

Short Term Scientific Mission (STSM)

Year	Last name	First name	Title
2022	CAPOZZI	Vittorio	European Geographical Indications and fermentation: diversity and data from the scientific literature
2022	DERTLI	Enes	Genome-based exploration of beneficial traits of Lactic Acid Bacteria from fermented foods
2022	DÜVEN	Gamze	The Microbiota Modulating Effect of Cereal Based Products Using an In vitro Fermentation System
2022	FRAGASSO	Mariagiovanna	The Quadruple Helix Model of Innovation and food fermentations: echoes from EU countries
2022	NAKOV	Gjore	Innovation in the production of fermented yogurt and its promotion as functional food
2022	SILVA	Beatriz	Grant request for attending FoodMicro 2022
2022	TRAJKOVSKA	Biljana	Determination of bioactive compounds in Spanish style cv. Chalkidiki green table olives
2022	TRAJKOVSKA	Biljana	Evaluation of qualitative parameters on fermented commercial plant based products present at the Slovak market
2022	UZKUÇ	Hasan	Comparison of in vitro antioxidant activity potentials of kefir, yogurt, and cheese produced from goat milk
2022	VUKOJEVIC	Andjela	Joint FEBS/IUBMB Advanced Course "Molecular Targets for Antiaging Interventions"
2022	YERLIKAYA	Oktay	Food Micro 2022 Conference
2022	YILMAZ	Tahir	Research Assistant (PhD Student) - Tahir Yilmaz
2023	DELL'OLIO	Andrea	Innovative trends in food fermentation and different European stakeholders
2023	FRAGASSO	Mariagiovanna	Data collection about fermented products recognised as Geographical Indications: comparing the Spanish and Italian contexts
2023	KAYA	Burcu	Production of fungal biomass
2023	NAKOV	Gjore	Innovation in the production of fermented products and utilization of tomato pomace like functional ingredients in production of
2023	SAR	Taner	Effect of solid-state fermentation on nutritional composition and bioactive compounds of olive leaves
2023	TRAJKOVSKA	Biljana	Production of traditional probiotic Greek yoghurt
2024	BAGHERZADEHS URBAGH	Erfan	Risk-Benefit Assessment of Fermented Versus Non-Fermented Meat Products

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2024	BERKEL KASIKCI	Muzeyyen	The effect of cold plasma on the bioaccessibility of phenolic compounds in pickles
2024	CUNEDİOĞLU	Hülya	Turkish Geographical Indications/traditional foods, food fermentations, and potential innovative trends
2024	MARTELLI	Francesco	Assessment of lipid reducing activity of lactic acid fermented microalgae and cyanobacteria biomasses
2024	MARTIN	Camille	Non-targetted biomarkers on cow milks from volcanic sites and pasture agrosystems
2024	MYRINTZOU	Niki	Validation of the semi-quantitative Fermented Food Frequency Questionnaire (FFFQ)
2024	NAKOV	Gjore	Development of gluten free sourdough bread enriched with olive pomace
2024	OZLUK	Gizem	Isolating novel probiotic strains – autochthonous microbiota - from fermented plant materials
2024	TRAJKOVSKA	Biljana	Comprehensive Quality Evaluation of Ripened Industrial Vacuum-Packed Beaten Cheese (Bieno Sirenje) Through Advanced Analytical Techniques
2025	BRUNET	Sara	Investigating Filamentous Fungi as Yeast Immobilization Carriers for Alcoholic Beverage Production
2025	CORVINO	Antonia	Assessing nutritional and sensory properties of a minimally processed fermented plant-based beverages
2025	CVETKOVIC	Biljana	Valorization of Fruit and Vegetable Byproducts through Innovative Biotechnological Approaches: Advancing Circular Bioeconomy Strategies
2025	GARCIA-GUTIERREZ	Enriqueta	Evaluation of treated goat milk kefir on the colonic bacterial composition and the gut barrier permeability
2025	HASTAOGLU	Emre	Nutritional and bioactive characterization of fermented products derived from waste by-products of the oat beverage production industry
2025	PAVLOVSKI	Igor	Advanced functional characterization of probiotic strains: SCFA profiling and bioactivity assessment
2025	RENARD	Maylis	Assessing the impact of lactic-acid fermentation on oat pulp using untargeted metabolomics.
2025	WILLANE	Cheikhou tidiane	Dosage of all B vitamins in traditional fermented foods from Senegal
2025	YILMAZ	Birsen	The study design of an experimental study to investigate the health benefits of probiotic low-salt table olive consumption in the prevention of cardiovascular diseases