



UNIFooD2021 Conference

September 24-25 2021 University of Belgrade



Poster session FOOD PRODUCTION, PROCESSING, SUSTAINABILITY, ADDED-VALUE FOOD

24.9.2021. 13.10h-14h The link will be provided for the chat.

	Title	Authors
1.	DOES CASTRATION AFFECT THE QUALITY OF MUSCLE TISSUE IN MORAVKA PIG BREED?	<i>Radomir R. Savić^{1*}, Dragan D. Radojković¹, Nenad R. Parunović², Marija P. Gogić³, Čedomir R. Radović³</i> <i>¹University of Belgrade - Faculty of Agriculture, Belgrade, Serbia</i> <i>²Institute of Meat Hygiene and Technology, Belgrade, Serbia</i> <i>³Institute for Animal Husbandry, Belgrade-Zemun, Serbia</i>
2.	<i>Thymus serpyllum</i> L. EXTRACT LOADED LIPOSOMES PRODUCED BY PROLIPOSOME METHOD	<i>Aleksandra Jovanović^{1*}, Balanč Bojana¹, Petrović Predrag¹, Djordjević Verica², Katarina Šavikin³, Gordana Zdunić³, Bugarski, Branko²</i> <i>¹University of Belgrade, Innovation Centre of the Faculty of Technology and Metallurgy, Belgrade, Serbia</i> <i>²University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia</i> <i>³Institute for Medicinal Plants Research "Dr Josif Pančić", Belgrade, Serbia</i>
3.	ZETA-POTENTIAL AND PARTICLE SIZE OF FUNCTIONAL ADDITIVES BASED ON GOAT MILK PROTEINS AND <i>Agaricus blazei</i> Murill EXTRACTS	<i>Dušanka A. Popović Minić^{1*}, Danijel D. Milinčić¹, Vladislav Rac¹, Bojana Vidović², Marina Soković³, Jovana Petrović³, Mirjana B. Pešić¹</i> <i>¹University of Belgrade - Faculty of Agriculture, Department of Food Technology and Biochemistry, Belgrade, Serbia</i> <i>²University of Belgrade – Faculty of Pharmacy, Department of Bromatology, Belgrade, Serbia</i> <i>³University of Belgrade - Institute for Biological Research "Siniša Stanković", Belgrade, Serbia</i>
4.	RECOVERY OF NUTRITIVE AND FUNCTIONAL COMPOUNDS FROM BLACK SOYBEAN AND SWEET MAIZE BY-PRODUCTS THROUGH THE SPREAD. COMPARISON WITH FRUIT JAMS AND SPREADS	<i>Slađana M. Žilić^{1a*}, Marijana Z. Simić^{1a}, Miona Belović², Dubravka Škrobot², Jelena Ž. Srdić^{1b}, Vesna Perić^{1b}</i> <i>¹Maize Research Institute, ^{1a}Department of Food Technology and Biochemistry and ^{1b}Plant Breeding Department, Belgrade,</i>



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		<i>Serbia</i> <i>²University of Novi Sad, Institute of Food Technology, Novi Sad, Serbia</i>
5.	CHANGES IN LEAF AND FRUIT NUTRIENT CONCENTRATION OF NORTHERN Highbush BLUEBERRY ASSOCIATED WITH DIFFERENT NUTRIENT MANAGEMENT IN SOILLESS GROWING SYSTEM	<i>Jasminka M. Milivojević¹, Dragan D. Radivojević¹, Robert H. Veberič², Maja M. Mikulič Petkovšek², Jelena J. Dragišić Maksimović³</i> <i>¹University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</i> <i>²University of Ljubljana, Biotechnical Faculty, Ljubljana, Slovenia</i> <i>³University of Belgrade, Institute for Multidisciplinary Research, Belgrade, Serbia</i>
6.	THE EFFECT OF ULTRASOUND AND COOKING TREATMENTS ON <i>IN VITRO</i> DIGESTIBILITY AND ANTIOXIDANT PROPERTIES OF WHOLEGRAIN WHEAT FLOURS	<i>Valentina V. Nikolić¹, Slađana M. Žilić¹, Marijana Z. Simić¹, Vesna G. Kandić¹, Primož Titan², Dejan B. Dodig¹</i> <i>¹Maize Research Institute, Belgrade, Serbia</i> <i>²Research Genetics and Agrochemistry Ltd., Murska Sobota, Slovenia</i>
7	POTENTIAL UTILIZATION OF CITRUS PEEL AS A RICH SOURCE OF ANTIOXIDANTS	<i>Diandra Đ. Pintač^{1,2}, Kristina J. Bekvalac¹, Dejan Z. Orčić¹, Dejana D. Bajić², Neda M. Mimica-Dukić¹, Marija M Lesjak¹</i> <i>¹University of Novi Sad Faculty of Sciences, Novi Sad, Serbia</i> <i>²University of Novi Sad Faculty of Medicine, Novi Sad, Serbia</i>
8.	SUGAR CONTENT OF SWEET MAIZE KERNEL UNDER DROUGHT CONDITION	<i>Jelena Z. Vukadinović^{1*}, Tomislav B. Tosti², Jelena Ž. Srdić¹, Snežana D. Mladenović Drinić¹, Vesna D. Dragičević¹, Dušanka M. Milojković-Opsenica²</i> <i>¹Maize Research Institute Zemun Polje, Zemun, Serbia</i> <i>² University of Belgrade, Faculty of Chemistry, Belgrade, Serbia</i>
9.	THE EFFECT OF PHYTOHORMONES APPLICATION ON MORPHOLOGICAL AND BIOLOGICAL PROPERTIES OF <i>Thymus pannonicus</i> All.	<i>Vladimir M. Filipović¹, Vladan M. Ugrenović², Zoran A. Maksimović³, Snežana M. Dimitrijević¹, Vera M. Popović⁴, Katarina R. Mihajlovski⁵, Marija D. Milić^{5*}</i> <i>¹Institute for Medicinal Plant Research „Dr Josif Pančić“, Belgrade, Serbia</i> <i>²Institute of Soil Science, Belgrade, Serbia</i> <i>³Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia</i>



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		<p>⁴<i>Institute of Field and Vegetable Crops, Novi Sad, Serbia</i> ⁵<i>Faculty of Technology and Metallurgy, University of Belgrade, Belgrade, Serbia</i></p>
10.	PROTEINS OF TOFU WHEY AS A WASTE IN TOFU PRODUCTION	<p><i>Anđela B. Stanojević¹, Milica M. Pešić², Aleksandar Ž. Kostić², Danijel D. Milinčić², Mirjana B. Pešić, Slađana P. Stanojević^{2*}</i></p> <p>¹<i>Faculty of Environmental Sciences, Czech University of Life Sciences, Prague, Czech Republic</i> ²<i>Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</i></p>
11.	SUSTAINABLE APPROACH FOR FOOD SHELF LIFE PROLONGATION THROUGH BY-PRODUCTS RECYCLING	<p><i>Olimpia Panza¹, Amalia Conte^{1*}, Matteo A. Del Nobile¹</i></p> <p>¹<i>University of Foggia, Foggia, Italy</i></p>
12.	TREATMENT WITH SELECTED PSEUDOMONAS STRAINS PROVOKES GENOTYPE-DEPENDANT RESPONSE OF SIX SWEET PEPPER CULTIVARS TO DROUGHT	<p><i>Nikola Popović¹, Dario Danajević², Svetlana Radović¹, Slaviša Stanković¹, Jelena Lozo^{1*}</i></p> <p>¹<i>University of Belgrade – Faculty of Biology, Belgrade, Serbia</i> ²<i>Institute of Field and Vegetable Crops, Novi Sad, Serbia</i></p>
13.	IN SITU PRODUCTION OF XYLOOLIGOSACCHARIDES BY ASPERGILLUS TUBIGENSIS FROM CORN COB	<p><i>Sanja Stojanović^{1*}, Marina Ristović¹, Aleksandra Margetić¹, Zoran Vujčić², Biljana Dojnov¹</i></p> <p>¹<i>University of Belgrade, Institute of Chemistry, Technology and Metallurgy, National Institut of the Republic of Serbia, Department of Chemistry, Belgrade, Serbia</i> ²<i>University of Belgrade, Faculty of Chemistry, Department of Biochemistry, Belgrade, Serbia</i></p>
14.	CHEMICAL PROFILE OF DIFFERENT TYPES OF MEAD - NMR METABOLOMICS APPLIED TO THE OLDEST ALCOHOLIC BEVERAGE	<p><i>Dessislava P. Gerqinova, Svetlana D. Simova</i></p> <p><i>Institute of Organic Chemistry with Centre of Phytochemistry – Bulgarian Academy of Sciences, Sofia, Bulgaria</i></p>
15.	PECTIN AS A CARRIER OF CHOKEBERRY POLYPHENOLS: INGREDIENTS WITH POTENTIAL HEALTH BENEFITS	<p><i>Nada Ćujić Nikolić^{1*}, Predrag Petrović², Katarina Šavikin¹, Teodora Janković¹</i></p> <p>¹<i>Institute for Medicinal Plants Research, Tadeuša Koščuška 1, Belgrade, Serbia</i> ²<i>Faculty of Technology and Metallurgy, Department of Chemical Engineering,</i></p>



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16.	THE EVALUATION OF THE ANTIOXIDANT POTENTIAL DURING THE OXIDATIVE POLYMERIZATION OF POLYPHENOL COMPOUNDS INDUCED BY THE LACCASE ENZYME	<i>Nevena V. Ilić¹, Marija D. Milić², Slađana Z. Davidović², Katarina R. Mihajlovski², Suzana I. Dimitrijević-Branković²</i> <i>¹University of Belgrade, Innovation Centre of Faculty of Technology and Metallurgy, Belgrade, Serbia</i> <i>²University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia</i>
17.	MICROENCAPSULATION OF WILLOWHERB LEAVES EXTRACT WITH MALTODEXTRIN AND WHEY PROTEIN USING SPRAY DRYING	<i>Miloš S. Jovanović¹, Zorica N. Drinić¹, Dubravka J. Bigović¹, Gordana M. Zdunić¹, Jelena R. Mudrić¹, Katarina P. Šavikin¹</i> <i>¹Institute for Medicinal Plants Research "Dr. Josif Pančić", Belgrade, Serbia</i>
18.	COMBINED EFFECT OF ASCORBIC ACID AND SUGAR ON TEXTURE PROPERTIES OF MAIZE COMPOSITE BREAD	<i>Marijana Z. Simić^{1*}, Olivera D. Šimuruna³, Bojana V. Filipčev³, Jelena Vančetović², Slađana M. Žilić¹</i> <i>¹Maize Research Institute Zemun Polje, Laboratory of Food Technology and Biochemistry, Belgrade-Zemun, Serbia</i> <i>²Maize Research Institute Zemun Polje, Plant Breeding Department, Belgrade-Zemun, Serbia</i> <i>³Institute of Food Technology, Novi Sad, Serbia</i>
19.	EVALUATION OF TECHNOLOGICAL CHARACTERISTICS OF WINE GRAPE VARIETALS IN THE VINEYARDS OF THE HOLY MONASTERY KOPORIN	<i>Katarina R. Delić^{1*}, Nebojša Marković^{1*}, Slavica Todić¹, Zoran Pržić¹</i> <i>¹Institute of Horticulture, Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</i>
20.	IMPACT OF JUICING TECHNIQUES AND STORAGE TIME ON TOTAL PHENOLIC CONTENT OF SELECTED JUICES	<i>Milica D. Zrnić Ćirić^{1*}, Vanja M. Todorović¹, Nevena M. Dabetić¹, Ivana D. Djurčić¹, Ivan M. Stanković¹, Miodrag C. Ostojic²</i> <i>¹Department of Bromatology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia</i> <i>²Faculty of Medicine, University of Belgrade, Belgrade, Serbia</i>
21.	DEVELOPMENT OF INNOVATIVE LIPOSOME-RELEASE SYSTEMS FOR ENCAPSULATION OF BIOLOGICALLY ACTIVE SOYBEAN PEPTIDES	<i>Neda V. Pavlović¹, Jelena R. Mijalković², Verica B. Đorđević³, Branko M. Bugarski³, Zorica D. Knežević-Jugović^{2*}</i>



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		<p>¹Innovation Center of the Faculty of Technology and Metallurgy, Belgrade, Serbia ² Department of Biochemical Engineering and Biotechnology, Faculty of Technology and Metallurgy, University of Belgrade, Belgrade, Serbia ³ Department of Chemical Engineering, Faculty of Technology and Metallurgy, University of Belgrade, Belgrade, Serbia</p>
22.	ACTIVE AND INTELLIGENT PACKAGING OF FOOD PRODUCTS	<p><i>Tanja S. Petrović, Snežana M. Stevanović, Dragana M. Paunović, Jasmina R. Rajić, Biljana B. Rabrenović</i></p> <p>¹University of Belgrade-Faculty of Agriculture, Zemun-Belgrade, Serbia</p>
23.	EFFECTS OF MICROWAVE PASTEURIZATION ON THE THERMAL RESISTANCE OF ZYGOSACCHAROMYCES ROUXII IN ORGANIC INTERMEDIATE MOISTURE DATE	<p><i>Dilber Çağlar¹, Ahsen R. Ergün², Taner Baysal²</i></p> <p>¹Dimes Food Ind. & Inc. ,İzmir, Turkey ² Ege University, Faculty of Engineering, Department of Food Engineering, İzmir, Turkey</p>
24.	MICROWAVE-ASSISTED EXTRACTION OF ESSENTIAL OIL FROM GINGER (<i>Zingiber officinale</i> Rosc.)	<p><i>Zorica N. Drinić¹, Miloš S. Jovanović¹, Dejan S. Pljevljakušić¹, Dubravka J. Bigović¹, Katarina P. Šavikin¹</i></p> <p>¹Institute for Medicinal Plants Research "Dr. Josif Pančić", Belgrade, Serbia</p>
25.	ENZYMATIC SYNTHESIS OF GALACTO-OLIGOSACCHARIDES FROM WHEY LACTOSE	<p><i>Nataša Đ. Knežević¹, Milica Simović¹, Dejan Bezbradica¹, Jovana Bošnjaković², Aleksandar Marinković¹</i></p> <p>¹University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia ² Research and Development Institute Lola L.T.D., Belgrade, Serbia</p>
26.	DEVELOPMENT OF MUSHROOM-BASED CEREAL FLOURS WITH IMPROVED NUTRITIONAL AND ANTIOXIDATIVE PROPERTIES	<p><i>Dunja Miletić^{1*}, Aleksandra Sknepnek¹, Nataša Miličević², Milena Pantić¹, Marijana Sakač², Bojana Šarić², Miomir Nikšić¹</i></p> <p>¹ University of Belgrade, Faculty of Agriculture, Institute of Food technology and biochemistry, Department of Industrial Microbiology, Belgrade, Serbia ²University of Novi Sad, Institute of Food Technology, Novi Sad, Serbia</p>
27.		<p><i>Milena V. Šenk¹, Milena S. Simić¹, Dušanka M.</i></p>



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	EFFECT OF SOYBEAN/PROSO MILLET INTERCROPPING COMBINED WITH BIO-FERTILIZER ON ACCUMULATION OF ESSENTIAL ELEMENTS IN GRAIN	<i>Milojković-Opsenica², Živoslav Lj. Tešić², Milan Z. Brankov¹, Igor D. Kodranov², Vesna D. Dragičević¹</i> <i>¹Maize Research Institute Zemun Polje, Belgrade, Serbia</i> <i>²University of Belgrade - Faculty of Chemistry, Belgrade, Serbia</i>
28.	EVALUATION OF FUNCTIONAL PROPERTIES OF DEFATTED SEED CAKES AND FLOUR BLENDS	<i>Aleksandra Ćirković¹, Biljana B. Rabrenović¹, Jovanka G. Laličić-Petronijević¹, Milica Stevanović¹, Olivera Šimurina², Branka Žarković¹, Mirjana A. Demin^{1*}</i> <i>¹ University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</i> <i>² Institute of Food Technology, University of Novi Sad, Novi Sad, Serbia</i>
29.	PUMPKIN SEED CAKE – ANTIOXIDANT AND NUTRITIONAL VALUE OF SELECTED SAMPLES	<i>Jelena M. Kukić-Marković^{1,*}, Nevena Đ. Ivanović², Brižita I. Đorđević², Zoran A. Maksimović¹, Margarita S. Dodevska³, Nina Z. Okuka⁴</i> <i>¹Department of Pharmacognosy, University of Belgrade – Faculty of Pharmacy, Belgrade, Serbia</i> <i>² Department of Bromatology, University of Belgrade – Faculty of Pharmacy, Belgrade, Serbia</i> <i>³Institute of Public Health of Serbia „Dr Milan Jovanović Batut“, Center for Hygiene and Human Ecology, Belgrade, Serbia</i> <i>⁴Faculty of Medicine, University of Banja Luka, Banja Luka, Republika Srpska</i>
30.	GENTIAN ROOT: COMPARISON OF OPTIMIZED HEAT ASSISTED AND ULTRASOUND-ASSISTED EXTRACTION METHODS	<i>Jelena R. Mudrić¹, Miloš S. Jovanović¹, Jelena Č. Živković¹, Konstantinos R.E. Gardikis², Katarina P. Šavikin¹</i> <i>¹Institute for Medicinal Plants Research “Dr Josif Pančić”, Belgrade, Serbia</i> <i>²Apivita SA Industrial Park of Markopoulo Mesogaias, Athens, Greece</i>
31.	ANALYSIS OF THE IMPACT OF DIFFERENT FINING AGENTS ON THE PHENOLIC COMPOUNDS OF CABERNET SAUVIGNON WINES	<i>Nikolina M. Lisov¹, Ivana V. Plavšić¹, Uroš D. Čakar², Aleksandar V. Petrović^{1*}, Ljiljana C. Gojković-Bukarica³</i> <i>¹University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</i> <i>²University of Belgrade, Department of</i>



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		<p><i>Bromatology, Faculty of Pharmacy, Belgrade, Serbia</i></p> <p>³ <i>University of Belgrade, Faculty of Medicine, Belgrade, Serbia</i></p>
32.	BLACK CHOKEBERRY-FRUIT FOR WINE PRODUCTION	<p><i>Uroš Čakar^{1*}, Nikolina Lisov², Ivana Plavšić², Aleksandar Petrović², Ivan Stanković¹, Vlatka Vajs³, Brižita Đorđević¹</i></p> <p>¹<i>Department of Bromatology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia</i></p> <p>²<i>Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</i></p> <p>³<i>Centre of Chemistry, Institute of Chemistry, Technology and Metallurgy, University of Belgrade, Belgrade, Serbia</i></p>
33.	APPLICATION OF PHYTOCOMPOUND-LOADED NANOEMULSIONS IN THE ACTIVE COATINGS AND FILMS FOR FOOD PACKAGING	<p><i>Ana S. Salević*, Danijel D. Milinčić*, Steva Lević, Aleksandar Ž. Kostić, Mirjana B. Pešić, Viktor A. Nedović</i></p> <p>¹ <i>University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</i></p>
34.	ENCAPSULATION OF ROSA CANINA EXTRACT IN LIPOSOMES PRODUCED BY THIN FILM METHOD	<p><i>Aleksandra Jovanović^{1*}, Balanč Bojana¹, Trajković Milica², Djordjević Verica³, Katarina Šavikin⁴, Jelena Živković⁴, Bugarski Branko³</i></p> <p>¹<i>University of Belgrade, Innovation Centre of the Faculty of Technology and Metallurgy, Belgrade, Serbia</i></p> <p>²<i>Hemofarm A. D., Vršac, Serbia</i></p> <p>³<i>University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia</i></p> <p>⁴<i>Institute for Medicinal Plants Research "Dr Josif Pančić", Belgrade, Serbia</i></p>
35.	HYDROLATS FROM SEVEN LAMIACEAE SPECIES AS POTENTIALLY USEFUL WASTE	<p><i>Ana Alimpić Aradski^{1*}, Mariana Oalđe¹, Dejan Pljevljakušić², Smiljana Janković¹, Tatjana Dukić¹, Katarina Šavikin², Petar D. Marin¹, Sonja Duletić-Laušević¹</i></p> <p>¹<i>University of Belgrade, Faculty of Biology, Institute of Botany and Botanical Garden "Jevremovac", Belgrade, Serbia</i></p> <p>²<i>Institute for Medicinal Plants Research "Dr Josif Pančić", Belgrade, Serbia</i></p>
36.	COMPARISON OF MICROWAVE-ASSISTED, SUBCRITICAL WATER, AND HIGH VOLTAGE ELECTRIC	<p><i>Šiniša Simić¹, Jelena Vladić¹, Marija Banožić², Krunoslav Aladić², Senka Vidović², Stela Jokić²</i></p>



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	DISCHARGE EXTRACTION EFFICIENCY IN PRODUCTION OF DILL SEED EXTRACTS	<p>¹University of Novi Sad, Faculty of Technology, Department of Biotechnology and Pharmaceutical Engineering, Novi Sad, Serbia</p> <p>²University of Osijek, Faculty of Food Technology, Osijek, Croatia</p>
37.	HPLC ANALYSIS OF ASCORBIC ACID IN PRETREATED AND DRIED RED PEPPER (<i>Capsicum annuum</i>)	<p><u>Milica Lučić^{1*}</u>, Ivana Sredović Ignjatović², Steva Lević², Ivan Zlatanović³, Antonije Onjia⁴</p> <p>¹Innovation Center of Faculty of Technology and Metallurgy, Belgrade, Serbia</p> <p>²Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</p> <p>³Faculty of Mechanical Engineering, University of Belgrade, Belgrade, Serbia</p> <p>⁴Faculty of Technology and Metallurgy, University of Belgrade, Belgrade, Serbia</p>
38.	THE INFLUENCE OF DIFFERENT HEAT TREATMENT ON THE VITAMIN C CONTENT IN PEPPER (<i>Capsicum annuum</i> L.)	<p><u>Dragana M. Paunović¹</u>, Jovana M. Marković¹, Biljana B. Rabrenović¹, Jovanka G. Laličić-Petronijević¹, Jasmina R. Rajić², Tanja S. Petrović¹</p> <p>¹Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</p> <p>²Academy of Technical Vocational Studies, Belgrade, Serbia</p>
39.	EXAMINATION OF TECHNO-FUNCTIONAL PROPERTIES OF CHICORY (<i>Cichorium intybus</i> L.) ROOT FLOUR AS A POTENTIAL INGREDIENT OF FUNCTIONAL FOOD	<p><u>Jovanka G. Laličić-Petronijević^{1*}</u>, Milica S. Stevanović¹, Mirjana A. Demin¹, Biljana B. Rabrenović¹, Dragana M. Paunović¹, Aleksandra L. Ćirković¹, Lazar D. Pejić¹</p> <p>¹Faculty of Agriculture, University of Belgrade, Belgrade, Serbia</p>
40.	AGRO-CULTURE WASTE AS A SOURCE OF FUNCTIONAL FOOD INGREDIENTS	<p><u>Aleksandra Cvetanović^{1*}</u>, Gokhan Zengin², Miloš Radosavljević¹, Alena Stupar³, Mirjana Petronijević¹, Branimir Pavlič¹, Zoran Zeković¹</p> <p>¹Faculty of Technology, University of Novi Sad, Novi Sad, Serbia</p> <p>²Department of Biology, Science Faculty, Selcuk University, Konya, Turkey,</p> <p>³Institute of Food Technology, University of Novi Sad, Serbia</p>
41.	“GREEN” APPROACH FOR THE SMART AGRO-FOOD WASTE MANAGEMENT TO OBTAIN FUNCTIONAL FOOD ADDITIVES	<p><u>Lin Lin Yan¹</u>, <u>Aleksandra Cvetanović^{2*}</u></p> <p>¹Institute of Chemical Industry of Forestry</p>



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		<p>Products, Chinese Academy of Forestry, Nanjing, China ²Faculty of Technology, University of Novi Sad, Novi Sad, Serbia</p>
42.	INFLUENCE OF ORGANIC BIOSTIMULATORS ON SEED MATURATION OF MEDICINAL AND SPICE PLANT SPECIES <i>Coriandrum sativum</i> L.	<p>Stefan Gordanić, Dragoja Radanović, Petar Batinić, Sara Mikić, Snežana Mrđan, Vladimir Filipović, Željana Prijić, Tatjana Marković</p> <p>Institut for Medicinal Plant Research “Dr Josif Pančić”, Belgrade, Serbia</p>
43.	FROM STARTER-ASSISTED TO FERMENTOME-DRIVEN: A PARADIGM SHIFT IN SOURDOUGH FERMENTATION	<p>Hana Ameer¹, Fernandes Lemos Junior, Wilson Jose,¹ Olga Nikouloudaki¹, Maria De Angelis², Francesco Maria Calabrese², Raffaella Di Cagno¹, Marco Gobbetti^{1*}</p> <p>¹Free University of Bolzano, Bolzano, Italy ² University of Bari Aldo Moro, Bari, Italy</p>
44.	ACE INHIBITOR ACTIVITY AND ANTIOXIDANT ACTIVITY OF MOUNTAINOUS AND PLAIN EWE’S MILK CHEESES AND THE INFLUENCE OF DIFFERENT HERBS ON THE VOLATILE COMPOUNDS	<p>Erhan I Sulejmani</p> <p>University of Tetova, Department of Food Technology, Tetovo, R. North Macedonia</p>
45.	EFFECT OF DRYING METHODS ON THE RETENTION OF ANTIOXIDATIVE PROPERTIES OF SOUR CHERRY	<p>Snežana M. Stevanović¹, Maja S. Kozarski¹, Tanja S. Petrović¹, Tijana M. Urošević¹</p> <p>¹University of Belgrade, Faculty of Agriculture, Department of Food Technology, Belgrade, Serbia</p>
46.	SOLID WASTE OBTAINED FROM INDUSTRIAL TINCTURE PRODUCTION FROM <i>Plantago major</i> L. LEAVES: INSIGHT INTO CHEMICAL COMPOSITION AND BIOACTIVITY	<p>Tea Ganić^{1*}, Marija Petrović², Marina Jovanović², Dragana Mitić-Ćulafić¹, Stefana Đukanović¹, Maja Natić³, Danka Radić², Sonja Veljović²</p> <p>¹Faculty of Biology, Belgrade, Serbia ² Institute of General and Physical Chemistry, Belgrade, Serbia ³Faculty of Chemistry, Belgrade, Serbia</p>
47.	PHENOLIC PROFILE AND ANTIOXIDANT ACTIVITY OF PEPPERMINT (<i>Mentha piperita</i> L.) AGRO-INDUSTRIAL WASTE	<p>Sonja P. Veljović^{1*}, Marija P. Petrović¹, Uroš M. Gašić², Danka S. Radić¹, Maja M. Natić³</p> <p>¹ Institute of General and Physical Chemistry, Belgrade, Serbia ² Department of Plant Physiology, Institute for Biological Research “Siniša Stanković” – National Institute of Republic of Serbia, University of Belgrade, Belgrade, Serbia</p>



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		³ Faculty of Chemistry, University of Belgrade, Belgrade, Serbia
48.	AVAILABLE APPROACHES FOR OVERCOMING LOW BIOAVAILABILITY OF RESVERATROL	<p><i>Milos Z. Gostimirović¹, Jovana N. Rajković¹, Aleksandar V. Petrović², Jelena M. Cvejic³, Milica T. Atanackovic-Krstonosic³, Ljiljana C. Gojkovic-Bukarica^{1*}</i></p> <p>¹Institute of pharmacology, clinical pharmacology and toxicology, Faculty of Medicine, University of Belgrade, Serbia ²Faculty of Agriculture, University of Belgrade, Belgrade, Serbia ³Department of Pharmacy, Faculty of Medicine, University of Novi Sad, Novi Sad, Serbia</p>
49.	APPROACHES FOR POTENTIATING THE EFFECTS OF PIPERINE	<p><i>Katarina Smilkov^{1*}, Darinka Gjorgieva Ackova¹</i></p> <p>¹Department of Applied Pharmacy, Division of Pharmacy, Faculty of Medical Sciences, University "Goce Delčev" – Štip, R. North Macedonia</p>
50.	GREEN TECHNOLOGIES FOR THE EXTRACTION OF BIOACTIVE COMPOUNDS FROM <i>Satureja hortensis</i>	<p><i>Jelena Vladić¹, Bojana Đorđević¹, Maja Radić¹, Siniša Simić¹, Milica Aćimović²</i></p> <p>¹Faculty of Technology, University of Novi Sad, Novi Sad, Serbia ²Institute of Field and Vegetable Crops, Novi Sad, Serbia</p>
51.	IMMOBILISATION OF <i>LACTOBACILLUS RHAMNOSUS</i> ON INDUSTRIAL CARRIERS IN COMBINATION WITH CALCIUM ALGINATE FOR L-(+)-LACTIC ACID FERMENTATION	<p><i>Miloš S. Radosavljević¹, Steva M. Lević², Jelena D. Pejin¹, Sunčica D. Kocić-Tanackov¹, Aleksandra Cvetanović¹, Dragan Povrenović³, Viktor A. Nedović²</i></p> <p>¹University of Novi Sad, Faculty of Technology Novi Sad, Novi Sad, Serbia ²University of Belgrade, Faculty of Agriculture, Zemun, Serbia ³University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia</p>
52.	THE INFLUENCE OF TEMPERATURE AND AIR FLOW RATE ON DRYING KINETICS OF APPLE CHIPS	<p><i>Tijana M. Urošević*¹, Olivera R. Ećim – Đurić¹, Ivan V. Urošević²</i></p> <p>¹University of Belgrade, Faculty of Agriculture, Belgrade, Serbia ²Bijeljina University, Faculty of Agriculture, Bijeljina, Bosnia and Herzegovina</p>



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53.	EFFECT OF USING NATURAL COLORANTS EXTRACTED FROM ROSA RUBIGINOSA AND OPUNTIA STRICTA FRUITS AND HIBISCUS SABDARIFFA FLOWERS ON THE QUALITY OF SALAMI	<p><i>Ismahen Essaidi¹, Najla Dhen¹, Basma Ghandri¹, Zohra Ben Cheikh¹, Jamel Eddine Ben Abda¹, Messaoud Mars¹</i></p> <p><i>¹Research Laboratory of Agro-biodiversity and Eco-toxicology, High Agronomic Institute of Chott Meriam 4042, University of Sousse, Sousse, Tunisia</i></p>
54.	EXPRESSION OF AMYLASES IN ADULT HONEY BEES FED WITH DIFFERENT PATTIES	<p><i>Ratko Pavlović^{1*}, Biljana Dojnov², Marinela Šokarda Slavić², Marija Pavlović³, Katarina Slomo¹, Marina Ristović², Zoran Vujčić¹</i></p> <p><i>¹Department of Biochemistry, Faculty of Chemistry, University of Belgrade, Belgrade, Serbia</i></p> <p><i>²Department of Chemistry, Institute of Chemistry, Technology and Metallurgy, University of Belgrade, Belgrade, Serbia</i></p> <p><i>³Department of Physical Chemistry, Vinča Institute of Nuclear Sciences, National Institute of the Republic of Serbia, University of Belgrade, Belgrade, Serbia</i></p>
55.	INFLUENCE OF EXTRACTION PARAMETERS ON SOME QUALITY CHARACTERISTICS OF TANNIN EXTRACTS FROM ACORN KERNEL	<p><i>Yaren Sarıduman^{*1}, Buse M. Çabas^{1**}, Deniz Döner¹, Damla Bayana¹, Ömer F. Çokgezme², Tuncay Günhan³, Cengiz R. Akdeniz³, F. İçier²</i></p> <p><i>¹Ege University, Graduate School of Natural and Applied Sciences, Department of Food Engineering, Bornova, Izmir, Turkey</i></p> <p><i>²Ege University, Faculty of Engineering, Department of Food Engineering, Bornova, Izmir, Turkey</i></p> <p><i>³Ege University, Faculty of Agriculture, Department of Agricultural Engineering and Technologies, Bornova, Izmir, Turkey</i></p>