

## CURRICULUM VITAE

### NAME

Geornaras, Ifigenia

### ADDRESS

Animal Sciences  
College of Agricultural Sciences

Animal Sciences

### PHONE

(970) 491-7128

### PUBLISHED WORKS

#### Refereed Journal Articles

Yoon, Y., Geornaras, I., Mukherjee, A., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. Effects of cooking methods and chemical tenderizers on survival of Escherichia coli O157:H7 in ground beef patties. *Meat Science*, 95, 317-322.

Fouladkhah, A., Geornaras, I., Nychas, G.-J., Sofos, J. N. (2013). Antilisterial properties of marinades during refrigerated storage and microwave oven reheating against post-cooking inoculated chicken breast meat. *J. Food Sci.*, 78, M285-M289.

Fouladkhah, A., Geornaras, I., Sofos, J. N. (2013). Biofilm formation of O157 and non-O157 Shiga toxin-producing Escherichia coli and multidrug-resistant and susceptible Salmonella Typhimurium and Newport and their inactivation by sanitizers. *J. Food Sci.*, 78, M880-M886.

Geornaras, I., Toczko, D., Sofos, J. N. (2013). Effect of age of cook-in-bag delicatessen meats formulated with lactate-diacetate on the behavior of Listeria monocytogenes contamination introduced when opening the packages during storage. *J. Food Prot.*, 76, 1274-1278.

Yoon, Y., Geornaras, I., Mukherjee, A., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. (2013). Effects of cooking methods and chemical tenderizers on survival of Escherichia coli O157:H7 in ground beef patties. *Meat Sci.*, 95, 317-322.

#### Non-Refereed Journal Articles

Yang, X., Noyes, N. R., Doster, E., Martin, J., Linke, L. M., Magnuson, R. J., Yang, H., Geornaras, I., Woerner, D. R., Jones, K., Ruiz, J. G., Boucher, C. A., Morley, P. S., Belk, K. E. (2016). Use of metagenomic shotgun sequencing technology to detect foodborne pathogens within their microbiome in beef production chain. *Applied and environmental microbiology*.

Scott, B. R., Yang, X., Geornaras, I., Delmore, R., Woerner, D. R., Adler, J. M., Belk, K. E. (2015). Antimicrobial Efficacy of a Lactic Acid and Citric Acid Blend against Shiga Toxin-Producing Escherichia coli, Salmonella, and Nonpathogenic Escherichia coli Biotype I on Inoculated Prerigor Beef Carcass Surface Tissue. *Journal of food protection*, 78(12), 2136-42.

Moschonas, G., Geornaras, I., Stopforth, J. D., Woerner, D. R., Belk, K. E., Smith, G. C., Sofos, J. N. (2015). Effect of Product Dimensions and Surface Browning Method on Salmonella Contamination in Frozen, Surface-Browned, Breaded Chicken Products Treated with Antimicrobials. *Journal of food science*, 80(12),

M2815-21.

- Scott, B. R., Yang, X., Geornaras, I., Delmore, R., Woerner, D. R., Reagan, J. O., Morgan, J., Belk, K. E. (2015). Antimicrobial Efficacy of a Sulfuric Acid and Sodium Sulfate Blend, Peroxyacetic Acid, and Cetylpyridinium Chloride against Salmonella on Inoculated Chicken Wings. *Journal of food protection*, 78(11), 1967-72.
- Fouladkhah, A., Geornaras, I., Yang, H., Sofos, J. N. (2013). Lactic acid resistance of Shiga toxin-producing Escherichia coli and multidrug-resistant and susceptible Salmonella Typhimurium and Salmonella Newport in meat homogenate. *Food Microbiol.*, 36, 260-266.
- Geornaras, I., Yang, H., Moschonas, G., Nunnally, M. C., Belk, K. E., Nightingale, K. K., Woerner, D. R., Smith, G. C., Sofos, J. N. (2012). Efficacy of chemical interventions against Escherichia coli O157:H7 and multidrug-resistant and antibiotic-susceptible Salmonella on inoculated beef trimmings. *Journal of food protection*, 75(11), 1960-7.
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- Pittman, C. I., Geornaras, I., Woerner, D. R., Nightingale, K. K., Sofos, J. N., Goodridge, L., Belk, K. E. (2012). Evaluation of lactic acid as an initial and secondary subprimal intervention for Escherichia coli O157:H7, non-O157 Shiga toxin-producing E. coli, and a nonpathogenic E. coli surrogate for E. coli O157:H7. *Journal of food protection*, 75(9), 1701-8.
- Moschonas, G., Geornaras, I., Stopforth, J. D., Wach, D., Woerner, D. R., Belk, K. E., Smith, G. C., Sofos, J. N. (2012). Activity of caprylic acid, carvacrol,  $\epsilon$ -polylysine and their combinations against Salmonella in not-ready-to-eat surface-browned, frozen, breaded chicken products. *Journal of food science*, 77(7), M405-11.
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- Adler, J. M., Geornaras, I., Byelashov, O. A., Belk, K. E., Smith, G. C., Sofos, J. N. (2011). Survival of Escherichia coli O157:H7 in meat product brines containing antimicrobials. *Journal of food science*, 76(7), M478-85.

- Yoon, Y., Geornaras, I., Scanga, J. A., Belk, K. E., Smith, G. C., Kendall, P. A., Sofos, J. N. (2011). Probabilistic models for the prediction of target growth interfaces of *Listeria monocytogenes* on ham and turkey breast products. *Journal of food science*, 76(6), M450-5.
- Shen, C., Geornaras, I., Belk, K. E., Smith, G. C., Sofos, J. N. (2011). Thermal inactivation of acid, cold, heat, starvation, and desiccation stress-adapted *Escherichia coli* O157:H7 in moisture-enhanced nonintact beef. *Journal of food protection*, 74(4), 531-8.
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- Byelashov, O. A., Daskalov, H., Geornaras, I., Kendall, P. A., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. (2010). Reduction of *Listeria monocytogenes* on frankfurters treated with lactic acid solutions of various temperatures. *Food microbiology*, 27(6), 783-90.
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- Carlson, B. A., Geornaras, I., Yoon, Y., Scanga, J. A., Sofos, J. N., Smith, G. C., Belk, K. E. (2008). Studies to evaluate chemicals and conditions with low-pressure applications for reducing microbial counts on cattle hides. *Journal of food protection*, 71(7), 1343-8.
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simulating contamination in the processing or retail environment and during home storage. *Journal of food protection*, 70(2), 378-85.

Formato, G., Geornaras, I., Barmpalia, I. M., Skandamis, P. N., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2007). Effect of acid adaptation on growth during storage at 10 degrees C and resistance to simulated gastric fluid of *Listeria monocytogenes* inoculated onto bologna formulated with or without antimicrobials. *Journal of food protection*, 70(1), 65-9.

Geornaras, I., Skandamis, P. N., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2006). Post-processing application of chemical solutions for control of *Listeria monocytogenes*, cultured under different conditions, on commercial smoked sausage formulated with and without potassium lactate-sodium diacetate. *Food microbiology*, 23(8), 762-71.

Ashton, L., Geornaras, I., Stopforth, J. D., Skandamis, P. N., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. (2006). Fate of inoculated *Escherichia coli* O157:H7, cultured under different conditions, on fresh and decontaminated beef transitioned from vacuum to aerobic packaging. *Journal of food protection*, 69(6), 1273-9.

Stopforth, J. D., Skandamis, P. N., Ashton, L., Geornaras, I., Kendall, P. A., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. (2006). Impact of inoculum preparation and storage conditions on the response of *Escherichia coli* O157:H7 populations to undercooking and simulated exposure to gastric fluid. *Applied and environmental microbiology*, 72(1), 672-9.

Geornaras, I., Skandamis, P. N., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2006). Post process control of *Listeria monocytogenes* on commercial frankfurters formulated with and without antimicrobials and stored at 10 degrees C. *Journal of food protection*, 69(1), 53-61.

Geornaras, I., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2005). Postprocessing antimicrobial treatments to control *Listeria monocytogenes* in commercial vacuum-packaged bologna and ham stored at 10 degrees C. *Journal of food protection*, 68(5), 991-8.

Koutsoumanis, K. P., Ashton, L., Geornaras, I., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2004). Effect of single or sequential hot water and lactic acid decontamination treatments on the survival and growth of *Listeria monocytogenes* and spoilage microflora during aerobic storage of fresh beef at 4, 10, and 25 degrees C. *Journal of food protection*, 67(12), 2703-11.

Barmpalia, I. M., Geornaras, I., Belk, K. E., Scanga, J. A., Kendall, P. A., Smith, G. C., Sofos, J. N. (2004). Control of *Listeria monocytogenes* on frankfurters with antimicrobials in the formulation and by dipping in organic acid solutions. *Journal of food protection*, 67(11), 2456-64.

## **Abstract**

Fouladkhah, A., Geornaras, I., Sofos, J. N. (2013). *Biofilm formation by Shiga toxin-producing Escherichia coli and multidrug-resistant and susceptible Salmonella and their inactivation by sanitizers*. 100th Annual Meeting of the International Association for Food Protection, July 28-31, Charlotte, NC. Abstract No. P1-171.

Yang, X., Pittman, C. I., Perham, C. C., Geornaras, I., Sofos, J. N., Woerner, D. R., Belk, K. E. (2013). *Validation of the commercial use of thermal pasteurization combined with a bromine solution as whole carcass antimicrobial intervention when tested at operational parameters*. BIFSCO, March 13-15, Dallas, TX..

## **Research Report**

Perham, C. C., Geornaras, I., Fouladkhah, A., Woerner, D. R., Belk, K. E., Sofos, J. N. (2013). *Food safety assistance for small meat and poultry processors through development and implementation of "Industry Best Practices: An Integrated Approach"* (pp. 27 pages). Final report submitted to the University of

Nebraska-Lincoln by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

**PAPERS PRESENTED/SYMPOSIA/INVITED LECTURES/PROFESSIONAL MEETINGS/WORKSHOPS**

December 15, 2016, "Validation of antimicrobial interventions including use of peroxyacetic acid (PAA) in a spray chill system and a head spray cabinet in a commercial beef harvest operation", Beef Industry Food Safety Council, National Cattleman's Beef Association.

December 2015, "Draft Genome Sequence of a Shiga Toxin-Negative Escherichia coli O157:H7 Strain C1-057 Isolated from Feedlot Cattle", (Presenter) Yang, H., peer-reviewed/refereed.

December 15, 2015, "Determining process lethality of Escherichia coli O157:H7 and Salmonella spp. in heat treated, rendered oil", Beef Industry Food Safety Council, National Cattleman's Beef Association.

January 15, 2015, "Developing a methodology for the microbiological evaluation of rendered oils", Institute of Food Technologists, peer-reviewed/refereed.

January 14, 2015, "Effects of sulfuric acid sodium sulfate on natural spoilage microflora, lean discoloration and off-odors of pork boneless loins and back ribs", IFT 16, Institute of Food Technologists, peer-reviewed/refereed.

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