



# UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversar**



## PROGRAM UNIFood konferencije, posterske sekcije

## PROGRAM UNIFood conferences, poster sections

**SEKCIJA (SECTION): FOOD QUALITY AND SAFETY**

**DATUM (DATE): Petak (Friday) 9-13h**

**Mesto (Place): Rektorat BU, hol I sprat, Studentski trg 1 (Rectory building BU, Hall I Flat)**

1	Alimpić Aradski et al.	<b>Sinergistički antioksidativni efekti sastojaka pice</b>  <b>Synergistic Antioxidant Effects of Pizza Ingredients</b>
2	Andrić F. et al.	<b>Antioksidativni kapacitet ekstrakata zelenog i crnog čaja – hemometrijski iskoraci u selekciji antioksidativnih testova i multipotentnih herbalnih ekstrakata</b>  <b>Antioxidant capacity of green and black tea extracts – Chemometric advancements in selection of antioxidant activity assays and multipotent herbal extracts</b>
3	Andrić S. et al.	<b>Phenolic profile, antioxidative, and antimicrobial activity of Serbian linden tea</b>  <b>Fenolni profil, antioksidativna i antimikrobna aktivnost srpskog čaja od lipe</b>
4	Atanacković Krstonošić et al.	<b>Četvorogodišne odležavanje poboljšava fenolni sastav crvenih vina iz Vojvodine</b>  <b>Four years of aging improves phenolic composition of red wines from Vojvodina</b>
5	Bartolić et al.	<b>Fluorescentna spektroskopija i multivarijaciona analiza za procenu stabilnosti brašna od različitih žitarica tokom stajanja i termalne obrade</b>  <b>Fluorescence spectroscopy and Multivariate Analysis for the assessment of stability of the cereal flours during storage and thermal processing</b>
6	Bilić Rajs et al.	<b>Primjena omjera stabilnih izotopa ugljika (<math>^{13}\text{C}/^{12}\text{C}</math>) u ocjeni autentičnosti bagremovog meda (<i>Robinia pseudoacacia</i> L.)</b>  <b>Application of Stable Carbon Isotope Ratio (<math>^{13}\text{C}/^{12}\text{C}</math>) in the assessment of black locust (<i>Robinia pseudoacacia</i> L.) honey authenticity</b>
7	Bogavac et al.	<b>Antimikrobna i toksična svojstva esencijalnih ulja <i>Boswellia serrata</i> Roxb. i <i>Mentha piperita</i> Linn.</b>  <b>Antimicrobial and toxic properties of essential oils of <i>Boswellia serrata</i> Roxb. and <i>Mentha piperita</i> Linn.</b>



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8	Bojanić et al	<b>Mikrobiološki kvalitet namirnica u Republici Srpskoj u 2016. godini</b> <b>Microbiological food quality in the Republic of Srpska in 2016</b>
9	Bošković et al.	<b>Bakterije mlečne kiseline u mlevenom mesu svinja kontaminiranom <i>Salmonella</i> spp sa dodatkom etarskog ulja origana pakovanom u vakuum i modifikovanu atmosferu</b> <b>LAB in minced pork contaminated with <i>Salmonella</i> spp treated with oregano essential oil packaged in vacuum and MAP</b>
10	Božović et al.	<b>Određivanje sadržaja arsena u vodama izvorišta i vodovodne mreže na teritoriji opštine Pančevo</b> <b>Determination of arsenic content in water sources and water supply network in the municipality of Pancevo</b>
11	Bulatović et al.	<b>Antimikrobna aktivnost biotehnološki modifikovanih proteina surutke</b> <b>Antimicrobial activity of biotechnologically modified whey proteins</b>
12	Čakar et al.	<b>Vino od borovnice – dobar prirodni izvor fenolnih kiselina</b> <b>Blueberry wine – a good natural source of phenolic acids</b>
13	Čakar et al.	<b>Uticaj mikrovinifikacije na anti <math>\alpha</math>-glukozidaznu aktivnost vina od maline</b> <b>The impact of microvinification on anti <math>\alpha</math>-glucosidase activity of raspberry wine</b>
14	Ćilerdžić et al.	<b>Sinergistička antineurodegenerativna aktivnost ekstrakata <i>Ganoderma lucidum</i> i <i>Salvia officinalis</i></b> <b>Synergistic antineurodegenerative effect of <i>Ganoderma lucidum</i> and <i>Salvia officinalis</i> extracts</b>
15	Ćirić J. et al.	<b>Bioakumulacija arsena i pojedinih teških metala u tkivima puževa poreklom iz Srbije</b> <b>Bioaccumulation of arsenic and heavy metals in snail tissues from the Serbia</b>
16	Čolić S. Et al.	<b>Određivanje sadržaja natrijuma i jodata u komercijalnim kuhinjskim solima</b> <b>Determination of natrium and iodate ions content in commercial salts</b>
17	Cvetanović A. et al.	<b>Stabljika i lišće hajdučke trave kao izvori novih funkcionalnih sastojaka</b> <b>Stalks and leaves of yarrow as sources of new functional ingredients</b>
18	Cvetanović A. et al.	<b>Savremen pristup dobijanja funkcionalnih sastojaka kamilice</b> <b>Emerging approach for the preparation of chamomile functional ingredients</b>



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19	Caleja et al.	<b>Hromatografski profil masnih kiselina i šećera u kolačima funkcionalizovanim ekstraktom bogatim ruzmarinskom kiselinom</b>  Chromatographic profile of fatty acids and sugars in cupcakes functionalized with an extract rich in rosmarinic acid
20	Đermanović et al.	<b>Određivanje sadržaja sorbinske i benzojeve kiseline u paradajz sosu HPLC metodom</b>  Determination of sorbic and benzoic acid in tomato juice by HPLC method
21	Đikanović et al.	<b>Koncentracije As, Cd, Cu, Fe, Hg, Pb i Zn u mišićnom tkivu skobalja, klena i soma sa akumulacije Međuvršje</b>  Concentrations of As, Cd, Cu, Fe, Hg, Pb and Zn in muscle tissue of common nase, chub and wels catfish from the Međuvršje reservoir
22	Đorđević et al.	<b>Poboljšanje kvaliteta bezglutenskog hleba dodatkom vlakana šećerne repe</b>  Gluten-free bread quality enhancement by sugar beet fibre application
23	Đuričić et al.	<b>Određivanje sadržaja nutritivnih komponenti u biljnim uljima</b>  Determination of nutritive compounds in vegetable oils
24	Đurović et al.	<b>ICP-OES analiza ekstrakata lista koprive</b>  ICP-OES analysis of stinging nettle leaves extracts
25	Đogo et al.	<b>Antibakterijska i antioksidativna aktivnost medova iz različitih regiona Srbije</b>  Antibacterial and Antioxidant Activity of Honeys from Different Regions of Serbia
26	Doroški et al.	<b>Antioksidativni potencijal bukovače (<i>Pleurotus ostreatus</i>) uzgajane na supstratu sa različitim sadržajem komine grožđa i slame</b>  Antioxidative potential of the Oyster mushroom ( <i>Pleurotus ostreatus</i> ) cultivated on grape pomace and straw supstrate
27	Dragišić Maksimović et al.	<b>Aktivnosti peroksidaza u plodovima maline kao parametar "funkcionalne hrane"</b>  Profiling peroxidase activity of raspberry fruit-its association with the functional food
28	Dramićanin et al.	<b>Ljuska krompira kao potencijalni izvor prirodnih antioksidanasa</b>  Potato peel as a potential source of natural antioxidants
29	Duletić Laušević	<b>Ekstrakti ruzmarina kao moćni antioksidansi</b>



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		<b>Rosemary extracts as potent antioxidant agents</b>
30	Grabovac et al	<b>Određivanje sadržaja fluorida u alkoholnim pićima potenciometrijskom metodom</b>  Determination of fluoride in alcoholic beverages by potentiometric method
31	Grujić et al.	<b>Antioksidativne osobine etanolnih ekstrakata <i>Rubus caesius</i> L.</b>  Antioxidant properties of <i>Rubus caesius</i> L. ethanol extracts
32	Horvacki et al.	<b>Hemijski sastav lišća jabuke u zavisnosti od ekspozicije svetlosti</b>  Chemical Composition of Apple Leaves Depending on Light Exposure
33	Ilić et al.	<b>Uticaj etarskog ulja i etanolnih ekstrakata bosiljka (<i>Ocimum basilicum</i> L.) na oksidativnu stabilnost hladno presovanog suncokretovog ulja u uslovima ubrzanog starenja</b>  Effect of basil ( <i>Ocimum basilicum</i> L.) essential oil and ethanolic extracts on the oxidative stability of cold-pressed sunflower oil in accelerated storage conditions
34	Janković et al.	<b>Određivanje <sup>137</sup>Cs u pečurkama</b>  <sup>137</sup> Cs in mushrooms
35	Katanić et al.	<b>Novi uvid u fitohemijski profil, antioksidativne osobine i biokompatibilnost metanolnog ekstrakta nadzemnog dela biljke <i>Salvia verticillata</i> L</b>  New insights into the phytochemical profile, antioxidant properties and biocompatibility of <i>Salvia verticillata</i> L. aerial parts methanol extract
36	Knežević et al.	<b>Antioksidativna aktivnost odbrambenih sekreta stonoga <i>Pachyiulus hungaricus</i> (Karsch, 1881) i <i>Megaphyllum unilineatum</i> (C. L. Koch, 1838) (Diplopoda, Julida, Julidae)</b>  Antioxidative activity of defensive secretions of <i>Pachyiulus hungaricus</i> (Karsch, 1881) and <i>Megaphyllum unilineatum</i> (C. L. Koch, 1838) (Diplopoda, Julida, Julidae)
37	Krnjaja et al.	<b>Hemijski sastav i biološka aktivnost odabranih italijanskih vina</b>  Chemical composition and biological activity of selected Italian wines
38	Marčetić et al.	<b>Sadržaj polifenola i antioksidativna aktivnost voćnih čajeva</b>  The phenolic content and antioxidant activity of fruit teas
39	Mileski et al.	<b><i>Prasium majus</i> L. iz Libije kao prirodni izvor antioksidanasa</b>  Libyan <i>Prasium majus</i> L. as a natural source of antioxidants
40	Milićević et al.	<b>Primena margine izloženosti (MI) pristupa u proceni rizika od aflatoksina</b>



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		<b>M1 u mleku</b>  Application of the margin of exposure (MoE) approach to risk assessment of aflatoxin M1 in milk
41	Milićević T. et al.	<b>Procena sadržaka makro i elemenata u tragovima u dve sorte vinove loze i vinu</b>  Assessment of major and trace element content in two grapevine species and wine
42	Mirković et al.	<b>Upotreba <i>Lactococcus lactis</i> subsp. <i>lactis</i> BGBU1-4, producenta bakteriocina, u biokontroli <i>Listeria monocytogenes</i> i <i>Staphylococcus aureus</i> kod sireva u tipu Kvarka</b>  Application of bacteriocin-producing <i>Lactococcus lactis</i> subsp. <i>lactis</i> BGBU1-4 in the bio-control of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in Quark type cheese
43	Nikolić M. et al.	<b>Farmakološka svojstva jestive biljke <i>Anthriscus cerefolium</i> L. Hoffm</b>  Pharmacological properties of edible plant <i>Anthriscus cerefolium</i> L. Hoffm
44	Oalđe et al.	<b>Biljke kao prirodni antimikrobni agensi za bezbednost hrane</b>  Plants as natural antimicrobial agents for food safety
45	Odović et al.	<b>Određivanje sadržaja vitamina C u voću</b>  Determination of vitamin C content in fruit
46	Okuka et al.	<b>Određivanje sadržaja kinina u različitim bezalkoholnim osvježavajućim pićima</b>  Determination of quinine content in various non-alcoholic refreshing drinks
47	Pagnacco et al.	<b>Oscilatorna reakcija kao sredstvo za ispitivanje ploda maline (<i>Rubus idaeus</i> L.) tretirane različitim vrstama đubriva</b>  Oscillatory Reaction as Way for Investigation of Raspberry Fruit ( <i>Rubus idaeus</i> L.) Treated with Various Types of Fertilizers
48	Pagnacco et al.	<b>Uticaj voćnih sokova dobijenih iz organskog i konvencionalno gajenog južnog voća na Briggs-Raušer oscilatornu reakciju</b>  The influence of fruit juices obtained from selected organic and conventional fruits on the Briggs-Rauscher oscillatory reaction
49	Pejčić et al.	<b>Izolovanje i ekstrakcija galne kiseline i flavan-3-ola u uzorcima autohtonih sorti groždja „Prokupac“ i „Smederevka“</b>  The isolation and various extraction procedure of gallic acid and flavan-3



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		ole in autothonic „Prokupac“and „Smederevka“ grapes
50	Pernucic Lučić et al.	<p><b>Određivanje sadržaja etanola u alkoholnim pićima metodom Furijeve infracrvene transformacije spektroskopski(FTIR)</b></p> <p>Determination of ethanol content in alcoholic drinks by Fourier-transform infrared spectroscopy (FTIR)</p>
51	Perušковиć et al.	<p><b>Određivanje glukoze u pićima pomoću amperometrijskog biosenzora sa medijatorom</b></p> <p>Determination of glucose in beverages by amperometric mediated biosensor</p>
52	Petronijević et al.	<p><b>Određivanje fenolnog sastava ekstrakta imele dobijenog subkritičnom vodom</b></p> <p>Investigation of phenolic composition of mistletoe subcritical water extracts</p>
53	Lusic et al.	<p><b>Senzorska analiza meda – Koristan alat za karakterizaciju, određivanje kvalitete i porijekla meda</b></p> <p>Sensory Analysis of Honey – A Useful Tool For Characterization And Determination of Honey Origin</p>
54	Popović et al.	<p><b>Analiza hrane obogaćene ribom namenjenu za ishranu radnih pasa</b></p> <p>Analyzed food enriched with fish for feeding working dogs</p>
54.	Radivojević et al.	<p><b>Uticaj rastvarača na apsorpcione spektre prehrambenih azo boja</b></p> <p>Solvent effect on the absorption spectra of food azo dye</p>

**MOLE SE SVI IZLAGAČI DA POSTAVE SVOJE POSTERE U PERIODU OD 8.30h-9h I SKINU SVOJE POSTERE U PERIOD OD 13h-13.30h KAKO BI IZLAGAČI NAREDNE SEKCIJE MOGLI DA POSTAVE SVOJE POSTERE**

**(PLEASE SET UP YOUR POSTERS IN THE PERIOD FROM 8:30 AM - 9:00 AM AND TAKE YOUR POSTERS IN THE PERIOD FROM 13h-13,30h )**

## **SEKCIJA: (SCETION) FOOD CHAIN SUSTAINABILITY**

**DATUM (DATE): Petak (Friday) 14-18h**

**Mesto (Place): Rektorat BU, hol I sprat, Studentski trg 1 (Rectory building BU, Hall I Flat)**

1	Ćirić I. et al.	<p><b>Uticaj načina gajenja (konvencionalni, organski i integrisani) na polifenolni sadržaj četiri sorte paprika (<i>Capsicum annuum</i> L.)</b></p> <p>Influence of cultivation method (conventional, organic and integrated) on polyphenolic content of four sweet pepper (<i>Capsicum annuum</i> L.) cultivars</p>
2	Ćujić et al.	<b>Očuvanje bioaktivnih jedinjenja aronije metodom sprej sušenja, karakterizacija</b>



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		<b>mikročestica i <i>in vitro</i> metoda digestije</b> <b>Chokeberry bioactives preservation by spray drying method, microparticles characterisation and <i>in vitro</i> digestion method</b>
3	Dabetić et al.	<b>Optimizacija postupka ekstrakcije polifenolnih jedinjenja iz semenki grožđa</b> <b>Extraction optimization of polyphenols from grape seeds</b>
4	Dabić Z. et	<b>Fenolni profil duga trešnjinog drveta</b> <b>Phenolic profile of seasoned cherry heartwood staves</b>
5	Đakonović et al.	<b>Njeguški pršut, prvi geografski zaštićen proizvod u Crnoj Gori</b> <b>Njegus prosciutto, the first geographical-protected product in Montenegro</b>
6	Đurović et al.	<b>Elektroanalitičke procedure za kvantifikaciju pesticida u komercijalnim formulacijama</b> <b>Electroanalytical procedures for quantification of pesticides in commercial formulations</b>
7	Dučić and Blagojević	<b>Toplotni tretmani fermentisanih suvih kobasica u redukciji rizika od najvažnijih bakterijskih alimentarnih patogena</b> <b>Heat treatments of dry fermented sausages in risk reduction of the main bacterial foodborne pathogens</b>
8	Glišić et al.	<b>Mikrobiološki status mariniranih pilećih filea upakovanih u vacuum</b> <b>Microbiological quality of marinated vacuum-packaged chicken breast fillets</b>
9	Glumac et al.	<b>Senzorna analiza prirodnih i veštačkih sistema u studiji ljudske percepcije ulja</b> <b>Sensory analysis of natural and artificial model systems in human fat perception study</b>
10	Golijan et al	<b>Određivanje sadržaja slobodnih polifenola i flavonoida u organski i konvencionalno proizvedenom semenu soje (<i>Glycine max</i> L.)</b> <b>Determination of free polyphenol and flavonoids content in organic and conventionally produced soybean seed (<i>Glycine max</i> L.)</b>
11	Ivić et al.	<b>Uticaj vakuum pakovanja na mikrobiološki kvalitet pečenog svinjskog mesa tokom skladištenja</b> <b>Effect of vacuum packaging on microbiological quality of cooked pork during refrigerated storage</b>
12	Javorac et al.	<b>Metaboliti i degradacioni proizvodi pesticida – značaj kompjuterskih metoda u toksikološkoj proceni rizika od unosa putem hrane</b> <b>Computational methods in dietary risk assessment of metabolites/degradates</b>





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		<b>of pesticides</b>
13	Jovanović et al.	<b>Efekat <i>Bacillus safensis</i> 2.7 na promociju rasta odabranih poljoprivrednih kultura</b>  <b>The effect of <i>Bacillus safensis</i> 2.7 on growth promotion of selected agricultural important plant species</b>
14	Kocić Tanackov et al.	<b>Uticaj etarskih ulja bosiljka i kima na makro - i mikromorfološke promene plesni izolovanih sa površine fermentisanih kobasica</b>  <b>Effect of basil and caraway essential oils on macro - and micromorphological changes of moulds isolated from fermented sausages</b>
15	Kovačević et al.	<b>Ocena znanja, stavova i ponašanja studenata veterinarske medicine u vezi sa upotrebom antibiotika</b>  <b>Assessment of the knowledge, attitudes and behaviours of veterinary medicine students towards antibiotic use</b>
16	Krstić et al.	<b>Lipidni profil kao alatka za procenu autentičnosti semena gajenog i divljeg voća</b>  <b>Lipid profile as a tool for the assessment of authenticity of cultivated and wild fruit seeds</b>
17	Krunić et al.	<b>Uticaj dodatka hitozana i proteina surutke u alginatni matriks namenjen inkapsulaciji probiotika na svojstva nosača</b>  <b>Effect of chitosan and whey protein addition in alginate matrix used for probiotic encapsulation on carrier properties</b>
18	Mihajilović N et al.	<b>Optimizacija uslova ultrazvučne ekstrakcije fenolnih jedinjenja ploda divlje maline (<i>Rubus Idaeus</i> L.): HPLC-PDA analiza i određivanje antioksidativne aktivnosti dobijenog ekstrakta</b>  <b>Optimization of ultrasonic extraction conditions of phenolic compounds in the wild raspberry extract (<i>Rubus Idaeus</i> L.): HPLC-PDA analysis and antioxidant activity determination of the obtained extract</b>
19	Miladinović et al.	<b>Preliminarno ispitivanje sastava masnih kiselina u sterilizovanom i pasterizovanom mleku</b>  <b>Preliminary assesment of fatty acids composition in sterilized and pasteurized milk</b>
20	Milenković et al.	<b>Efekat nanočestica CeO<sub>2</sub> obloženih polisaharidima na rast i ukupni sadržaj fenola kao parametar stresa kod dve vrste useva</b>  <b>Effect of polysaccharide coated CeO<sub>2</sub> nanoparticles on growth and total phenolic content as a stress parameter of two crop species</b>
21	Miljković et al.	<b>Mineralni profil odabranih kupusnjača (<i>Brassica oleracea</i>) proizvedenih organskom tehnologijom gajenja</b>





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		<b>Mineral profile of selected brassicas (<i>Brassica oleracea</i>) grown in the organic production system</b>
22	Nenadović et al.	<b>Promotivni potencijal odabranih sojeva <i>Bacillus</i> spp. na klijanje semena paprike</b> <b>Plant growth promoting effect of selected <i>Bacillus</i> spp. strains on pepper seed germination</b>
23	Nikolić I et al.	<b>Emulgujuća svojstva vlakana šećerne repe i OSA maltodekstrina u prehrambenim sistemima</b> <b>The emulsifying properties of sugar beet fibers and OSA maltodextrin in food systems</b>
24	Opsenica D. et al.	<b>Šećerni profil kao pokazatelj uticaja tetraoksana na metabolizam kukuruza u ranim fazama rasta i razvića</b> <b>Sugar profile as a tool for the assesment of influence of tetraoxanes on germination and starting growth phase of maize seeds</b>
25	Pavlić et al.	<b>Optimizacija mikrotalasne ekstrakcije polifenola iz <i>Mentha piperita</i> L. primenom metode odzivne površine</b> <b>Optimization of microwave-assisted extraction of polyphenols from <i>Mentha piperita</i> L. by response surface methodology</b>
26	Pavlović et al.	<b>Određivanje polifenolnog i šećernog profila organski gajene cvekle</b> <b>Determination of sugar and polyphenolic profile of organic beetroot</b>
27	Pejin J et al.	<b>Mikrosladovanje tritikalea</b> <b>Triticale micromalting</b>
28	Petrović S. et al.	<b>Uticaj vidljivog i UVB zračenja na <i>in vitro</i> stabilnost hlorofilina (E141) u vodenom medijumu</b> <b>Influence of visible and UVB irradiation on <i>in vitro</i> chlorophylline (E141) stability in aqueous medium</b>
29	Popović et al.	<b>Proizvodnja fermentisanog mlečnog napitka sa probiotičkom kulturom <i>Lactobacillus helveticus</i> BGRA43</b> <b>Production of dairy beverage with probiotic culture <i>Lactobacillus helveticus</i> BGRA43</b>
30	Radibratović et al.	<b>Stabilizacija apo-alfalaktalbumina prilikom vezivanja epigalokatehin-3-galata: eksperimentalno i molekulska dinamičko proučavanje</b> <b>Stabilization of apo-alpha-lactalbumin by binding of epi-galocatechin-3-gallate: experimental and molecular dynamics study</b>
31	Radović et al.	<b>Uticaj podloge na fenolni sastav i antiosidativnu aktivnost plodova sorti šljive</b>



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		<b>Influence of rotstocks on phenolic composition and antioxidant activity of fruits of plum cultivars</b>
32	Sivčev et al.	<b>Karakteristike grožđa i vina pet klonova sorte merlo u beogradskom rejonu, Srbija</b>  <b>Fruit and wines characteristics of the five merlot clones in Belgrade winegrowing region, Serbia</b>
33	Škaljac et al.	<b>Uticao dodatka starter kulture na boju tradicionalne fermentisane suve kobasice (<i>Petrovska klobasa</i>)</b>  <b>Effect of starter culture addition on colour characteristic of traditional dry fermented sausage (<i>Petrovska klobasa</i>)</b>
34	Šojić et al.	<b>Uticao dodatka etarskog ulja korijandera na oksidativnu stabilnost barenih kobasica</b>  <b>The effects of coriander essential oil on the oxidative stability of cooked pork sausages</b>
35	Stanimirović et al.	<b>Antibiofilm aktivnost odabranih uzoraka vina: studija slučaja bakterije <i>Pseudomonas aeruginosa</i> PAO1</b>  <b>Antibiofilm activity of selected wine samples: the case study of the bacterium <i>Pseudomonas aeruginosa</i> PAO1</b>
36	Stanišić et al.	<b>Uticao dodavanja konjugovane linolne kiseline u hranu za nosilje na masnokiselinski sastav žumanceta</b>  <b>Effect of dietary conjugated linoleic acid on egg yolk fatty acid profile in laying hens</b>
37	Stevanović et al.	<b>Uticao liofilizacije na kvalitet i antioksidativni kapacitet jagodastog voća</b>  <b>Effect of freeze-drying on the quality and antioxidant capacity of berry fruits</b>
38	Stojanović et al.	<b>Sezonska variranja u sadržaju ukupnih fenola kod šest sorti salate primenom mikrobiološkog đubriva</b>  <b>Seasonal variation of total phenolic content in six lettuce cultivars grown with microbiological fertilizer</b>
39	Tešanović et al.	<b>Gljive iz prirode i potopljene kultivacije kao izvori fenolnih jedinjenja</b>  <b>Fungi from nature and submerged cultivation as sources of phenolic compounds</b>
40	Teslić et al.	<b>Membransko koncentrisanje ekstrakta biljne prašine žalfije dobijenog ekstrakcijom subkritičnom vodom</b>  <b>Membrane concentration of sage herbal dust extract obtained by subcritical water extraction</b>
41	Timić et al.	<b>Sadržaj dijetnih vlakana u popularnim slanim snek proizvodima sa srpskog</b>



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		<b>tržišta</b> <b>Dietary fiber content in popular salty snack products from Serbian market</b>
42	Unković et al.	<b>Profil osetljivosti gljiva roda <i>Fusarium</i> na odbrambeni sekret stonoge <i>Pachyiulus hungaricus</i> (Karsch, 1881) (Diplopoda, Julida, Julidae)</b> <b>Antifungal susceptability profile of <i>Fusarium</i> species to defensive secretion of millipede <i>Pachyiulus hungaricus</i> (Karsch, 1881) (Diplopoda, Julida, Julidae)</b>
43	Vakula et al.	<b>Sušenje breskve (<i>P. persica</i>) u vakuumu: Matematičko modelovanje procesa sušenja</b> <b>Peach (<i>P. persica</i>) vacuum drying: Mathematical modeling of the drying process</b>
44	Vasić et al.	<b>Različiti pristupi multivarijantne analize prilikom GC×GC-MS karakterizacije medljikovaca</b> <b>Different approaches for multivariate data analysis in GC×GC-MS fingerprinting of honeydew honey</b>
45	Vasiljević et al.	<b>Antibakterijski efekat vinskih marinada sa etarskim uljima <i>Juniperus communis</i> i <i>Satureja montana</i> na kontaminante junećeg mesa</b> <b>Antibacterial activity of red-wine marinades containing <i>Juniperus communis</i> and <i>Satureja montana</i> essential oils against food contaminants in beef</b>
46	Veličković et al.	<b>Antimikrobna svojstva ekstrakata <i>Rubus discolor</i> i mogućnost njihove primene u konzerviranju hrane</b> <b>Antimicrobial properties of <i>Rubus discolor</i> extracts and their potential use in food preservation</b>
47	Veljović et al.	<b>Aromatični profil i senzorne karakteristike likera od meda</b> <b>Aromatic profile and sensory characteristics of honey liqueur</b>
48	Vujičić et al.	<b>Upotreba briofita u unapređenju kvaliteta i proizvodnje hrane</b> <b>The use of bryophytes to improve food quality and production</b>
49	Žilić et al.	<b>Sastav i sadržaj antocijanina u zrnu plavog i purpurnog kukuruza. Kukuruz kao „SuperHrana“</b> <b>Composition and content of anthocyanins in blue and purple maize grain. Maize as „SuperFood“</b>
50	Žilić et al.	<b>α-Dikarbonil jedinjenja kao prekursori krajnjih proizvoda glikacije u keksu na bazi žitarica</b> <b>α-Dicarbonyl compounds as precursors of advanced glycation endproducts in cereal cookies</b>
51	Zlatanović et al.	<b>Termalna karakterizacija osušenog tropa jabuke</b>



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		<b>Thermal characterization of dried apple pomace</b>
52	Zlatanović et al.	<b>Određivanje polifenolnog i šećernog profila u uzorku tropa od organski gajenih jabuka</b>  Determination of sugar and polyphenols profile in apple pomace sample from organic cultivated apples
53.	Urošević et al.	<b>Eksperimentalna analiza ultrafiltracije model rastvora voćnog soka u prisustvu promotora turbulencije</b>  An experimental analysis of ultrafiltration of synthetic fruit juice in presence of turbulence promoters

**MOLE SE SVI IZLAGAČI DA POSTAVE SVOJE POSTERE U PERIODU OD 13.30h-14h I SKINU SVOJE POSTERE U PERIOD OD 18h-18.30h**

**(PLEASE SET UP YOUR POSTERS IN THE PERIOD FROM 8:30 AM - 9:00 AM AND TAKE YOUR POSTERS IN THE PERIOD FROM 13h-13,30h)**

**SEKCIJA (SECTION): FOOD and HEALTH**

**DATUM (DATE): Subota (Saturday) 9-13h**

**Mesto (Place): Rektorat BU, hol I sprat, Studentski trg 1 (Rectory building BU, Hall I Flat)**

1	Cvetković et al.	<b>Etarsko ulje i postdestilacioni ostatak <i>Juniperus communis</i>: antibakterijski efekat prema kontaminantima hrane i <i>in vitro</i> citotoksični potencijal na humanim ćelijama kolona</b>  <i>Juniperus communis</i> essential oil and post-distillation waste: antibacterial effect against food contaminants and <i>in vitro</i> cytotoxicity against human colon cells
2	Dekanski et al.	<b>Potencijalni mehanizmi zaštitnog dejstva ekstrakta lista masline kod ugljen tetrahloridom indukovano akutnog oštećenja jetre pacova</b>  Potential mechanisms of the protective activity of olive leaf extract in carbon tetrachloride - induced acute liver injury in rats
3	Đermanović et al.	<b>Kontaminacija dodataka ishrani</b>  Contamination of dietary supplements
4	Đermanović and Bojanić	<b>Socijalni aspekt celijakije, naša iskustva</b>  Social aspect of celiac disease, our experience
5	Đurašević et al.	<b>Protektivni efekat kokosovog ulja na aloksan-indukovani dijabetes kod pacova</b>



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		<b>Beneficial effect of virgin coconut oil on alloxan-induced diabetes in rats</b>
6	Karaman M et al.	<b>Antivirusna aktivnost odabranih ekstrakata makrogljive <i>Trametes versicolor</i> (L.) Lloyd 1921</b>  <b>Antiviral activity of the selected extracts of the macrofungal species <i>Trametes versicolor</i> (L.) Lloyd 1921</b>
7	Karaman M et al.	<b>Osvrt na antimikrobnu aktivnost ekstrakata odabranih autohtonih makrogljiva</b>  <b>An insight into antimicrobial activity of the extracts of selected autochthonous macrofungi</b>
8	Karaman R et al.	<b>Osvrt na elementalni sastav odabranih makrogljiva</b>  <b>An insight into elemental composition of selected macrofungal species</b>
9	Kostić M. et al.	<b>Dekokt biljke <i>Nepeta nuda</i> kao potencijalni izvor antimikrobnih agenasa</b>  <b>Decoct of <i>Nepeta nuda</i> as potential source of antimicrobial agents</b>
10	Krga et al.	<b>Uticaj dijetarnih fenolnih kiselina na markere agonistom indukovane aktivacije trombocita</b>  <b>Impact of dietary phenolic acids on agonist-induced markers of platelet activation</b>
11	Marić et al.	<b>Vodeni ekstrakt gljive <i>Coprinellus disseminatus</i> (Pers.: Fr.) S.F. Gray efikasno inhibira enzim acetilholinesterazu</b>  <b>The aqueous extract of the fungus <i>Coprinellus disseminatus</i> (Pers.: Fr.) S.F. Gray effectively inhibits the enzyme acetylcholinesterase</b>
12	Matejić et al.	<b>Antioksidativna i antimikrobna aktivnost ekstrakata <i>Rosa canina</i> L. sa Vlasinske visoravni</b>  <b>Antioxidant and antimicrobial activity of <i>Rosa canina</i> L. extracts from Vlasina plateau</b>
13	Mihajilović J. et al.	<b>Detekcija posttranslacionih modifikacija epitopa glavnih alergena kikirikija masenom spektrometrijom</b>  <b>Detection of major peanut allergen epitope post-translational modifications by mass spectrometry</b>
14	Mihajilović V. et al.	<b>Koren biljke <i>Salvia verticillata</i> L. kao potencijalni dijetetski suplement i značajan izvor ruzmarinske kiseline</b>  <b><i>Salvia verticillata</i> L. root as potential dietary supplement and an important source of rosmarinic acid</b>
15	Mijušković et al.	<b>Pirgalol, strukturni motiv u razvoju novog hemoterapeutika</b>



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		<b>Pyrogallol, a structural motif in development of new chemotherapeutic</b>
16	Milivojević et al.	<b>Transgalaktolizacija laktoze pomoću imobilisanog enzima u pneumatskom reaktoru sa spoljasmom recirkulacijom</b>  <b>Transgalactosylation of lactose with immobilized enzyme in external airlift reactor</b>
17	Mitić Čulafić	<b>Efekat devičanskog kokosovog ulja na sastav mikrobite kod pacova</b>  <b>Effect of virgin coconut oil supplementation on the microbiota composition in rats</b>
18	Nakarada et al.	<b>Antiradikalska aktivnost avarola</b>  <b>Antiradical activity of Avarol</b>
19	Nastić et al.	<b><i>In vitro</i> ispitivanje antikancerogenih osobina voćnih nusprodukata</b>  <b><i>In vitro</i> screening of anticarcinogenic properties of fruit by-products</b>
20	Nikolić B. et al.	<b><i>In vitro</i> antilisterijalni efekat etarskih ulja <i>Juniperus communis</i> i <i>Satureja montana</i></b>  <b>Antilisterial activity of <i>Juniperus communis</i> and <i>Satureja montana</i> essential oils screened <i>in vitro</i></b>
21	Pereira et al.	<b>Efekat gama zračenja na fenolni sastav, citotoksičnost, antibakterijsku i antivirusnu aktivnost dve medicinske biljke</b>  <b>Effects of gamma radiation on phenolic composition, cytotoxicity, antibacterial and virucidal activities of two medicinal plants</b>
22	Pantović et al.	<b>Suplementacija sokom od aronije pre simulacije polumaratonske trke – da li može povećati ukupni antioksidativni status kod rekreativnih trkača?</b>  <b>Aronia juice consumption before simulation of a half-marathon race - can it enhance the total antioxidant status in recreational runners?</b>
23	Pavlović et al.	<b>Sadržaj beta-glukana i antioksidativna aktivnost dodataka ishrani na bazi gljiva</b>  <b>Beta-glucan content and antioxidant activity of mushroom supplements</b>
24	Pinjić et al.	<b>Od mediteranskog sušera do antitumorskog sastojka hrane</b>  <b>From a Mediterranean sponge species to an antitumour food ingredient</b>
25	Platiša et al.	<b>Akutni efekat crvenog vina na osobine kardiovaskularnih ritmova kod zdravih osoba</b>  <b>The acute effect of red wine on the properties of cardiovascular rhythms in healthy subjects</b>
26	Pualić et al.	<b>Anti-kvorum aktivnost dopamine i srodnih jedinjenja</b>  <b>Anti-quorum sensing activity of dopamine and related compounds</b>



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27	Stojadinov et al.	<b>Osvrt na anti-acetilholinesterazni potencijal gljiva <i>Agrocybae aegerita</i> (Briganti) Fayod i <i>Pleurotus ostreatus</i> (Jacq.) P. Kumm., 1871</b>  An insight into anti-acetylcholinesterase potential of the fungi <i>Agrocybae aegerita</i> (Briganti) Fayod & <i>Pleurotus ostreatus</i> (Jacq.) P. Kumm., 1871
28	Zrnić Ćirić	<b>Efekat suplementacije oktakoanolom na indeks oksidativnog stresa kod pacijenata na terapiji atorvastatinom</b>  Effects of octacosanol supplementation on oxidative stress index in patients on atorvastatin treatment

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**SEKCIJA (SECTION): FOOD QUALITY AND SAFETY**

**DATUM (DATE): Subota (Saturday) 9-13h**

**Mesto (Place): Rektorat BU, hol I sprat, Studentski trg 1 (Rectory building BU, Hall I Flat)**

1	Petrović A et al.	<b>Uticaj načina prerade grožđa i vinifikacije na sadržaj resveratrola u vinu</b>  Influence the processing of grapes and vinification of resveratrol content in wine
2	Radojčić et al.	<b>Određivanje botaničkog porekla medljikovca na osnovu odnosa stabilnih izotopa ugljenika</b>  Botanical discrimination of honeydew honey by stable carbon isotope ratio analysis
3	Radovanović et al.	<b>Sadržaj sorbitola u crvenom vinu: studija klonske selekcije sorte kaberne fran</b>  Sorbitol content in red wine: the case study of Cabernet Franc grapevine clonal selection
4	Rajić et al.	<b>Sadržaj fenolnih jedinjenja u sokovima i ekstraktima borovnice</b>  Content of phenolic compounds in blueberry juices and extracts
5	Relić et al.	<b>Oslobađanje toksičnih elemenata iz materijala u kontaktu sa hranom</b>





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		<b>Release of toxic elements from food contact materials</b>
6	Cardoso et al.	<b>Efekat ozračivanja eletrosnkim zrakom na profil masnih kiselina pečuraka <i>Agaricus bisporus</i> Portobello</b> <b>Effects of electron-beam irradiation on fatty acids profile of <i>Agaricus bisporus</i> Portobello</b>
7	Ristivojević et al.	<b>Primena planarne hromatografije i hemometrije u ispitivanju propolisa</b> <b>Application of planar chromatography and chemoemtrics in investigation of propolis</b>
8	Šarčević et al.	<b>Sigurnost hrane – stanje i prognoze</b> <b>Food security – current situation and predictions</b>
9	Savić A. et al.	<b>Antioksidativni potencijal osam sorti krušaka iz Srbije</b> <b>Antioxidant potential of eight pear varieties growing in Serbia</b>
10	Savić S. et al.	<b>Određivanje mineralnog sadržaja začina primenom ICP-OES metode</b> <b>Determination of mineral content of spices by ICP-OES</b>
11	Savković et al.	<b>Antifungalna aktivnost etarskih ulja <i>Eugenia caryophyllata</i> Thun., <i>Cinnamomum zeylanicum</i> Blume i <i>Carum carvi</i> L. primenom mikrodilucione metode i rezazurina</b> <b>Antifungal activity of <i>Eugenia caryophyllata</i> Thun., <i>Cinnamomum zeylanicum</i> Blume and <i>Carum carvi</i> L. essential oils using resazurin based microdilution method</b>
12	Škorić et al.	<b>Identifikacija jedinjenja odgovornog za izraženu antibakterijsku aktivnost ekstrakata <i>Cistus creticus</i> subsp. <i>Creticus</i></b> <b>Identification of compound responsible for the prominent antibacterial activity of <i>Cistus creticus</i> subsp. <i>creticus</i> extracts</b>
13	Smiljković et al.	<b>Poređenje antimikrobne aktivnosti ekstrakta biljke <i>Artemisia absinthium</i> (pelin) sa aktivnošću komercijalnih likera</b> <b>Comparison of antimicrobial potential of <i>Artemisia absinthium</i> (wormwood) extract with the activity of commercial liqueurs with wormwood flavor</b>
14	Srećković et al.	<b>Analiza fizičko-hemijskih osobina i antioksidativne aktivnosti različitih uzorka meda iz Centralne Srbije</b> <b>Comparative analysis of physico-chemical properties and antioxidant activity of different samples of honey from Central Serbia</b>
15	Sredojević et al.	<b>Ispitivanje profila flavan-3-ola grožđa i vina autohtonih sorti vinove loze primenom tankoslojne hromatografije</b> <b>Flavan-3-ol profiles of autochthonous grapes and wines investigated by thin-</b>



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		<b>layer chromatography</b>
16	Stanimirović B et al.	<b>Enološki parametri u karakterizaciji vina: studija klonske selekcije sorte kaberne fran</b>  <b>Enological parameters in wine characterisation: The case study of Cabernet Franc clonal selection</b>
17	Stanimirović et al.	<b>Uvid u kvalitativni polifenolni profil novih vina sorte kaberne fran</b>  <b>An insight into the qualitative polyphenolic profile of novel Cabernet Franc wines</b>
18	Stanković et al.	<b>Razlikovanje uzoraka meda na bazi botaničkog porekla primenom fluorescentne spektroskopije, diferencijalne skenirajuće kalorimetrije i HPLC-PAD</b>  <b>Differentiation of the honey samples based on botanical origin using fluorescence spectroscopy, differential scanning calorimetry and HPLC-PAD</b>
19	Štulić et al.	<b>Prisustvo mikotoksina u brašnu spelte</b>  <b>Occurrence of mycotoxins in spelt flour</b>
20	Stupar et al.	<b>"Gljive u mojoj šolji čaja"</b>  <b>Even fungi have their own "cup of tea"</b>
21	Todorović et al.	<b>Uticaj ekstrakcionog rastvarača na sadržaj polifenola u kakao prahu</b>  <b>Impact of extraction solvent on cocoa powder polyphenol content</b>
22	Trusnik et al.	<b>Hemijski sastav dva odabrana etarska ulja od značaja u kulinarstvu</b>  <b>Chemical composition of two selected essential oils of importance for cookery</b>
23	Tzourtzakis et al.	<b>Porast kvaliteta ploda paradajza usled dejstva obogaćenog etarskog ulja žalfije</b>  <b>Sage essential oil-enriched atmospheres enhance tomato fruit quality</b>
24	Zdunić et al.	<b>Antineurodegenerativna aktivnost ekstrakta lista aronije (<i>Aronia melanocarpa</i> (Michx.) Elliot) i njegovih frakcija</b>  <b>Antineurodegenerative activity of chokeberry (<i>Aronia melanocarpa</i> (Michx.) Elliot) leaves extract and its fractions</b>
25	Fernandes et al.	<b>Bioaktivna svojstva različitih genotipova belog luka poreklom iz Grčke</b> <b>Bioactive properties of Greek garlic genotypes</b>
26	Pinela et al.	<b>Stabilnost askorbinske kiseline, tokoferola i ukupnih folata u ozračenim listovima u toku hladjenja</b>  <b>Stability of ascorbic acid, tocopherols and total folates in irradiated buckler</b>



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		<b>sorrel leaves during refrigerated storage</b>
27	Spasojevic et al.	<b>Tečno-hromatografsko određivanje odabranih organskih kiselina u voću i sokovima</b>  Determination of selected organic acids in fruits and juices by liquid chromatography
28	Tania Pires et al.	<b><i>Dahlia mignon</i> kao izvor biološki aktivnih rastvorljivih šećera i glikozidnih flavonoida</b>  <i>Dahlia mignon</i> as a source of soluble sugars and glycosilated flavonoids with bioactive properties
29	Juric et al.	<b>Fenolni "otisak prtsa" meda obične planike (<i>Arbutus unedo</i>)</b>  Phenolic "fingerprint" of strawberry tree ( <i>Arbutus unedo</i> ) honey

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