

feed  
congress

25-27. 10. 2016.

*Novi Sad, Serbia*

# CELEBRATING FOOD



International Congress  
**Food Technology,  
Quality and Safety**

XVII

International Symposium  
**Feed Technology**





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# PROGRAMME

25-27. 10. 2016.

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*Novi Sad, Serbia*







25.

OCTOBER

8:00 - 9:00 REGISTRATION

9:00 - 9:30 OPENING CEREMONY

9:30 - 10:00 COCTAIL

10:00 - 11:30

PLENARY  
LECTURERS,  
PART 1



## International Congress **Food Technology, Quality and Safety**

Živko Nikolov,

*Biological and Agricultural Engineering, Texas A&M University*

**BIOPROCESS PROSPECTS FOR DEVELOPING  
CO-PRODUCTS FROM MICROALGAE CHLORELLA VULGARIS**

10:00 - 10:30



10:30 - 11:00

Dragan Momčilović,

*Food and Drug Administration, USA*

**NANOTECHNOLOGY WITH EMPHASIS ON REGULATING ITS APPLICATION IN FOOD FOR ANIMALS**

11:00 - 11:30

Costas Biliaderis,

*Faculty of Agriculture, Forestry and Natural Environment,  
Aristotle University, Greece*

**STRUCTURAL FEATURES, FUNCTIONALITY AND FORMULATION CHALLENGES WITH FIBERS FROM CEREAL GRAINS**

11:30 - 12:00

COFFEE BREAK AND POSTER SESSION

12:00 - 14:00

**PLENARY LECTURERS, PART 2**

12:00 - 12:30

Johannes Kahl,

*Department of Nutrition, Exercise and Sports University of Copenhagen, Denmark*

**THE ROLE OF FOOD PROCESSING FOR HEALTHY AND SUSTAINABLE DIETS**

12:30 - 13:00

Maja Musse,

*National Research Institute of Science and Technology for Environment and Agriculture Antony, France*

**QUANTITATIVE MRI IN FOOD SCIENCE AND TECHNOLOGY**



13:00 -13:30

Brijesh Tiwari,

*Teagasc Food Research Centre, Dublin, Ireland*

**EMERGING TECHNOLOGIES FOR IMPROVING SHELF LIFE**

13:30 -14:00

Vesna Tumbas-Šaponjac,

*Faculty of Technology, University of Novi Sad, Serbia*

**UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS:  
ASSESSMENT OF OPPORTUNITIES, plenary lecture**

14:00 - 15:00 LUNCH AND POSTER SESSION

## ROUND TABLE

15:00 - 16:45

*International projects and collaboration,*

**Presentation of successful projects**

17:00 - 20:00 NOVI SAD SIGHTSEEING TOUR AND VISIT TO FINS

20:00 - 22:00 FOOD FAIR AT THE NOVI SAD UNIVERSITY  
(RECTORATE BUILDING, DR ZORANA ĐINĐIĆA 1, NOVI SAD)





26.

OCTOBER

8:00 - 9:00

REGISTRATION

9:00 - 10:30

SESSION I,  
PLENARY  
SESSION



# International Congress **Food Technology, Quality and Safety**

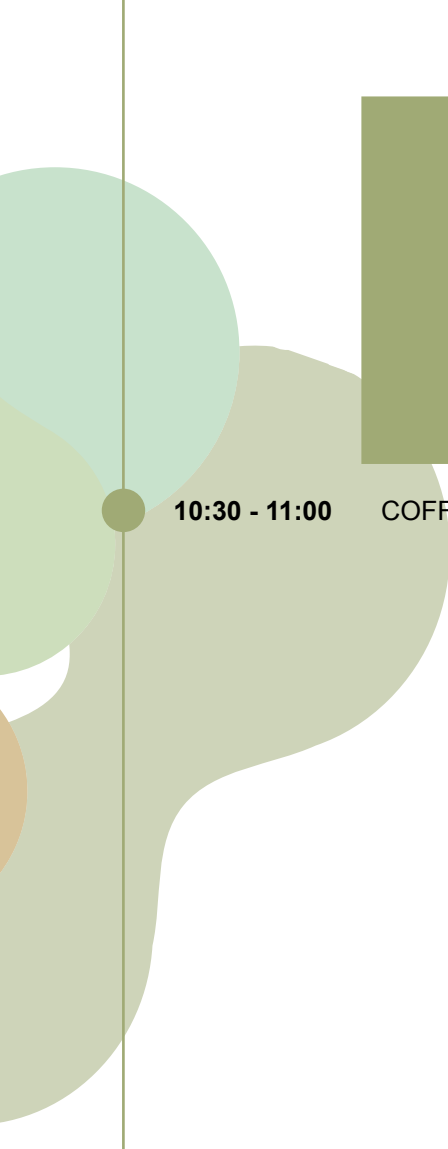
9:00 - 9:30

**Diego A. Moreno**

*Department of Food Science and Technology,  
CEBAS-CSIC, Murcia, Spain.*

**BROCCOLI FROM FARM TO HEALTH – RESEARCH AND  
CHALLENGES**





9:30- 10:00

**Verica Dragović-Uzelac**

*Faculty of Food Technology and Biotechnology,  
University of Zagreb, Croatia*

**APPLICATION OF NOVEL TECHNIQUES FOR EXTRACTION  
OF PLANT'S BIOACTIVE COMPONENTS**

10:00 - 10:30

**Peter Raspor,**

*Biotechnical Faculty, University of Ljubljana*

**BREAD AND BREAD LIKE FOODS IN THE CHANGING  
WORLD**

**10:30 - 11:00**

**COFFEE BREAK AND POSTER SESSION**



## SESSION IIa

11:00 - 12:30

11:00 - 11:30

**Maria Ewa Rembiałkowska,**  
*Faculty of Human Nutrition and Consumer Sciences  
Warsaw University of Life Sciences Warsaw, Poland*  
**IMPACT OF THE ORGANIC FOOD ON HUMAN AND ANIMAL  
HEALTH, plenary lecture**

11:30 - 12:00

**Jose M. LAGARON,**  
*Spanish National Research Council Valencia, Spain*  
**HIGH THROUGHPUT ELECTRO-HYDRODYNAMIC  
PROCESSING FOR HIGHLY EFFICIENT ENCAPSULATION  
AND STABILIZATION OF ADDED-VALUE FOOD  
INGREDIENTS, plenary lecture**

12:00 - 12:15

**Jovana Kos,**  
*Institute of Food Technology in Novi Sad, Serbia*  
**CHANGES IN MYCOTOXINS OCCURRENCE IN MAIZE  
FROM REPUBLIC OF SERBIA**

12:15 - 12:30

**Veselina Palegić,**  
*Farm Development Foundation, Novi Sad, Serbia*  
**THE ROLE OF CIVIL SOCIETY ORGANIZATIONS IN  
HARMONIZING THE NATIONAL LEGISLATION WITH THE  
EU ACQUIS IN THE FIELD OF FOOD SAFETY**

12:30 - 13:00

POSTER SESSION

13:00 - 14:00

LUNCH



## SESSION IIb

11:00 - 12:30

11:00 - 11:30

Željko Knez,  
*Faculty of Chemistry and Chemical Engineering,  
University of Maribor, Slovenia*

**PROCESSES INTENSIFICATION IN FOOD INDUSTRY USING  
SUPERCRITICAL FLUIDS, plenary lecture**

11:30 - 12:00

Mladen Brnčić, Suzana Rimac Brnčić

*Faculty of Food Technology and Biotechnology University of  
Zagreb, Croatia*

**UTILIZATION OF WASTE AND BY-PRODUCTS FROM FOOD  
INDUSTRY USING NON-THERMAL TECHNOLOGIES, plenary  
lecture**

12:00 - 12:15

Manfred Sager,

*Austrian Agency for Health and Food Safety, Austria*

**POSSIBLE FRACTIONATIONS OF MAIN AND TRACE  
ELEMENTS IN THE PRODUCTION OF MILK AND DAIRY  
PRODUCTS**

12:15 - 12:30

Vladimir Vukić

*Faculty of Technology Novi Sad, University of Novi Sad, Serbia*

**MOLECULAR DOCKING SYMULATION THROUGH THE  
ANGIOTENSIN CONVERTING ENZYME INHIBITION BY MILK  
DIPEPTIDES**

12:30 - 13:00

POSTER SESSION

13:00 - 14:00

LUNCH



## SESSION IIIa

14:00 - 15:30

14:00 - 14:20

**Daniela Smogrovicova,**  
*Faculty of Chemical and Food Technology, Slovak University of Technology*

**MEAD – THE OLDEST TRADITIONAL FUNCTIONAL BEVERAGE, invited lecture**

14:20 - 14:40

**Jelena Pejin,**  
*Faculty of Technology, University of Novi Sad, Serbia*

**POSSIBLE APPLICATIONS OF BREWER'S SPENT GRAIN**

14:40 - 14:55

**Nenad Dragičević,**  
*Faculty of Agriculture, University of Belgrade, Serbia*

**VIABILITY ASSESSMENT OF INCAPSULATED PROBIOTIC SPECIES LB. PLANTARUM AND LB. PARACASEI IN THE PRODUCTION OF FUNCTIONAL BEER**

14:55 - 15:10

**Nieves Baenas,**  
*Department of Food Science and Technology, CEBAS-CSIC, Murcia, Spain.*

**BIOAVAILABILITY AND BIOACTIVITY OF GLS/ITC OF BRASSICACEAE SPROUTS AS HEALTH PROMOTERS**

15:10 - 15:30

**Leszek Moscicki,**  
*Lublin University of Life Sciences, Poland*

**STARCH BASED FOAMED PACKAGING MATERIALS**

15:30 - 16:00

COFFEE BREAK



## SESSION IIIb

14:00 - 15:30

14:00 - 14:30

Stefan Toepfl,

*German Institute of Food Technologies Germany*

**INDUSTRIAL APPLICATIONS OF PEF PROCESSING**, plenary lecture

14:30 - 14:45

**LABENA-Comercial presentation**

14:45 - 15:00

Galina. N. Ignatyeva,

*"Citromil", Ctra. de Abanilla, Murcia, Spain*

**CLARIFY PROCESS OF JUICES FROM LEMON, PERSIMMON FRUITS AND PEACH AT TEMPERATURES CLOSE TO FREEZING**

15:00 - 15:15

Kemal Aganovic,

*German Institute of Food Technologies Germany*

**COMPARISON OF TRADITIONAL THERMAL AND ALTERNATIVE TECHNOLOGIES FOR PRESERVATION OF FRUIT JUICES**

15:15 - 15:30

Thomas Moschakis,

*Department of Food Science and Technology, University of Thessaloniki, Thessaloniki, Greece*

**ENHANCING PHYTOSTEROL SOLUBILITY AND RHEOLOGICAL PROPERTIES BY EMULSIFICATION AND ORGANOGELOATION: APPLICATION IN A MODEL YOGHURT SYSTEM**

15:30 - 16:00

COFFEE BREAK





26.

OCTOBER

POSTER  
*session*

Balázs P. Szab

EFFECT OF RAINWATER  
ON HUNGARIAN WHEAT  
QUALITY

Lovro Sinkovič

EFFECT OF DIFFERENT  
MANAGEMENT SYSTEMS  
ON MULTI-MINERAL  
COMPOSITION OF OAT  
GRAINS (*Avena sativa* L.)

Jelena Vančetović

PERFORMANCES OF BLUE  
MAIZE PRODUCED BY TOP-  
CROSS SYSTEM

Sandra Cvejić

VARIABILITY OF SEED OIL  
QUALITY IN SUNFLOWER  
GERMPLASM

Milka Borić / Tanja  
Krunić

THE POTENTIAL USE OF  
ABY-6 STARTER CULTURE  
IN FERMENTATION OF SOY  
BASED SUBSTRATES

Božidar Ristovski

COLOR PROFILE OF SOUR  
CHERRY VARIETIES FROM  
MACEDONIA

Božidar Ristovski

ANTHOCYANINS IN  
TRADITIONALLY PREPARED  
SOUR CHERRY LIQUEURS



Božidar Ristovski

VARIATION IN SWEETNESS  
OF THE CHESNUT FRUITS  
(*Castanea sativa* Mill.) FROM  
MACEDONIA

Sandra Pedisić

PHENOLIC CONTENT OF  
DIFFERENT GARLIC (*Allium*  
*Sativum* L.) GENOTYPES

Jelena Mitrović

THE CONTENT AND  
COMPOSITION OF  
MINERALS IN WHITE CORN  
(*Zea mays* L.) FLOUR

Branko Lukač

EFFECT OF GROWTH STAGE  
ON NUTRITIVE VALUE AND  
MINERAL COMPOSITION OF  
DANDELION (*TARAXACUM*  
*OFFICINALE* WEB.) AT  
SPRING CUT

Antal Véha

EFFECT OF RAINWATER  
ON HUNGARIAN WHEAT  
QUALITY

Aleš Kolmanič

BREAD WHEAT YIELDS,  
QUALITY AND YIELD  
TRENDS IN DIFFERENT  
MANAGEMENT SYSTEMS  
OF LONG-TERM TRIALS IN  
SLOVENIA

Maja Milanović

POLYMER COMPATIBILITY  
AND INTERACTIONS IN THE  
TERNARY SYSTEM

Dragana Plavšić

AN ANTIFUNGAL ACTIVITY  
OF PARSLEY ESSENTIAL OIL

Olivera Šimurina

THE INCREASE OF  
TECHNOLOGICAL  
PERFORMANCE OF FLOUR  
for the production of bread

Nada Nikolić

THE EFFECT OF MIXING AND  
THERMAL PROCESSING  
ON THE CONTENT AND  
COMPOSITION OF FREE AND  
BOUND PHENOLIC ACIDS IN  
WHEAT FLOUR DOUGH

Tatjana Kuljanin

SEPARATION OF PECTIN  
FROM SUGAR BEET JUICE  
BY BINARY SYSTEM CALCIUM  
SULPHATE / ALUMINIUM  
SULPHATE

Tatjana Kuljanin

SUGAR BEET JUICE  
CLARIFICATION USING  
CALCIUM SULFATE, COPPER  
SULFATE AND ALUMINUM  
SULFATE

Vladimir Filipović

CELERY ROOT OSMOTIC  
DEHYDRATION MASS  
TRANSFER KINETICS  
COMPARISON IN TWO  
OSMOTIC SOLUTIONS



Marija Milašinić-Šeremešić	MILLABILITY AND FERMENTABILITY OF VARIOUS ZP MAIZE GRAIN FOR WET-MILLING AND BIOETHANOL PRODUCTION	Vladimir Filipović	MORPHOLOGICAL FEATURES, PRODUCTIVITY AND QUALITY OF POT MARIGOLD ( <i>Calendula officinalis</i> L.) cv. "DOMAĆI ORANŽ"
Bojana Ikonić	IMPROVEMENT OF THE WHEAT STARCH SUSPENSIONS MICROFILTRATION PROCESS USING TWISTED TAPE AS TURBULENCE PROMOTER	Alla Borta	IMPROVEMENT OF FORMULATION OF WHEAT GRAIN BATCH WITH IMPROVED QUALITY
Biljana Lončar	OSMOTIC DEHYDRATION OF FISH IN COMPLEX HYPERTONIC SOLUTION	Mishela Temkov	INFLUENCE OF THE SALTING PROCESS ON THE BEATEN CHEESE
Anita Vakula	INFLUENCE OF DIFFERENT DRYING METHODS ON PHYSICO-CHEMICAL PROPERTIES OF RASPBERRIES	Marija Jokanović	APPLICATION OF PCA METHOD FOR TEXTURAL PROPERTIES OF THREE SERBIAN TRADITIONAL DRY FERMENTED SAUSAGES
Anita Vakula	INVESTIGATION OF VACUUM DRYING APPLYING ON CORNELIAN CHERRIES ( <i>Cornus mas</i> )	Ranko Romanić	EFFECT OF HULL ON OXIDATIVE STABILITY OF COLD PRESSED SUNFLOWER OIL OF OLEIC TYPE
Ivona Elez Garofulić	ULTRASOUND-ASSISTED EXTRACTION OF TOTAL PHENOLS FROM BLACKTHORN ( <i>Prunus spinosa</i> L.) FLOWER	Ranko Romanić	EFFECT OF HULL ON MOISTURE AND OIL CONTENT IN THE PRESS CAKE AND ON THE YIELD OF COLD PRESSED HIGH-OLEIC SUNFLOWER OIL



Elizabet Janić Hajnal	ALTERNATIVE CEREALS: QUALITY CHARACTERISATION OF THE FLOUR USING MICRO-DOUGHLAB	Rakita Slađana	RELATIONSHIP OF STARCH DAMAGE TO WHEAT DOUGH RHEOLOGICAL BEHAVIOUR
Ivan Pavkov	EFFECT OF THE OSMOTIC PRE-TREATMENT ON THE CONVECTIVE AIR DRYING KINETICS OF APRICOT	Arpad Kiralj	OILY WATER TREATMENT USING BED OF POLYMERS FIBER
Athina Lazaridou	KINETICS OF PRODUCTION OF CREAMED HONEY FROM UNBLENDED GREEK VARIETIES	Arpad Kiralj	INVESTIGATION OF STAINLESS STEEL AS FILTER MEDIA FOR OIL DROPLETS SEPARATION FROM WATER
Miroslav Hadnađev	GLUTOPEAK METHOD: ASSESSMENT OF ITS ABILITY TO DISCRIMINATE AMONG WHEAT FLOURS OF DIFFERENT QUALITY	Ana Đurović / Tanja Brezo	ELECTROCHEMICAL BEHAVIOUR OF IMIDACLOPRID ON BISMUTH THIN FILM ELECTRODE
Sandra Balbino	MERLOT AND PLAVAC GRAPE POMACE UTILIZATION FOR GRAPE SEED OIL PRODUCTION BY SUPERCRITICAL CO <sub>2</sub> EXTRACTION	Tanja Brezo	ELECTROCHEMICAL STRIPPING ANALYSIS OF THIAMINE USING A MERCURY FILM ELECTRODE
Pınar Oğuzhan Yıldız	EFFECT OF CHITOSAN EDIBLE FILM ADDED WITH SANDALWOOD ESSENTIAL OIL ON THE MICROBIOLOGICAL PROPERTIES OF RAINBOW TROUT	Gorica Vuković	VALIDATION DATA FOR AFLATOXIN DETERMINATION IN MAIZE BY LC-MS/MS
		Alena Tomšik	SHELF LIFE OF RAMSONS (ALLIUM URSINUM L.) UNDER DIFFERENT STORING CONDITIONS



Branka Levaj	ULTRASOUND ASSISTED EXTRACTION OF PHENOLICS FROM HAWTHORN FLOWERS AND LEAFS MIXTURE
Jelena Miočinović	WHETHER ZLATAR CHEESES ON THE MARKET ARE AUTHENTIC?
Vesna Janković	ENTEROCOCCUS SPP. REDUCTION DURING FERMENTATION, DRYING AND STORAGE OF PETROVSKÁ KLOBÁSA
Ljilja Torović	PRESENCE OF ZEARALENONE IN CORN- BASED PRODUCTS
Nikola Maravić	SENSORY CHARACTERIZATION OF FOOD SPREAD BASED ON HULL-LESS PUMPKIN SEED FLOUR
Jasna Stevanović	TRADITIONAL PRODUCTS – BASE FOR THE SUSTAINABLE DEVELOPMENT OF SERBIAN ANIMAL ORIGIN PRODUCTS

Ewelina Hallmann	THE CONTENT OF BIOACTIVE COMPOUNDS IN DRY APRICOTS FROM ORGANIC AND CONVENTIONAL PRODUCTION
Predrag Ikonić	COMPARISON OF SELECTED PHYSICOCHEMICAL AND SENSORY PROPERTIES OF TRADITIONAL FERMENTED SAUSAGES PRODUCED IN VOJVODINA (NORTHERN SERBIA)
Franc Bavec	PROTEIN AND FAT CONTENT OF SOYBEAN FROM DIFFERENT PRODUCTION SYSTEMS
Sandra Bulut	POSSIBILITY TO MAINTAIN MODIFIED ATMOSPHERE IN POUCHES MADE FROM BIOPOLYMER MATERIALS
Mishela Temkov	PHYSICAL AND ANTIBACTERIAL PROPERTIES OF ALGinate- BASED EDIBLE FILMS INCORPORATED WITH CAPSICUM OLEORESIN



Miona Belović	THE INFLUENCE OF PROCESS PARAMETERS ON THE CHANGE OF PAPRIKA COLOUR ( <i>Capsicum annuum</i> L.) DURING STORAGE	Sladana Stanojević	SENSORY CHARACTERISTICS OF TOFU PREPARED BY HTC PROCESSING WITH CHYMOSIN-PEPSIN RENNET
Marijana Sakač	SHELF-LIFE OF GLUTEN- FREE RICE-BUCKWHEAT COOKIES	Božidar Ristovski	INFLUENCE OF SENSORY AND TEXTURAL PROPERTIES ON CONSUMERS ACCEPTABILITY OF WHITE BRINED CHEESE
Radusin Tanja	HIBRID PLA/SILICA COMPOSITES WITH IMPROVED THERMAL STABILITY	Jelena Miocinovic / Zorana Miloradovic	CONSUMER ACCEPTANCE AND TEXTURE PROFILE ANALYSIS OF GRILLED GOAT CHEESES
Slavica Grujić	EFFECT OF PROCESSING CONDITIONS ON STRAWBERRIES SENSORY QUALITY	Nebojša Ilić / Miona Belović	EVALUATION OF FETA CHEESE QUALITY BY SENSORY AND INSTRUMENTAL METHODS
Slavica Grujić	INFLUENCES OF DIFFERENT INGREDIENTS ON QUALITY PARAMETERS OF ICE-CREAM TOPPING WITH RASPBERRIES	Monika Šporin	SENSORY PROPERTIES OF BREAD FORTIFIED WITH GRAPE POMACE AND OLIVE OIL CAKE
Seddiq Esalami / Tanja Lužaić	INVESTIGATION OF PIGMENTS PROFILE OF VIRGIN OLIVE OIL SORIGINATED FROM LIBYA	Tanja Krunić	IMPROVEMENT OF BIOACTIVITY AND TECHNOLOGICAL PROPERTIES OF WHEY PROTEIN



Dragana Bijelić

MOLECULAR  
IDENTIFICATION OF PLANT  
GROWTH PROMOTING  
BACILLUS SPECIES  
ISOLATED FROM THE SOIL  
IN VOJVODINA

Maja Ignjatov

MOLECULAR  
IDENTIFICATION OF  
FUSARIUM SPECIES,  
THE CAUSAL AGENTS  
OF GARLIC ROT (ALLIUM  
SATIVUM L.) IN SERBIA

Milena Pantić

BIOLOGICAL POTENTIAL  
OF EXTRACTS OBTAINED  
FROM INDUSTRIAL GROWN  
OYSTER MUSHROOM

Zorica Nikolić

THRESHOLD LEVEL AND  
TRACEBILITY OF ROUNUP  
READY SOYBEAN IN  
PRACTICE OF PRODUCING  
TOFU

Sandra Bulut

IMPACT OF THERMAL  
AND ULTRASOUND  
PRETREATMENTS ON  
PRODUCTION OF BIOCTIVE  
HYDROLYSATES FROM  
PUMPKIN OIL CAKE  
PROTEIN

Milica Carević

SYNTHESIS OF GALACTITOL  
GALACTOSIDE USING  
TRANSGALACTOSYLATION  
ACTIVITY OF  
 $\beta$ -GALACTOSIDASE FROM  
ASPERGILLUS ORYZAE

Milica Carević /  
Marija Ćorović

IMMOBILIZATION OF  
CANDIDA ANTARCTICA  
LIPASE B ONTO MODIFIED  
SILICA NANOPARTICLES  
AND ITS APPLICATION  
FOR THE SYNTHESIS OF  
L-ASCORBYL OLEATE

Danka Pejić

ANALYSIS OF GLUTATHIONE  
BY HPLC IN DIFFERENT  
GRAPE JUICES, MUSTS  
AND ITS CHANGE DURING  
VINIFICATION

Nataša Lukić /  
Predrag Kojić

GAS HOLDUP AND LIQUID  
VELOCITY IN A MEMBRANE  
AIRLIFT BIOREACTOR

Nataša Lukić /  
Predrag Kojić

MASS-TRANSFER IN  
ALCOHOL SOLUTIONS IN AN  
EXTERNAL-LOOP AIRLIFT  
BIOREACTOR

Verica Petkova /  
Irina Mladenoska

ALGINATE CAPSULES  
AS AN IMMOBILIZATION  
TECHNIQUE FOR  
APPLICATION OF GLUCOSE  
OXIDASES IN WINE  
INDUSTRY



Tatjana Majkić	CHEMICAL CHARACTERISATION AND ANTIOXIDANT POTENCY OF AUTOCHTHON VARIETY SILA GRAPE JUICE AND WINE FROM FRUŠKA GORA REGION	Elizabet Janić Hajnal	PRESENCE OF MYCOTOXINS AND THEIR CO-OCCURRENCE IN WHEAT FROM THE AUTONOMOUS PROVINCE OF VOJVODINA, SERBIA
Djordje Okanović	"RATING ENDANGERMENT OF HUMAN HEALTH FROM POLLUTION CAUSED BY MERCURY IN WATER AND FOOD"	Ivana Čabarkapa	CARVACROL AS ANTIMICROBIAL AGENT TOWARD PROTOTHECA ZOPFII
Jana Simonovska	SEED OIL FROM HOT RED PEPPER FORMULATED IN NANOEMULSIONS	Ivana Čabarkapa	BIOFILM FORMING ABILITY OF FOOD-BORNE RELATED PATHOGENS
Zvonko Nježić	MEAT INDUSTRY EFFLUENTS	Filiz Yangilar	Antibacterial and Antifungal Activity of Essential Oils in Food
Natalia Povarova / Liudmyla Melnyk	THE POULTRY MARKET IN UKRAINE: PROBLEMS, OBJECTIVE AND SOLUTIONS	Filiz Yangilar	EFFECT OF CHITOSAN EDIBLE FILM ADDED WITH ANISE ESSENTIAL OILS ON THE MICROBIOLOGICAL PROPERTIES OF KASHAR CHEESE DURING RIPENING TIME
Iryna Solonytska	DEVELOPMENT OF BAKERY PRODUCTION TECHNOLOGY FUNCTIONALITY LONG TERM IMPLEMENTATION	Tjaša Vukmanič / Martina Bavec	ECOLOGICAL FOOTPRINT OF WHEAT ( <i>Triticum aestivum</i> L.) AND SPELT ( <i>Triticum spelta</i> L.) DEPENDING ON PRODUCTION SYSTEM



Tijana Barošević

MOLECULAR AND  
MORPHOLOGICAL  
IDENTIFICATION OF  
ASPERGILLUS SPECIES ON  
CORN SEEDS

Pavle Jovanov

MONITORING OF  
NEONICOTINOID RESIDUES  
IN HONEY SAMPLES FROM  
AUTONOMOUS PROVINCE  
OF VOJVODINA

Pavle Jovanov

HIGH-PERFORMANCE  
LIQUID CHROMATOGRAPHIC  
DETERMINATION OF  
5-HYDROXYMETHYL-2-  
FURALDEHYDE IN HONEY







27.

OCTOBER

8:00 - 9:00

REGISTRATION

9:00- 10:30

SESSION I

**Zehra Ayhan,**

*Faculty of Engineering, Sakarya University, Turkey*

**USE OF ZEOLITE BASED ETHYLENE ABSORBERS AS  
ACTIVE PACKAGING FOR HORTICULTURAL PRODUCTS,  
plenary lecture**



# International Congress **Food Technology, Quality and Safety**

9:00 - 9:30



09:30 - 09:45

**Branka Pilić,**  
*Faculty of Technology, University of Novi Sad, Serbia*  
**BIOPOLYMER BASED ACTIVE PACKAGING**

09:45 - 10:00

**Danijela Šuput,**  
*Faculty of Technology, University of Novi Sad, Serbia*  
**TWO LAYER CHITOSAN-BEESWAX COATING FOR APPLICATION ON ARTIFICIAL COLLAGEN CASINGS**

10:00 - 10:15

**Danijela Šuput,**  
*Faculty of Technology, University of Novi Sad, Serbia*  
**OXIDATIVE CHANGES IN OSMOTICALLY DEHYDRATED PORK MEAT PACKED UNDER MODIFIED ATMOSPHERE WITH AND WITHOUT STARCH EDIBLE COATING**

10:15 - 10:30

**Tanja Radusin,**  
*Institute of Food Technology in Novi Sad, Serbia*  
**HIBRID PLA/SILICA COMPOSITES WITH IMPROVED THERMAL STABILITY**

10:30- 11:00

COFFEE BREAK



11:00- 13:00

## SESSION II

11:00 - 11:15

**Shimadzu – Commercial presentation**

11:15 - 11:30

**Monica Delsignore,**

*School of Law, University of Milano Bicocca Milano, Italy*

**FOOD SHARING AS THE NEW WAY OF PROCESSING FOOD**

11:30 - 11:45

**Tamara Dapčević Hadnađev,**

*Institute of Food Technology in Novi Sad, Serbia*

**PHYSICOCHEMICAL PROPERTIES OF HEMP (CANNABIS SATIVA L.) PROTEIN ISOLATES: EFFECTS OF ISOLATION TECHNIQUE AND CONDITIONS**

11:45 - 12:00

**Daniel Pleissner,**

*Leuphana University of Lüneburg, Germany*

**BIOCONVERSION OF COFFEE RESIDUES INTO LACTIC ACID**

12:00 - 12:15

**Ioannis Mourtzinou,**

*Department of Food Science and Technology,*

*Faculty of Agriculture, Greece*

**OPTIMIZATION OF A GREEN METHOD FOR THE RECOVERY OF HIGH-ADDED VALUE POLYPHENOLS FROM OLIVE LEAF USING CYCLODEXTRINS**



12:15 - 12:30

Melih Güzel,

*University of Gümüşhane, Gümüşhane, Turkey*

**EXTRACTION AND CHARACTERIZATION OF PECTIN  
OBTAINED FROM KIWIFRUIT PEELS**

12:30 - 12:45

Ozlem Akpınar,

*University of Gümüşhane, Gümüşhane, Turkey*

**BACTERIAL CELLULOSE PRODUCTION FROM VARIOUS  
FOOD WASTE**

12:45 - 13:00

Sergiy Smetana,

*German Institute of Food Technologies, Germany*

**AGRI-FOOD WASTE VALORISATION WITH INSECT  
TECHNOLOGIES: SUSTAINABILITY ASPECTS**

13:00- 14:00

LUNCH

### SESSION III

14:00 - 14:15

14:00- 15:15

Mateja Lušnic Polak,

*Department of Food Science and Technology, Biotechnical  
Faculty, University of Ljubljana, Slovenia*

**THE SUITABILITY OF LONG TIME/LOW TEMPERATURE  
THERMAL TREATMENT OF BEEF**



14:15 - 14:30

**Dragana Ljubojević,**

*Scientific Veterinary Institute „Novi Sad“, Serbia*

**RESISTANCE TO TETRACYCLINE IN ESCHERICHIA COLI  
ISOLATES FROM POULTRY MEAT: EPIDEMIOLOGY, POLICY  
AND PERSPECTIVE**

14:30 - 14:45

**Simo Čegar,**

*Faculty of Agriculture, Novi Sad, Serbia*

**ASSESSMENT OF GOOD ENVIRONMENTAL PRACTICES IN  
ABATTOIRS**

14:45 - 15:00

**Cristina Lazar,**

*National Research Development Institute for Animal Biology and  
Nutrition, IBNA, Romania*

**EVALUATION OF MEAT QUALITY IN TELEORMAN BLACK  
HEAD LAMBS BY IDENTIFICATION OF MYOSTATIN (MSTN)  
AND CALPASTATIN (CAST) GENE POLYMORPHISM  
CORRELATED WITH CARCASS QUALITY**

15:00 - 15:15

**Milan Ristic,**

*Institute of Meat Hygiene and Technology, Zlatiborac, Serbia*

**CONSUMER EXPECTATIONS FOR MEAT PRODUCTS IN  
SERBIA AND GERMANY**

15:30- 16:00

**CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND  
BEST POSTER ANNOUNCEMENT**

20:00

**GALLA DINNER**



27.

OCTOBER

POSTER  
session

Zorica Nikolić

TRYPSIN INHIBITOR  
ACTIVITY IN FIELD PEA  
PISUM SATIVUM L.

Zorica Tomičić

THE EFFECT OF PROBIOTIC  
YEAST SACCHAROMYCES  
BOULARDII (NOM. NUD.)  
ON THE ADHESION OF  
CANDIDA GLABRATA

Sanja Mikić / Ankica  
Kondić Špika

BENZOXAZINOIDS IN  
CEREALS - HEALTH  
BENEFIT OR THREAT?

Ankica Kondić Špika

HIGH-PERFORMANCE  
LIQUID CHROMATOGRAPHY  
DETERMINATION OF  
TOCOPHEROLS IN WHEAT  
BRAN

Nieves Baenas Navarro

BIOAVAILABILITY  
AND METABOLISM OF  
GLUCOSINOLATES FROM  
BROCCOLI VS. RADISH  
SPROUTS IN YOUNG FREE  
LIVING WOMEN

Luis Bautista Orozco /  
Diego A. Moreno

NEUROPROTECTIVE  
EFFECTS OF ARISTOTELIA  
CHILENSIS (MAQUI BERRY)  
EXTRACT AND DAPSONE  
ON NEONATAL STATUS  
EPILEPTICUS MODEL  
INDUCED BY KAINIC ACID

Bojana Filipčev /  
Olivera Šimurina

QUALITY ATTRIBUTES OF  
COOKIES ENRICHED WITH  
BETAINE



Danijela Bursać	ACCELERATED SOLVENT EXTRACTION (ASE) OF TOTAL PHENOLS FROM <i>Stevia rebaudiana</i> Bertoni LEAVES	Florina Radu	IMPACT OF BIFIDOBACTERIUM BB-12 ON PHYSICO-CHEMICAL, SENSORY PROPERTIES AND ANTIOXIDANT ACTIVITY OF YOGHURT FLAVORED WITH STRAWBERRY
Dragana Miladinović	MOLECULAR ANALYSIS OF NS <i>Cucurbita moschata</i> COLLECTION	Jelena Filipović	CHEMICAL-MINERAL CONTENT AND RHEOLOGICAL PROPERTIES OF SESAME AND SPELT FLOUR
Dunja Jakovljević	IN VITRO ANTITUMOR ACTIVITY OF YELLOW DOCK ( <i>RUMEX CRISPUS</i> L., POLYGONACEAE) FRUIT EXTRACT	Nada Grahovac	DETERMINATION OF FATTY ACID COMPOSITION IN WHEAT BRAN BY GAS-CHROMATOGRAPHY
Dunja Jakovljević	NON-TUMOR/TUMOR IC50 EFFECTS OF <i>RUMEX CRISPUS</i> FRUIT EXTRACT	Predrag Putnik	PROANTHOCYANIDIN CONTENT IN <i>Stevia rebaudiana</i> Bertoni LEAVES OBTAINED BY ACCELERATED SOLVENT EXTRACTION (ASE)
Emilia Šefer	BIOCHEMICAL CHARACTERIZATION OF SATUREJA HORVATII S.L., LAMIACEAE	Zorica Radulović	APPLICATION OF POTENTIAL PROBIOTIC BACTERIA AND OMEGA-3 FATTY ACIDS IN YOGURT PRODUCTION AND IMPACT ON SENSORY QUALITY
Emilia Šefer	EXTRACTION AND CHEMICAL CHARACTERIZATION OF PURPLE WILLOW ( <i>SALIX PURPUREA</i> L.)	Vidosava Petrović	ANTITUMOR ACTIVITY OF HORSERADISH JUICE AND JUICE EXTRACTS IN VITRO



Jelena Ilić	STABILITY OF WATER-IN-OIL EMULSIONS CONTAINING WATER OR ETHANOL GARLIC EXTRACT - INFLUENCE OF TYPE AND CONCENTRATION OF EMULSIFIER	Milica Nićetin	THE EFFECT OF OSMOTIC TREATMENT ON ANTIOXIDANT ACTIVITY OF CELERY ROOT
Jelena Ilić	THE GARLIC EXTRACT W/O/W DOUBLE EMULSIONS – FROM EXTRACTION TO RELEASE CHARACTERISATION	Đorđe Okanović / Doncheva Toni	EFFECT OF REPLACING BACKFAT WITH MICROCRYSTALLINE CELLULOSE GEL IN COOKED SAUSAGE ON FIBER CONTENT
Branislava Rakić	SWEET BASIL EXTRACTS AS FUNCTIONAL FOOD	Ana Kalušević	EFFECT OF CITRIC ACID ON ANTIOXIDANT PROPERTIES OF BLACKBERRY SYRUP
Jovana Petrović	EFFECT OF BARLEY $\beta$ -GLUCANS ON SOME PROPERTIES OF COOKIE DOUGH	Debora Villaño Valencia / María Teresa López-Chillón	BIOACCESSIBILITY AND BIOLOGICAL ACTIVITY IN ENERGY METABOLISM OF BROCCOLI SPROUTS
Nikola Maravić	RHEOLOGICAL CHARACTERISTICS OF DOUGH ENRICHED WITH CAROB AND SUGAR BEET FIBRES	Debora Villaño Valencia	HEALTH-PROMOTING ACTIVITY OF ISOTHIOCYANATES IN INFLAMMATION: CLINICAL EVIDENCES OF BROCCOLI INTAKE BY OVERWEIGHT ADULTS
Tatjana Majkić / Diandra Pintać	OPTIMIZATION OF POLYPHENOLIC EXTRACTION FROM WINERY BY-PRODUCTS	Ružica Ždero Pavlović	EX IN VIVO EFFECTS OF SERBIAN TRADITIONAL HERBAL DRUGS ON THE ANTIOXIDANT CAPACITIES IN MICE BLOOD AND LIVER



Katarina Kanurić

LACTOSE FERMENTATION  
IN MILK BY KOMBUCHA

Ana Salević

INFLUENCE OF  
EXTRACTION CONDITIONS  
ON BIOACTIVE PROFILE OF  
RASPBERRY LEAVES

Slobodan Lilić

WATER ACTIVITY AND  
SOME CHEMICAL  
PARAMETERS IN DRY  
PORK PRODUCED WITH  
LESS AMOUNT OF SODIUM  
CHLORIDE

Tijana Zeremski

FIBER HEMP AS A  
VALUABLE SOURCE  
OF NUTRIENTS AND  
NUTRACEUTICALS

Ivana Prodic

DIGESTOMICS OF RAW  
PEANUT ACCORDING TO  
HARMONIZED STATIC  
DIGESTION METHOD  
SUITABLE FOR SOLID FOOD  
AND CHARACTERIZATION  
OF GASTRIC-PHASE  
PRODUCTS

Aleksandra Ilić

CHEMICAL COMPOSITION  
OF ESSENTIAL OIL OF TWO  
CULTIVARS OF OCIMUM  
BASILICUM L. GROWN IN  
SERBIA

Jana Simonovska

LACTIC ACID  
FERMENTATION OF  
CABBAGE JUICE BY  
PROBIOTIC STRAIN

Aleksandra Ilić

CHEMICAL COMPOSITION  
OF ESSENTIAL OILS OF  
THREE AROMATIC PLANTS  
GROWN IN SERBIA

Alena Tomšik

SENSORY ANALYSIS AS A  
TOOL IN THE NEW FOOD  
PRODUCT DEVELOPMENT

Afërdita Shtëmbari

MYCOTOXINS SURVEY  
IN IMPORTED WHEAT  
COMMODITY DURING 2016  
IN ALBANIA

Nebojša Ilić /  
Nurgin Memiši

PRODUCTION OF NEW  
PROBIOTIC YOGURT

Dubravka Škrobot

THE EFFECT OF WHOLE  
GRAIN BUCKWHEAT  
FLOUR STORAGE ON THE  
CONTENT OF PHENOLIC  
COMPOUNDS



Milena Rašeta	EVALUATION OF ANTIOXIDANT PROPERTIES OF TOMATO GENOTYPES FROM SERBIA	Hubert Antolak	ANTIOXIDANT ACTIVITY OF EDIBLE BERRY JUICES WITH POTENTIAL APPLICATION AS FOOD ADDITIVES
Milena Rašeta	DETERMINATION OF TOTAL PHENOLS AND TOTAL FLAVONOIDS AND ANTIOXIDANT ACTIVITIES IN SELECTED EXTRACTS OF G. RESINACEUM (BOUD. IN PAT. 1890)	Aleksandra Mišan	SUGARBEET DIETARY FIBER WITH ANTIOXIDANT PROPERTIES AS A POTENTIAL FOOD INGREDIENT
Ivan Milovanović	ANTIOXIDANT ACTIVITY OF POLAR AND NON-POLAR CYANOBACTERIAL EXTRACTS	Tanja Lužaić	COLOR STABILITY OF VIRGIN OLIVE OIL AT MODERATE TEMPERATURES TESTING
Amina Hrković-Porobija	BIOACTIVE COMPOUNDS MILK AND AUTOCHTHONOUS CHEESE-LIVNO AND TRAVNIK	Željko Jakopović / Slaven Zjajić	THE INFLUENCE OF OCHRATOXIN A ON GROWTH PARAMETERS AND OXIDATIVE STRESS RESPONSE IN SELECTED WINE YEAST
Marijana Sakač	FUNCTIONAL AND SENSORY PROFILE OF GLUTEN-FREE RICE-BUCKWHEAT COOKIES		
Aleksandra Novaković	AURICULARIA AURICULA-JUDAE (BULL.:FR.) WETTST. 1885 CYTOTOXICITY ON BREAST CANCER CELL LINE (MCF 7)		



Anita Najdenkoska	OPTIMIZATION AND COMPARISON OF DIFFERENT EXTRACTION METHODS FOR NITATE DETERMINATION IN VEGETABLE PRODUCTS	Vesna Kalaba	ESSENTIAL OILS AND THEIR INHIBITORY EFFECT ON SALMONELLA ENTERICA, ESCHERICHIA COLI, LISTERIA MONOCYTOGENES AND PSEUDOMONAS AERUGINOSA
Aleksandra Bočarov-Stančić	TOXIGENICITY OF FUNGI ISOLATED FROM SERBIAN CEREAL KERNELS	Dragana Kalaba	THE INHIBITORY EFFECT OF ESSENTIAL OILS ON PLANT GROWTH LISTERIA MONOCYTOGENES
Biljana Marosanovic	SERBIAN NATIONAL CONTROL PROGRAMME FOR PESTICIDE RESIDUES IN/ON FRUIT AND VEGETABLES	Jelena Krulj	TOXIGENIC POTENTIAL OF ASPERGILLUS FLAVUS CULTURES ISOLATED FROM WHEAT GRAINS
Branislav Šojić	EFFECT OF STARTER CULTURE ADDITION ON OXIDATIVE STABILITY OF FERMENTED SAUSAGE PRODUCED IN TRADITIONAL MANNER	Jelena Babic	PUBLIC HEALTH RISK OF HISTAMINE FROM CANNED SARDINES
Dragana Ilić-Udovičić	QUALITY OF BEVERAGE OF HYDROLYZED MILK PERMEATE	Jelena Petrovic	WILD BOARS MEAT SAFETY: IMPORTANCE OF TRICHINELLA CONTROL



Kristian Pastor /  
Marijana Ačanski

DISTINGUISHING EXTRA-  
VIRGIN OLIVE OIL FROM  
SUNFLOWER OIL USING A  
NEW METHOD

Kristian Pastor /  
Marijana Ačanski

HOMOGENEITY OF  
OIL SAMPLES FROM  
DIFFERENT LINSEED  
CULTIVARS

Ružica Tomićić

ANTIPROLIFERATIVE  
ACTIVITY OF  
HORSERADISH PULP  
EXTRACTS IN VITRO

Vidoslava Petrović

ANTIPROLIFERATIVE  
ACTIVITY OF  
HORSERADISH PULP  
EXTRACTS IN VITRO

Bojana Vidović /  
Veselina Radanov  
Pelagic

FRAUD FOOD IS A THREAT  
TO PUBLIC HEALTH

Ljilja Torović

OCCURRENCE OF  
FUMONISINS IN CORN-  
DERIVED PRODUCTS

Ana Marijanović  
Jeromela

PRODUCTION QUALITY  
OF FALSE FLAX (*Camelina  
sativa* (L.) Crantz) 'STEPSKI'  
SEED, A NEW PROMISING  
OILSEED CROP FOR  
DIFFERENT USES

Ana Varga

ANTIMICROBIAL  
PROPERTIES OF  
ESSENTIAL OIL FROM WILD  
AND CULTIVATED CARROT  
SEED

Ana Varga

"ANETHUM GRAVEOLENS  
SEED OIL:  
ANTIBACTERIAL ACTIVITY  
AGAINST *ESCHERICHIA  
COLI*"

Mirjana Pešić /  
Aleksandar Ž. Kostić

NUTRITIONAL VALUE OF  
FATTY ACIDS PRESENTED  
IN BEE POLLEN SAMPLES  
FROM SERBIA

Danijela Lukić

FRUIT JUICES AS A  
SOURCE OF MAJOR  
ELEMENTS FOR CHILDREN

Danijela Lukic

NITRATE AND NITRITE IN  
FRUIT BASED INFANT FOOD



Jasna Djinovic-  
Stojanovic

MAGNESIUM IN DIFFERENT  
PORK PRODUCTS FROM  
SERBIAN MARKET

Dragoslava Radin

THE INFLUENCE OF  
THE FOOD MATRIX  
ON NOROVIRUS RNA  
EXTRACTION AND  
DETECTION BY RT-qPCR

Milena Miljković

THE CONTENT OF SOME  
FOOD ADDITIVES IN  
VARIOUS SAMPLES OF  
INSTANT COFFEE 3 IN 1  
AND 2 IN 1

Meta Sterniša

MUSHROOM EXTRACTS AS  
NOVEL BACTERIAL ANTI-  
ADHESION COMPOUNDS

Milena Stošić

EFFECT OF ACRYLAMIDE  
TREATMENT ON THE  
ACTIVITY AND EXPRESSION  
OF ANTIOXIDANT ENZYMES  
IN PANCREATIC BETA  
CELLS

Sonja Smole Možina

CAROB FLOUR  
ADDITION IMPROVES  
MICROBIOLOGICAL  
STABILITY OF BREAD

Milena Stošić

ANTIPROLIFERATIVE  
ACTIVITY OF  
HORSERADISH PULP  
EXTRACTS IN VITRO

Lorenzo De Colli

DEVELOPMENT OF A  
MULTI-RESIDUE METHOD  
FOR THE ANALYSIS OF  
MYCOTOXINS, INCLUDING  
MASKED MYCOTOXINS, IN  
CEREAL-BASED FOOD BY  
UHPLC-MS/MS

Gorica Vuković

LC-MS/MS METHOD  
VALIDATION FOR  
DETERMINATION OF  
PESTICIDE RESIDUES IN  
WINE

Ivana Koledin

THE RATIO OF NEUTRAL  
TO ACIDIC MUCINS IN RAT  
COLON AFTER SINGLE  
ORAL ACRYLAMIDE  
APPLICATION

Gorica Vuković /  
Đuro Vukmirović

PESTICIDE RESIDUES IN  
FRUIT-DERIVED INFANT  
FOOD MARKETED IN  
SERBIA

Renata Kovač

ACRYLAMIDE SUPPRESSES  
APOPTOSIS IN  
HEPATOCYTES



Biljana Pećanac



CADMIUM IN MEAT OF  
BEEF, PORK AND CHICKEN

Sanja Lazić



CYPRODINIL AND  
FLUDIOXONIL FUNGICIDE  
RESIDUES AND  
DISSIPATION IN LETTUCE

Sanja Lazić



SAFE USE OF  
NEONICOTINOIDS IN SOME  
VEGETABLES IN TERMS OF  
RESIDUES

Uwe Opperman



DETERMINATION OF  
ORGANIC AND INORGANIC  
CONTAMINANTS IN WINE  
USING GCMS AND ICPMS  
SPECTROMETRY

Uwe Opperman



500 YEARS BEER PURITY  
LAW - SEARCHING FOR  
CONTAMINANTS

Gabriel Mustatea



SAMPLE PREPARATION  
AS KEY FACTOR IN AMINO  
ACIDS ANALYSIS: A REVIEW







26.

OCTOBER

8:00 - 9:00

REGISTRATION

**Chairs: Dragan Momčilović, Geert Bruggeman, Jovanka Lević**

SESSION I

9:00 - 10:30

**Witold Obidzinski,**  
*FEFAC - European Feed Manufacturers' Federation*  
**FEFAC'S FEED SAFETY MANAGEMENT VISION AND  
ACTION PLAN / POLISH FEED CHAMBER EXPERIENCE  
WITH BIOSECURITY CHALLENGES FACING THE PIG  
SECTOR**

9:00 - 9:25

XVIII

International Symposium  
**Feed Technology**



9:25 - 9:45

Momčilović Dragan,

*Food and Drug Administration, USA*

**VETERINARY FEED DIRECTIVE REGULATIONS FOR ANIMAL DRUGS**

9:45 - 10:05

Geert Bruggeman,

*Nutrition Sciences N.V., Belgium*

**FEED FACTORY OF THE FUTURE: SAFE FEED FOR HEALTHY FOOD**

10:05 - 10:15

Đuro Vukmirović,

*Institute of Food Technology, University of Novi Sad, Serbia*

**RESEARCH CENTER FOR FEED TECHNOLOGY AND ANIMAL PRODUCTS**

10:15 - 10:30

Mirko Ugrenović,

*O&M inženjering, Zrenjanin, Serbia*

**COMERCIAL PRESENTATION**

10:30- 11:00

COFFEE BREAK



Chairs: Bogdan Iegorov, Radmilo Čolović, Vukašin Draganović

11:00 - 11:20

Iegorov Bogdan,  
*Odessa National Academy of Food Technologies*  
**TECHNOLOGICAL OPPORTUNITIES OF IMPROVING ANIMAL  
FEED QUALITY**

11:20-11:40

Milka Kosanovic Tesla,  
*Passion4Feed AS, Nordic Pet Food Events, Norway*  
**ENRICHMENT OF PEA FLOURS WITH AIR CLASSIFICATION:  
PROS AND CONS**

11:40 - 12:00

Vukašin Draganović,  
*Skretting Aquaculture Research Centre, Norway*  
**SUSTAINABILITY ASSESSMENT OF SALMONID FEED USING  
ENERGY, CLASSICAL EXERGY AND ECO-EXERGY ANALYSIS**

12:00 - 12:15

Radmilo Čolović,  
*Institute of Food Technology, University of Novi Sad, Serbia*  
**PROTEIN AND PELLET QUALITY CHANGES AS A  
CONSEQUENCE OF PROCESS PARAMETERS AND  
SUNFLOWER MEAL QUALITY**

12:15 - 12:30

Geirmund Vik,  
*Wenger Manufacturing, Inc, USA*  
**EXTRUSION OF AQUATIC FEEDS**

11:00 - 12:30

## SESSION II

12:30 - 13:00

POSTER SESSION

13:00 - 14:00

LUNCH



**Chairs: Luciano Pinotti, Etleva Delia, Ilias Giannenas**

**14:00 - 15:30**

### SESSION III

**Luciano Pinotti,**

*Department of Health, Animal Science and Food Safety, University of Milan, Italy*

**EX-FOOD4FEED: QUALITY & SAFETY**

**14:00 - 14:30**

**Ilias Giannenas,**

*Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece*

**TRACE ELEMENTS IN GREEK HOME-GROWN FEEDSTUFFS, DETERMINED BY INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS)**

**14:30 - 14:45**

**Ilias Giannenas,**

*Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece*

**EFFECTS OF ESSENTIAL OILS ON MILK PRODUCTION, MILK COMPOSITION AND BLOOD TRAITS IN DAIRY COWS FED A TOTAL MIXED RATION UNDER HEAT STRESS**

**14:45 - 15:00**

**Etleva Delia,**

*Faculty of Agriculture and Environment, Agricultural University of Tirana, Albania*

**COMBINED PROBIOTICS AS A WAY TO IMPROVE PERFORMANCE PARAMETERS OF WEANED PIGLETS**

**15:00 - 15:15**

**Thomas Spranghers,**

*Faculty of Bioscience Engineering, Ghent University, Belgium*

**BLACK SOLDIER FLY LARVAE AS A NOVEL FEED SOURCE FOR MONOGASTRIC FARM ANIMALS**

**15:15 - 15:30**



15:30 - 16:00

COFFEE BREAK

16:00 - 17:30

## ROUND TABLE (IN SERBIAN)

Co-organized by  
Chamber of Commerce  
and Industry of Serbia



### ROUND TABLE FOR SERBIAN FEED MANUFACTURERS: “TRENDS IN FEED PRODUCTION IN EUROPE”

#### TOPICS AND MODERATORS:

1. **Witold Obidzinski** (FEFAC) - *Feed Manufacturing in Poland and Europe*
2. **Zoran Vukadinović** (president of Serbian Association of Feed Manufacturers) - *Feed Manufacturing in Serbia*
3. **Luciano Pinnoti** (University of Milan) - *Feed Manufacturing in Italy*
4. **Geert Brugemman** (Nutrition Science, Belgium) - *Feed Manufacturing in Belgium*
5. **Catalin Dragomir** (National Research Development Institute for Animal Biology and Nutrition, Romania) - *Feed Manufacturing in Romania*
6. **Jovanka Lević** (FINS, Serbia) - *Feed Technology Research*
7. *Questions and comments of Serbian feed manufacturers representatives*
8. *Open discussion*

*Translations for round table will be provided.  
Participation is free of charge.*





26.

OCTOBER

POSTER  
*session*

F. Goodarzi Boroojeni

THE EFFECTS OF  
MICROBIAL FERMENTATION  
AND ENZYMATIC PRE-  
DIGESTION OF PEA ON  
PERFORMANCE AND  
NUTRIENT DIGESTIBILITY  
IN BROILERS

Peter Patráš

CONSEQUENCES OF  
DIETARY FIBRE FOR  
DISTRIBUTION OF  
NITROGEN EXCRETED IN  
PIG

Soňa Nitrayová

PROTEIN DIGESTIBILITY-  
CORRECTED AMINO ACID  
SCORE AND DIGESTIBLE  
INDISPENSABLE AMINO  
ACID SCORE IN RICE, RYE  
AND BARLEY

Jordan Marković

ORGANIC MATTER  
DIGESTIBILITY OF  
PERENNIAL LEGUMES  
AFFECTED BY SPECIES,  
CULTIVARS AND CUT

Kralik Zlata

TECHNOLOGICAL QUALITY  
INDICATORS OF BREAST  
MUSCLE TISSUE OF  
BROILER CHICKENS AND  
DUCKLINGS

Matej Brestenský

PROTEIN QUALITY OF  
MALTING SPROUTS



Milica Živkov Baloš	VANADIUM IN COMMERCIAL FEED PHOSPHATES AND POULTRY FEED	Maria Chrenkova	UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A FEED FOR RABBITS
Ljiljana Kostadinovć	GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF BROILER CHICKENS FED DIETS CONTAINING ROSEMARY, OREGANO AND THYME MIXTURE	Maria Chrenkova	COMPARISON OF RABBITS PERFORMANCE AND NUTRITIONAL PROFILE OF MEAT WHEN FED DIETS CONTAINING MON 88017, NON - TRANSGENIC OR CONVENTIONAL MAIZE
Aleš Kolmanič	SUITABILITY OF SELECTED GRAIN LEGUMES FOR PRODUCTION AND FEED IN SLOVENIA	Luciano Pinotti	QUALITY & SAFETY FEATURES OF FORMER FOOD PRODUCTS INTENDED FOR ANIMAL NUTRITION
Šandor Kormanjoš	THE INFLUENCE OF EXTRUSION PROCESSING ON THE FATTY ACID PROFILE AND QUALITY OF FEED MIXTURE BASED ON MAIZE AND RAPESEED GRAIN BY-PRODUCTS	Catalin Dragomir	RECENT TRENDS IN MANIPULATING RUMEN METABOLISM USING FEED INGREDIENTS RICH IN ACTIVE SUBSTANCES
Šandor Kormanjoš	NUTRITIONAL VALUE OF "FISH WEED" FROM THE NATURAL PONDS	Smaranda Toma	THE EFFECT OF DRY GRAPE POMACE INCLUDED IN A CLASSICAL DIET (BASED ON ALFALFA HAY AND CORN SILAGE) ON DAIRY COWS PERFORMANCES
Đuro Vukmirović	EVALUATION OF THERMAL AND CHEMICAL DECONTAMINATION IN SELECTED FEED MILL	Tihomir Predić	THE DETERMINATION OF CALCIUM IN FEED
Igorov Bogdan	PROSPECTS OF SHRIMP FEED PRODUCTION	Marijana Maslovarić	THE EFFECT OF DRY APPLE POMACE UTILIZATION IN FATTENING PIGS DIET
Stefana Jurcoane	VALORIFICATION OF WASTES FROM CAMELINA CRUSHING SEED		



Radmila Marković/ Milica Glišić	EFFECTS OF DIETARY ISOFLAVONE SUPPLEMENTATION ON GROWTH PERFORMANCE IN BROILERS	Rakita Slađana / Dušica Čolović	ENHANCEMENT OF EGG YOLK COLOUR WITH PAPRIKA AND MARIGOLD FLOWER AS SOURCE OF NATURAL PIGMENTS
Radmila Marković / Jasna Đorđević	INFLUENCE OF DIFFERENT FAT SOURCES IN PIG NUTRITION ON ECONOMIC PARAMETERS OF PIG FATTENING	Dušica Čolović / Nedeljka Spasevski	PRODUCTION OF EGGS WITH ADDED VALUE USING DIFFERENT LEVELS OF LINSEED IN LAYING HENS' DIET
Željko Mihaljev	DETERMINATION OF URANIUM AND THORIUM IN FEED BY METHOD OF INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY	Nedeljka Spasevski	DL- $\alpha$ -TOCOPHEROL CONTENT IN EGG YOLK FROM LAYING HENS FED WITH DIFFERENT CONCENTRATIONS OF LINSEED
Pinar Oğuzhan Yıldız	BIOTECHNOLOGY IN FISHERIES AND AQUACULTURE	Tatjana Tasić	THE INFLUENCE OF BROILER DIET FORMULATED WITH BROKEN CORN ON MEAT YIELD AND TECHNOLOGICAL BREAST MEAT QUALITY
Vojislav Banjac	INFLUENCE OF SCREW CONFIGURATION AND SCREW SPEED ON RADIAL EXPANSION AND OIL ABSORPTION CAPACITY OF EXTRUDED FEED FOR ATLANTIC SALMON	Mariana Petkova	FOCUS ON RELATIVE FEED VALUE – ANALYTICAL DATA AND THEORETICAL FACTS
Dragana Drakulović	DISTRIBUTION OF PHYTOPLANKTON ON MUSSEL FARMS IN BOKA KOTORSKA BAY (SOUTH- EASTERN ADRIATIC SEA)	Valentina Semenčenko	POTENTIALS OF ZP MAIZE HYBRIDS FOR SILAGE PRODUCTION
		Serikbol Kenenbayev	FEED MIXTURES OF PERENNIAL GRASSES TO IMPROVE THE QUALITY OF FORAGES





27.

OCTOBER

8:00 - 9:00

REGISTRATION

**Chairs: Giuseppina Avantaggiato, Alenka Levart, Olivera Đuragić**

SESSION I

9:00- 10:30

**Giuseppina Avantaggiato,**

*Institute of Sciences of Food Production, Bari, Italy*

**INNOVATIVE APPROACHES TO MITIGATE MYCOTOXINS IN  
FOOD AND FEED**

9:00 - 9:25

XVIII

International Symposium  
**Feed Technology**



9:25 - 9:40

**Sandra Jakšić,**  
*Scientific Veterinary Institute, Novi Sad, Serbia*  
**TRENDS IN THE DETERMINATION OF FUMONISINS**

9:40 - 9:55

**Jasna Prodanov-Radulović,**  
*Scientific Veterinary Institute, Novi Sad, Serbia*  
**EVALUATION OF INFLUENCE OF FUSARIUM MYCOTOXINS  
ON INTENSITY OF INTESTINAL SWINE DISEASES**

9:55 - 10:15

**Miloš Lukić,**  
*Institute for Animal Husbandry, Beograd, Serbia*  
**GOALS AND CURRENT SITUATION OF PRECISION  
NUTRITION FOR BROILERS IN SERBIA**

10:15 - 10:30

**Ljiljana Kostandinović,**  
*Institute of Food Technology, University of Novi Sad, Serbia*  
**GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF  
BROILER CHICKENS FED DIETS CONTAINING ROSEMARY,  
OREGANO AND THYME MIXTURE**

10:30 - 11:00

COFFEE BREAK



Chairs: Catalin Dragomir, Janez Salobir, Đuro Vukmirović

11:00 - 12:30

## SESSION II

**Nikola Puvača,**  
*Patent CO, Serbia*

11:00 - 11:15

**CONTROL OF POULTRY RED MITE (DERMANYSSUS GALLINAE DE GEER, 1778) IN LAYING HENS FACILITIES BY DIETARY ADDITION OF RIDOFMITE®**

**Catalin Dragomir,**  
*National Research Development Institute for Animal Biology and Nutrition, Romania*

11:15 - 11:35

**THE EFFECT OF DRY GRAPE POMACE AND GRAPE SEED MEAL ON THE RUMEN PARAMETERS OF WETHERS**

**Goran Grubić,**  
*Faculty of Agriculture, University of Belgrade, Serbia*

11:35 - 11:55

**POSSIBILITIES FOR ESTIMATION OF ALFALFA NUTRITIVE VALUE WITHOUT CHEMICAL ANALYSIS**

**Alenka Levart,**  
*University of Ljubljana, Slovenia*

11:55 - 12:15

**MONITORING LIPID OXIDATION IN ANIMAL FEEDS**

**Sema Yaman,**  
*University of Nigde, Turkey*

12:15 - 12:30

**IN SITU DEGRADABILITY OF CANOLA MEALS IMPORTED BY FEED PLANTS**

12:30 - 13:00

POSTER SESSION

13:00- 14:00

LUNCH



**Chairs: Marcela Šperanda, Maria Chrenkova, Ljiljana Kostandinović**

**14:00 - 15:30**

### SESSION III

**14:00 - 14:20**

**Marcela Šperanda,**  
*Faculty of Agriculture, University Osijek, Croatia*  
**EFFICACY OF HIGHER DIETARY SELENIUM  
CONCENTRATION ON IMMUNITY AND ANTIOXIDATIVE  
STATUS OF GROWING PIGS**

**14.20 - 14:35**

**Maria Chrenkova,**  
*Research Institute for Animal Production Nitra, Slovakia*  
**UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A  
FEED FOR RABBITS**

**14.35 - 14:50**

**Ljiljana Suvajdžić,**  
*Scientific Veterinary Institute, Novi Sad, Serbia*  
**TRUEPERELLA PYOGENES- CHARACTERIZATION AND  
SIGNIFICANCE**

**14:50 - 15:05**

**Maja Velhner,**  
*Scientific Veterinary Institute, Novi Sad, Serbia*  
**TRENDS IN RESISTANCE TO GENTAMICIN IN ESCHERICHIA  
COLI ISOLATES FROM FOOD PRODUCING ANIMALS**

**15:05 - 15:20**

**Igor Stojanov,**  
*Scientific Veterinary Institute, Novi Sad, Serbia*  
**ANTIMICROBIAL SUSCEPTIBILITY OF AEROMONAS SPP.  
ISOLATED FROM WATER SUPPLY FOR ANIMALS**



15:20 - 15:30

Nurgin Memiši,  
*IMLEK, Serbia*

**INFLUENCE OF BODY WEIGHT AND MILKINESS ON  
GROWTH GAIN OF GOAT KIDS**

15:30- 16:00

**CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND  
BEST POSTER ANNOUNCEMENT**

20:00

**GALLA DINNER**



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