



## PROGRAM

Conference Chair: Vladimir Kakurinov  
Conference Co-Chair: Knuth Lorenzen  
Conference Co-Chair: Miomir Niksic

DAY 1 - 19 SEPTEMBER		
HALL 1		
08:30 - 09:00	Registration of participants	
09:00 - 09:20	Welcome speech	
09:20 - 09:40	Changing perception about science/ists	Vladimir Kakurinov
09:40 - 10:00	Dr Jekyll or Mr Hyde: Signification of hygiene in industrial design	Ahmet C. Ozcan
<b>10:00 - 10:30</b>	<b>Coffee break</b>	
10:30 - 10:50	Risk assessment of pesticide residues in food on Croatian market: Should we worry?	Sanja Milos
10:50 - 11:10	Aflatoxins in food and feed - Serbian case	Miomir Niksic
11:10 - 11:30	Current developments in removal of mycotoxins by biological methods and chemical adsorbents	Kemal Celik
11:30 - 11:50	Rational use of drugs in veterinary medicine and food safety	Vitomir Cupic
11:50 - 12:10	Safety and quality in milk processing companies in Albania	Brikene Dionizi
<b>12:10 - 13:00</b>	<b>Lunch break</b>	
13:00 - 13:20	Potential savings in CIP of food production plants through Hygienic Design	Knuth Lorentzen
13:20 - 13:40	Cleaning validation, practical considerations	Hein A. Timmerman
13:40 - 14:00	Preventive measures to reduce the risk of cross contamination on direct food contact surfaces of conveyor belts	Roger Scheffler
14:00 - 14:20	Hygienic design, testing and certification (Andrew Timperley)	Knuth Lorentzen
<b>14:20 - 14:50</b>	<b>Coffee break</b>	
14:50 - 15:10	Gas-chromatographic analysis of some volatile congeners in different types of strong alcoholic fruit spirits	Vesna Kostik
15:10 - 15:30	Accreditation of conformity assesment bodies (CAB) in Serbia	Lazar Turubatovic
15:30 - 15:50	Future Food: From the Global Harmonization Initiative to the FP7 EU Project INPROFOOD	Susanne Braun
15:50 - 16:10	Food safety risk assessment: New Allergen Labeling System - VITAL 2.0	Sylvia Pfaff



## PROGRAM

Conference Chair: Petar Kocarev

Conference Co-Chair: Marijan Stevanovski

Conference Co-Chair: Kamile Nazan Turhan

DAY 1 - 19 SEPTEMBER		
HALL 2		
08:30 - 09:00	Registration of participants	
09:00 - 09:20	Welcome speech	
09:20 - 09:40	Sanitary chemical and bacteriological analysis of drinking water in Kocani	Gordana Panova
09:40 - 10:00	Quality properties of solar dried persimmon ( <i>Diospyros kaki</i> )	Ljubica Karakasova
<b>10:00 - 10:30</b>	<b>Coffee break</b>	
10:30 - 10:50	Selection of some autochthonous plum cultivars seedling rootstocks in the region of north Montenegro	Gordana Sebek
10:50 - 11:10	The production of biodegradable films containing natural antimicrobial agent	Kamile N. Turhan
11:10 - 11:30	Nutritional and anti-nutritional properties of cookie prepared with stabilized wheat bran	Nilgun Ertas
11:30 - 11:50	Utilization of lupine milling product in cookie production	Hacer Levent
11:50 - 12:10	Structure of foreign investments and their impact on agribusiness in Republic of Macedonia	Marijan Stevanovski
<b>12:10 - 13:00</b>	<b>Lunch break</b>	
13:00 - 14:20	<p><u>Plenary Session - Food Safety Issues</u></p> <ul style="list-style-type: none"> <li>- Croatian Food Agency (HAH) - Andrea G. Boskovic</li> <li>- State Agriculture Inspectorate (DIZ) - Rumen Stamenov</li> <li>- Phytosanitary Directorate - Mentor Zekiri</li> <li>- Industry, Academia</li> </ul> <p>Discussion</p>	
<b>14:20 - 14:50</b>	<b>Coffee break</b>	
14:50 - 15:10	Influence of food on the birth rate of the population in the Republic of Macedonia	Trajko Miceski
15:10 - 15:30	Development and implementation of strategic planning support systems in the urban environment and health sector by applying a geographic information system in the Republic of Macedonia	Sasko Martinovski
15:30 - 15:50	<i>Carum copticum</i> essential oils as natural antioxidant in dressing	Amin M. Khaneghah
15:50 - 16:10	Eating habits at adolescents	Petar Stojanovski



## PROGRAM

Conference Chair: Vladimir Kakurinov  
Conference Co-Chair: Hubertus Lelieveld  
Conference Co-Chair: Lazar Turubatovic

DAY 2 - 20 SEPTEMBER		
HALL 1		
08:30 - 09:00	Registration of participants	
09:00 - 09:20	Hygienic design aspects of pasteurizer to prevent cross contamination of pasteurized milk	Subramani Asaithambi
09:20 - 09:40	Spatially resolved determination of soil layer thickness on surfaces of 3D parts by measuring the fluorescence intensity	Boye Andre
09:40 - 10:00	Hygienic floor drainage for food production	Martin Fairley
<b>10:00 - 10:30</b>	<b>Coffee break</b>	
10:30 - 10:50	Organoleptic characterization of mono cultivars extra-virgin olive oils in Albania	Fatmira Allmuca
10:50 - 11:10	Fatty acid composition of edible oils and fats	Vesna Kostik
11:10 - 11:30	Quality evaluation of raw materials for mixed feed production and mixed feed as final product with the required standards in Republic of Macedonia	Valentina Pavlova
11:30 - 11:50	Testing addition of feed additive for dairy cows on quantity and quality of milk (Bojana Ristanovic)	Goce Cilev
11:50 - 12:10	Changes of wheat quality caused by mold contamination	Mirjana Menkovska
<b>12:10 - 13:00</b>	<b>Lunch break</b>	
13:00 - 13:20	Cooking in seconds with Pulsed Electric Field (PEF)	Hubertus Lelieveld
13:20 - 13:40	Influence of modified atmosphere packaging on chemical and sensory changes of beef	Lazar Turubatovic
13:40 - 14:00	Effects of pressing programs and yields on the antioxidant activity, antimicrobial activity, phenolic content and color of pomegranate juices	Meltem Turkyilmaz
14:00 - 14:20	Effects of clarification and pasteurization on hydrolysable and condensed tannins of pomegranate ( <i>Punica granatum</i> L., cv. Hicaznar) juices from sacs and whole fruit	Mehmet Ozkan
<b>14:20 - 14:50</b>	<b>Coffee break</b>	
14:50 - 15:10	Factors affecting the syneresis and coagulation in ultra-filtered cheese (Natasha Dubrova Mateva)	Nikola Pacinovski
15:10 - 15:30	Control of HACCP system efficiency in cream cheese production	Djurdjica Ackar
15:30 - 15:50	Monitoring and assesment of microbiological charge in widely used pharmaceutical products	Rozana Troja
15:50 - 16:10	Screening of antimicrobial activity of blackberry pomace extracts from Cacanka and thornfree cultivars	Dragoljub Cvetkovic
16:10 - 16:30	Impact of non thermal processing technologies on quality of some fruit juices	Fatma Coskun
16:30 - 16:40	Conference closing ceremony	



## PROGRAM

Conference Chair: Vladimir Kakurinov

DAY 2 - 20 SEPTEMBER		
HALL 2		
08:30 - 09:00	Registration of participants	
09:00 - 09:20	Exhibitioner presentation - ACO Technologies	
09:20 - 09:40	Exhibitioner presentation - Municipality Karpos	
09:40 - 10:00	Exhibitioner presentation - Phytosanitary Directorate	
<b>10:00 - 10:30</b>	<b>Coffee break</b>	
10:30 - 12:10	Global Harmonization Initiative - General Info Meeting	
<b>12:10 - 13:00</b>	<b>Lunch break</b>	
13:00 - 14:20	Brokerage event	
<b>14:20 - 14:50</b>	<b>Coffee break</b>	
14:50 - 16:30	Brokerage event	