analysis. Trends in Food Science and Technology 22: S21-S29.

**Impact Factor (2011): 3,672**

24. Rantsiou K., Greppi A., Garosi M., Acquadro A., **Mataragas M.** and Cocolin L. (2012). Strain dependent expression of stress response and virulence genes of *Listeria monocytogenes* in meat juices as determined by microarray.

International Journal of Food Microbiology 152: 116-122.

**Impact Factor (2012): 3,425**

25. Rantsiou K., **Mataragas M.**, Alessandria V. and Cocolin L. (2012). Expression of virulence genes of *Listeria monocytogenes* in food. Journal of Food Safety 32: 161-168.

**Impact Factor (2012): 0,820**

26. Andritsos N.D., **Mataragas M.**, Mavrou E., Stamatiou A. and Drosinos E.H. (2012). The microbiological condition of minced pork prepared at retail stores in Athens, Greece. Meat Science 91: 486-489.

**Impact Factor (2012): 2,754**

27. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2012). Techno-managerial factors related to food safety management system in a food businesses. British Food Journal 115: 1381-1399.

**Impact Factor (2012): 0,614**

28. **Mataragas M.\***, Drosinos E.H., Tsola E. and Zoiopoulos P.E. (2012). Integrating statistical process control to monitor and improve carcasses quality in a poultry slaughterhouse implementing a HACCP system. Food Control 28: 205-212. **Impact**

**Factor (2012): 2,**

29. Kanellou G., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2013). Field study on the microbiological quality of pickles in brine and survival of

*Salmonella*

Typhimurium and

*Listeria monocytogenes*

during storage at 4

°C.

European Food Research and Technology 236: 391-397.

**Impact Factor (2013): 1,387**

30. Andritsos N., **Mataragas M.**, Paramithiotis S. and Drosinos E.H. (2013). Quantifying *Listeria monocytogenes* prevalence and concentration in minced pork meat, and estimating performance of three culture media from presence/absence microbiological testing using a deterministic and stochastic approach.

Food Microbiology 36: 395-405.

**Impact Factor (2013): 3,374**

31. **Mataragas M.**, Greppi A., Rantsiou K. and Cocolin L. (2014). Gene transcription patterns of pH- and salt-stressed *Listeria monocytogenes* cells in simulated gastric and pancreatic conditions.

Journal of Food Protection 77: 254-261.

**Impact Factor (2014): 1,849**

32. Hadjilouka A., Andritsos N.D., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2014).

*Listeria monocytogenes*

serotype prevalence and biodiversity in diverse food products.

Journal of Food Protection 77: 2115-2120.

**Impact Factor (2014): 1,849**

33. Hadjilouka A., Mantzourani K.-S., Katsarou A., Cavaiuolo M., Ferrante A., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2015). Estimation of *Listeria monocytogenes* and *Escherichia coli*

O157:H7 prevalence and concentration in naturally contaminated rocket and cucumber samples by deterministic and stochastic approaches.

Journal of Food Protection 78: 311-322.

**Impact Factor (2014): 1,849**

34. **Mataragas M.\***, Bellio A., Rovetto F., Astegiano S., Decastelli L. and Cocolin L. (2015). Risk-based control of food-borne pathogens *Listeria monocytogenes*

and

*Salmonella enterica*

in the Italian fermented sausages Cacciatore and Felino.

Meat Science 103: 39-45.

**Impact Factor (2014): 2,615**

35. **Mataragas M.\***, Alessandria V., Rantsiou K. and Cocolin L. (2015). Management of *Listeria monocytogenes*

in fermented sausages using the Food Safety Objective concept underpinned by stochastic modeling and meta-analysis.

Food Microbiology 49: 33-40.

**Impact Factor (2014): 3,331**

36. **Mataragas M.\***, Alessandria V., Rantsiou K. and Cocolin L. (2015). Evaluation of the *Listeria monocytogenes*

inactivation during post-process storage of fermented sausages: A basis for the development of



a decision support tool.

Food Control 50: 568-573.

**Impact Factor (2014): 2,806**

.

37. **Mataragas M.\***, Rantsiou K., Alessandria V. and Cocolin L. (2015). Estimating the non-thermal inactivation of *Listeria monocytogenes* in fermented sausages relative to temperature, pH and water activity.

Meat Science 100: 171-178.

**Impact Factor (2014): 2,615**

.

38. **Mataragas M.**, Bellio A., Rovetto F., Astegiano S., Greci C., Hertel C., Decastelli L. and Cocolin L. (2015). Quantification of persistence of the food-borne pathogens

*Listeria monocytogenes*

and

*Salmonella enterica*

during manufacture of Italian fermented sausages.

Food Control 47: 552-559.

**Impact Factor (2014): 2,806**

.

39. **Mataragas M.**, Rovetto F., Bellio A., Alessandria V., Rantsiou K. and Cocolin L. (2015). Differential gene expression profiling of *Listeria monocytogenes* in Cacciatore and Felino salami to reveal potential stress resistance biomarkers.

Food Microbiology 46: 408-417.

**Impact Factor (2014): 3,331**

.

40. Hadjilouka A., Molfeta C., Panagiotopoulou O., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2016). Expression of

*Listeria monocytogenes*

key virulence genes during growth in liquid medium, on rocket and melon at 4, 10 and 30

°

C.

Food Microbiology 55: 7-15.

**Impact Factor (2014): 3,331**

.

41. Pardali E., Paramithiotis S., Papadelli M., **Mataragas M.** and Drosinos E.H. (2017). Lactic acid bacteria population dynamics during spontaneous fermentation of radish (*Raphanus sativus* L.

) roots in brine.

World Journal of Microbiology and Biotechnology 33: 110.

**Impact Factor (2014): 3,331**

.

42. Hadjilouka A., Mavrogiannis G., Mallouchos A., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2017). Effect of lemongrass essential oil on *Listeria monocytogenes* gene expression. *LWT - Food Science and Technology* 77: 510-516.  
**Impact Factor (2014): 3,331**

.

43. Hadjilouka A., Koubou V., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2018). Prevalence of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in strawberries in Greece and performance evaluation of the culture media. *Clinical Research and Trials* 4: 1-3.  
**Impact Factor (2014): 3,331**

.

44. Cocolin L., **Mataragas M.**, Bourdichon F., Doulgeraki A., Pilet M.-F., Jagadeesan B., Rantsiou K. and Phister T. (2018). Next generation microbiological risk assessment meta-omics: The next need for integration. *International Journal of Food Microbiology* (in press, corrected proof).  
**Impact Factor (2014): 3,331.**

45. **Mataragas M.**, Alessandria V., Ferrocino I., Rantsiou K. and Cocolin L. (2018). A bioinformatics pipeline integrating predictive metagenomics profiling for the analysis of 16S rDNA/rRNA sequencing data originated from foods. *Food Microbiology* (in press, accepted manuscript).  
**Impact Factor (2014): 3,331**

.