



UNIFood Conference

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



Program UNIFood konferencije, sekcijnska predavanja

Program UNIFood conference, sectional lectures

Datum (Date): Petak (Friday), 5.10.2018.

Mesto (Place): Rektorat BU, Studentski trg, 1 Rectory building, Hall I floor

16-18h Sala 8 (Hall 8)	SEKCIJA (SECTION): FOOD AND HEALTH	Moderatori: Prof. Dr Ljiljana Gojković-Bukarica, Prof. Dr Jelena Lozo Moderators: Prof. Dr Ljiljana Gojković-Bukarica, Prof. Dr Jelena Lozo
16:00-16:15	Razvoj prirodne boje za hranu zasnovane na antocijaninima dobijenim iz epikarpa <i>Prunus spinosa</i> L. Development of a natural anthocyanin-based food colorant obtained from the fruit epicarp of <i>Prunus spinosa</i> L. Sekcijsko predavanje (Sectional Lecture)	Barros (Leichtweis et al) Politehnički institut Braganca i direktor Centra za istraživanje (CIMO), Braganca, Portugal. Direktor Mountain Research Centra (CIMO), Bragança, Portugalija Centro de Investigaçao de Montanha (CIMO), Instituto Politécnico de Bragança, Bragança, Portugal
16:15-16:25	Polifenol vina, rezveratrol širi renalnu arteriju dijabetičnog pacova aktivacijom vaskularnih kalijumovih kanala Wine polyphenol, resveratrol produces relaxation of isolated renal artery of diabetic rats by activation of vascular potassium channels	Gojković-Bukarica et al. Institut za farmakologiju, kliničku farmakologiju i toksikologiju, Medicinski fakultet, Univerzitet Beograd Institute of Pharmacology, Clinical Pharmacology and Toxicology, Medical Faculty, University of Belgrade, Belgrade, Serbia
16:25-16:35	Dijetarni antocijani i njihovi metaboliti snižavaju adheziju i dijapedezu monocita preko mehanizama koji regulišu permeabilnost endotelnih ćelija Dietary anthocyanins and their metabolites lower monocyte adhesion and diapedesis through mechanisms that regulate endothelial cell permeability	Krga et al. Centar izuzetne vrednosti u oblasti istraživanja ishrane i metabolizma, Institut za Medicinska Istraživanja, Univerzitet u Beogradu, Beograd, Srbija; Francuski nacionalni institut za agronomska istraživanja, Univerzitet Klermon Overnja, Klermon Feran, Francuska; Centre of Research Excellence in Nutrition and Metabolism, Institute for Medical Research, University of Belgrade, Belgrade, Serbia;



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		French National Institute for Agricultural Research, University of Clermont Auvergne, Clermont-Ferrand, France;
16:35-16:45	<p>Uklanjanje alkohola crvenom vinu čini ga korisnim napitakom za obolele od hipertenzije</p> <p>Dealcoholized red wine as a useful beverage of hypertensive subjects</p>	<p>Mihailović-Stanojević et al.</p> <p>Grupa za kardiovaskularnu fiziologiju, Instituta za medicinska istraživanja, Univerziteta u Beogradu, Beograd, Srbija.</p> <p>University of Belgrade, Institute for Medical Research, Belgrade, Serbia.</p>
16:45-16:55	<p>Prirodni polifenoli, rezveratrol i naringenin, inhibiraju patološke kontrakcije miometrijuma</p> <p>Natural polyphenols, rezveratrol and naringenin, inhibit pathological contractions of the myometrium</p>	<p>Kovacević et al.</p> <p>Institut za farmakologiju, kliničku farmakologiju i toksikologiju, Medicinski fakultet, Univerzitet u Beogradu, Beograd, Srbija.</p> <p>Institute of Clinical Pharmacology, Pharmacology and Toxicology, Medical Faculty, University of Belgrade, Belgrade, Serbia.</p>
16:55-17:05	<p>Kardioprotektivni efekat dijetarnih procijanidina</p> <p>Cardioprotective effect of dietary procyanidins</p>	<p>Marinko et al.</p> <p>Katedra za farmakologiju, Farmaceutski fakultet, Univerzitet u Beogradu, Beograd, Srbija</p> <p>Department of Pharmacology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia</p>
17:05-17:15	<p>Dohrana ekstraktom lista masline, <i>Olea europaea</i> L., poboljšava oksidativni status i lipidni profil u eksperimentalnoj hroničnoj bubrežnoj bolesti</p> <p>Consumption of <i>Olea europaea</i> L. leaf extract improves oxidative status and lipid profile in experimental chronic kidney disease</p>	<p>Karanović et al.</p> <p>Institut za medicinska istraživanja, Univerzitet u Beogradu, Srbija</p> <p>Institute for Medical Research, University of Belgrade, Serbia</p>
17:15-17:25	<p>Povezanost otpora u karotidnoj arteriji i endogene antioksidativne odbrane sa arterijskim pritiskom nakon unosa majkine dušice, u hipertenziji i normotenziji.</p> <p>Correlation of resistance in the carotid artery and endogenous antioxidant defence with arterial pressure in response to wild thyme: hypertension versus normotension</p>	<p>Miloradović et al.</p> <p>Univerzitet u Beogradu, Institut za medicinska istraživanja, Grupa za kardiovaskularnu fiziologiju, Beograd, Srbija.</p> <p>University of Belgrade, Institute for Medical Research, Group for Cardiovascular Physiology, Belgrade, Serbia.</p>



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17:25-17:35	<p>Efekat ekstrakta lista masline (<i>Olea europaea</i> L.) u odnosu na oleuropein u eksperimentalnoj hipertenziji</p> <p>Effects of <i>Olea europaea</i> L. leaf extract versus oleuropein in experimental hypertension</p>	<p>Ivanov et al.</p> <p>Grupa za kardiovaskularnu fiziologiju, Instituta za medicinska istraživanja, Univerziteta u Beogradu, Beograd, Srbija.</p> <p>Department of Cardiovascular Physiology, Institute for Medical Research, University of Belgrade, Belgrade, Serbia.</p>
17:35-17:45	<p>Efekti primene <i>Lactobacillus rhamnosus</i> LA68 na sastav masnih kiselina organa u uslovima standardne i ishrane sa visokim sadržajem masti - studija na životinjama</p> <p>Effects of <i>Lactobacillus rhamnosus</i> LA68 administration on the fatty acid composition of the organs in the conditions of standard and high fat diet regime—animal case study</p>	<p>Ivanović et al.</p> <p>Katedra za bromatologiju, Univerzitet u Beogradu – Farmaceutski fakultet</p> <p>Department of Bromatology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia.</p>
17:45-17:55	<p>Mehanizam vazorelaksacije humane unutrašnje mamilarne arterije izazvane epikatehinom</p> <p>Mechanism underlying the vasorelaxation of human internal mammary artery induced by epicatechin</p>	<p>Novakovic A et al.</p> <p>Katedra za farmakologiju, Farmaceutski fakultet, Univerzitet u Beogradu, Beograd, Srbija</p> <p>Department of Pharmacology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia</p>

16-18h Svečana sala (Congress Hall)	<p>SEKCIJA (SECTION): FOOD SAFETY AND QUALITY</p>	<p>Moderatori: Prof. Dr Jevrosima Stevanovic, Prof. Dr Dušanka Milojković-Opsenica</p> <p>Moderators: Dr Jevrosima Stevanovic, Prof. Dr Dušanka Milojković-Opsenica</p>
16:00-16:15	<p>Minimalizam u analizi hrane, ali maksimalni priliv informacija</p> <p>Minimalism in food analysis, but maximal information</p> <p>Sekcijsko predavanje (Sectional Lecture)</p>	<p>Gertruda Morlock</p> <p>Rukovodilac odeljenja za Ispitivanje hrane, Justus Leipig Univerzitet, Nemačka</p> <p>Chair of Food Sciences, Justus Liebig University Giessen, Germany</p>
16:15-16:25	<p>3D planerna hromatografija zasnovana na autmotizovanoj head HPTLC-MS</p> <p>Open source 3D printed add-on for</p>	<p>Häbe and Morlock</p> <p>Rukovodilac odeljenja za Ispitivanje hrane, Justus Leipig Univerzitet, Nemačka</p>



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	automated elution head-based HPTLC-MS	Chair of Food Sciences, Justus Liebig University Giessen, Germany
16:25-16:35	Optimizacija uslova ekstrakcije fenolnih jedinjenja izolovanih iz cvetova kestena Optimization of the extraction of phenolic compounds from chestnut tree flowers	Prieto (Caleja et al) Fakultet za ispitivanje i tehnologiju hrane, Univerzitet u Vigu, Španija Nutrition and Bromatology Group, Faculty of Food Science and Technology, University of Vigo, Ourense, Spain
16:35-16:45	Hemijska analiza i evaluacija biološkog porekla meda sa Malte Chemical analysis and evaluation of botanical origin of some Maltese honey	Tosti et al. Hemijski fakultet, Univerzitet u Beogradu, Srbija Faculty of Chemistry, University of Belgrade, Serbia
16:45-16:55	Polifenolni i šećerni profil meda od heljde Polyphenol and sugar profile of buckwheat honey	Nešović et al. Institut za opštu i fizičku hemiju, Beograd, Srbija Institute of general and physical chemistry, Belgrade, Serbia
16:55-17:05	Hemijska analiza i analiza botaničkog porekla medova iz Albanije Chemical analysis and evaluation of botanical origin of some Albanian honeys	Hoxha et al. Poljoprivredni Univerzitet u Tirani, Fakultet za biotehnologiju i hranu, Albanija Agricultural University of Tirana, Faculty of Biotechnology and Food, Albania
17:05-17:15	Eksplotacija antocijanina iz ekstrakta <i>Ficus carica</i> L.: optimizacija ekstrakcije, bioaktivnost i primena kao boje za životne namirnice <i>Ficus carica</i> L. infructescence exploitation for anthocyanin-rich extracts preparation: optimized extraction, bioactivity, and application as food colorant	Perreira Carla Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Bragança, Portugal Laboratory of Separation and Reaction Engineering – Laboratory of Catalysis and Materials (LSRE-LCM), Polytechnic Institute of Bragança, Bragança, Portugal
17:15-17:25	Biološko profilisanje ekstrakata <i>Saccharina japonica</i> primenom planane hromatografije povezane sa biološkim esejima Bioprofiling of <i>Saccharina japonica</i> extracts by planar chromatography linked with	Ristivojevic et al. Inovacioni centar Hemijskog fakulteta u Beogradu, Studentski trg 12-16, Beograd, Srbija Inovation Centre of the Faculty of



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	bioassays	Chemistry Ltd, Studentski trg 12-16, 11000 Belgrade, Serbia
17:25-17:35	Funkcionalizacija ekstrakata <i>Agaricus bisporus</i> u jogurtu putem mikroenkapsulacije primenom "spray-drying" tehnike Functionalization of yogurts with <i>Agaricus bisporus</i> extracts microencapsulated through the spray-drying technique	Heleno et al. Politehnički institut Braganca i direktor Centra za istraživanje (CIMO), Braganca, Portugal. Direktor Mountain Research Centra (CIMO), Bragança, Portugalija Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal
17:35-17:45	Sadržaj fenolnih jedinjenja i antioksidativna aktivnost dve vrste roda <i>Asplenium</i> u različitim fazama životnog ciklusa Phenolics content and antioxidant activity of two <i>Asplenium</i> species: life cycle-specific patterns	Zivkovic et al. Institut za biološka istraživanja "Siniša Stanković", Univerzitet u Beogradu, Beograd, Srbija Institute for Biological Research „Sinisa Stankovic“, University of Belgrade, Belgrade, Serbia
17:45-17:55	Izbor metode za određivanje sadržaja dijetetskih suplemenata Method analysis choice for content determination of dietary supplements	Jelić et al. Univerzitet u Banjoj Luci, Medicinski fakultet, Farmacija, Banjaluka, Bosna i Hercegovina University of Banjaluka, Faculty of Medicine, Pharmacy Department, Banjaluka, Bosnia and Herzegovina
17:55-18:05	Sadržaj NaCl u mekim sirevima - aspekt bezbednost i zdravlje ljudi Sodium chloride content in soft cheeses with respect to food safety and public health	Radovanovic et al. Fakultet veterinarske medicine, Univerzitet u Beogradu, Srbija Faculty of Veterinary Medicine, University of Belgrade, Serbia

16-18h Sala 16 (Hall 16)	SEKCIJA (SECTION): FOOD CHAIN SUSTAINABILITY	Moderatori: Prof. Dr Milica Fotirić-Akšić, Prof. Dr Slavica Todić Moderators: Prof. Dr Milica Fotirić-Akšić, Prof. Dr Slavica Todić
16:00-16:15	Efekat istraživanja na proizvodnju trešnje u severnom klimatu	Meland and Fotirić-Akšić Norveški insitut za Bioekonomiju, NIBIO Ullensvang, Norveška



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	Impacts of research on sweet cherry production in a northern climate Sekcijsko predavanje (Sectional Lecture)	Norwegian Institute of Bioeconomy Research – NIBIO Ullensvang, Norway
16:15-16:25	Hemijska svojstva ploda sorti borovnice (<i>Vaccinium corymbosum</i>) gajenih u integralnoj i organskoj proizvodnji Chemical characterisation of blueberry (<i>Vaccinium corymbosum</i>) fruit obtained from integral and organic production	Fotrić-Akšić et al. Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
16:25-16:35	Hemijski sastav biomase prosa i soje gajenih u sistemu kombinovanih useva Chemical composition of biomass of proso millet and soybean grown in intercropping system	Milenković et al. Institut za kukuruz „Zemun Polje“, Zemun Polje, Srbija; Maize Research Institute „Zemun Polje“, Zemun Polje, Serbia;
16:35-16:45	Elementalni sastav: studija klonske selekcije sorte Merlo Elemental composition: the case study of Merlot clonal selection	Pejin et al. Univerzitet u Beogradu, IMSI, Beograd, Srbija University of Belgrade, IMSI, Belgrade, Serbia
16:45-16:55	Upotreba ulja <i>Origanum dictamnus</i> u prevenciji dejstva protiv <i>Botrytis cinerea</i> Exploitation of <i>Origanum dictamnus</i> oil for the preservation of fresh produce against <i>Botrytis cinerea</i>	Tzortzakis (Stavropoulou et al) Odeljenje za Poljoprivredne nauke, Biotehnologiju i ishranu, Univerzitet za tehnologiju Limassol, Kipar Department of Agricultural Sciences, Biotechnology; Food Science, Cyprus University of Technology, Limassol, Cyprus.
16:55-17:05	Dizajniranje inovativnih funkcionalnih starter kultura za proizvodnju mlečnih fermentisanih proizvoda Designing of innovative functional starter cultures for production of added-value dairy products	Kljajevic et al. „Invetlab“ doo, Institut za molekularnu genetiku i genetičko inženjerstvo, Univerzitet u Beogradu „Invetlab“ doo, 2 Institute of molecular genetics and genetic engineering, University of Belgrade
17:05-17:15	Senzorska svojstva kvaliteta pralina punjenih medom sa dodatkom voća i lekovitog bilja Sensory properties of pralines with honey filling and addition of fruits and medicinal herbs	Popov-Raljić et al. Prirodno-matematički fakultet, Univerzitet u Novom Sadu Faculty of Science, University of



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		Novi Sad
17:15-17:25	<p>Ekstrakcija ruzmarinske kiseline iz tri medicinske i aromatične biljke uz pomoć povišene temperature primenom metode površinskog odgovora</p> <p>Using response surface methodology to maximize heat assisted extraction of rosmarinic acid in three medicinal and aromatic plants</p>	<p>Carocho et al.</p> <p>Politehnički institut Braganca i direktor Centra za istraživanje (CIMO), Braganca, Portugal. Direktor Mountain Research Centra (CIMO), Bragança, Portugalija</p> <p>Centro de Investigaçao de Montanha (CIMO), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal</p>
17:25-17:35	<p>Karakterizacija tofua pripremljenog sa dodatkom inulina</p> <p>Characterization of tofu prepared with the addition of inulin</p>	<p>Stanojević et al.</p> <p>Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija</p> <p>University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</p>
17:35-17:45	<p>Uticaoj različitih metoda sušenja na senzorna svojstva cvekle</p> <p>Effects of different drying methods on changes in sensory properties of beetroot</p>	<p>Tomić et al.</p> <p>Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija</p> <p>University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</p>
17:45-17:55	<p>Precizan farmski uzgoj u kontekstu bezbednosti hrane</p> <p>Precision livestock farming in a food safety context</p>	<p>Nastasijević et al.</p> <p>Institut za higijenu i tehnologiju mesa, Beograd, Srbija</p> <p>Institute for hygiene and meat technology, Belgrade, Serbia</p>
17:55-18:05	<p>Uticaoj različitih sistema mineralne ishrane na antioksidativni kapacitet zrna kukuruza</p> <p>The impact of different mineral nutrition on antioxidative capacity of maize grain</p>	<p>Dragičević et al.</p> <p>Institut za kukuruz „Zemun Polje“, Srbija</p> <p>Maize Research Institute Zemun Polje, Serbia</p>

Datum (Date): Subota (Saturday), 6.10.2018.

Mesto (Place): Rektorat BU, Studentski trg 1, Rectory building Hall I floor

10:45-12:45 Svečana sala	SEKCIJA (SECTION): FOOD QUALITY AND SAFETY	Moderatori/Moderators: Dr Uroš Anđelković, Prof. Dr Dragana Stanić-Vučinić
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(Congress Hall)		
10:45-10:55	<p>Samonikla jestiva makromiceta <i>Pleurotus ostreatus</i> (Jacq.)P. Kumm sa teritorije Srbije: potencijalni kandidat za funkcionalnu hranu</p> <p>Wild growing edible mushroom <i>Pleurotus ostreatus</i> (Jacq.)P. Kumm from Serbia: a potential candidate for functional food</p>	<p>Petrović et al.</p> <p>Institut za biološka istraživanja „Siniša Stanković“, Univerzitet u Beogradu, Beograd, Srbija</p> <p>Institute for Biological Research „Sinisa Stankovic“, University of Belgrade, Belgrade, Serbia</p>
10:55-11:05	<p>Bioaktivna jedinjenja iz jestive gljive <i>Laetiporus sulphureus</i> (Bull.) Murrill. Antioksidativne, antifungalne i antibakterijske karakteristike.</p> <p>Bioactive compounds of the wild edible mushroom <i>Laetiporus sulphureus</i> (Bull.) Murrill. Antioxidant, antifungal and antibacterial properties</p>	<p>Proestos (Petrovic et al)</p> <p>Laboratorija za hemiju hrane, Odeljenje za hemiju, Univerzitet u Atini, Grčka</p> <p>Laboratory of Food Chemistry, Department of Chemistry, National and Kapodistrian, University of Athens, Greece</p>
11:05-11:15	<p>Antimikrobna svojstva ekstrakata Čage (<i>Inonotus obliquus</i>)</p> <p>Antimicrobial properties of Chaga extracts (<i>Inonotus obliquus</i>)</p>	<p>Popović et al.</p> <p>Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija</p> <p>University of Belgrade, Faculty of Agriculture, Belgrade, Serbia</p>
11:15-11:25	<p><i>Amaranthus caudatus</i> L. izvor betacijanina sa antimikrobnim i potencijalom za bojenje</p> <p><i>Amaranthus caudatus</i> L. as a source of betacyanins with coloring and antimicrobial properties</p>	<p>Roriz et al.</p> <p>Politehnički institut Braganca i direktor Centra za istraživanje (CIMO), Braganca, Portugal. Direktor Mountain Research Centra (CIMO), Bragança, Portugalija</p> <p>Nutricija i Bromatologija, Fakultet za farmaciju, Univerzitet u Madridu, Španija</p> <p>Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Bragança, Portugal</p> <p>Nutrición y Bromatología II. Facultad de Farmacia. Universidad Complutense de Madrid (UCM), Madrid, Spain.</p>
11:25-11:35	<p>Alternativni izvor n-3 masnih kiselina poreklom iz biljaka</p>	<p>Petropoulos et al.</p> <p>Univerzitet u Tesalonikiju, Odeljenje za poljoprivredu, useve i</p>



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	Alternative sources of n-3 fatty acids from plant origin	ruralnu sredinu, Volos, Grčka University of Thessaly, Department of Agricultur, Crop Production and Rural Environment, Volos Greece
11:35-11:45	Masno-kiselinski sastav ulja semenki internacionalnih i autohtonih sorti grožđa Fatty acid composition of lipids of international and autochthonous grape seed varieties	Milinčić et al. Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
11:45-11:55	Hemijski sastav karotenoida i tokola u masnom ulju iz semena autohtone sorte grožđa - tamjanike (<i>Vitis vinifera</i> L.) i njegova antimikrobna aktivnost Chemical composition of carotenoids and tocals in fatty oil from the seeds of autochtonus grape variety - tamjanika (<i>Vitis vinifera</i> L.) and its antimicrobial activity	Stojković et al. Institut za biološka istraživanja „Siniša Stanković“, Univerzitet u Beogradu, Beograd, Srbija Institute for Biological Research „Sinisa Stankovic“, University of Belgrade, Belgrade, Serbia
11:55-12:05	Zlatno seme Kvinoje (<i>Chenopodium quinoa</i>): Nutritivne osobine i lekoviti efekti Golden Grain of Quinoa (<i>Chenopodium quinoa</i>): Nutritional characteristics and Health effects	Stikić et al. Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
12:05-12:15	Ruj-magično drvo Ruj – magic tree	Novaković et al. Institut za hemiju, tehnologiju i metalurgiju, Univerzitet u Beogradu Institute for Chemistry, Technology and Metallurgy, University of Belgrade
12:15-12:25	Cvetni polen i polen medonosnih pčela kao potencijalni dodatak hrani - sadašnjost i perspektiva Floral pollen and bee pollen as potential food supplement-present and perspectives	Kostić et al. Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd, Srbija
12:25-12:35	Faktori hazarda u proizvodnji bezbedne hrane za životinje i ljude Hazards in production of safe feed and food	Perić (Šefer et al.) Fakultet veterinarske medicine, Univerzitet u Beogradu, Beograd, Srbija Faculty of Veterinary Medicine, University of Belgrade, Belgrade,



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		Serbia
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10:45-12:45, Sala 8 (Hall 8)	SEKCIJA (SECTION): FOOD AND HEALTH	Moderatori/Moderators: Dr Nevena Mihailović-Stanojević, Dr Nataša Golić
10:45-10:55	Predloženi mehanizam uticaja oligosaharida dobijenih iz pektina na Intestinalnu mikrobiotu Possible mechanism of pectin-derived oligosaccharides influence on gut microbiota	Miletić et al. Univerzitet u Beogradu Institut za hemiju, tehnologiju i metalurgiju, Beograd, Srbija University of Belgrade, Institute of Chemistry, Technology and Metallurgy, Belgrade, Serbia
10:55-11:05	Fenomen ukrštenih alergijskih obrazaca između alergena polena <i>Phleum pratense</i> i žitarica Phenomenon of cross reactivity patterns between allergens of <i>Phleum pratense</i> pollen and cereals	Fočak and Solaković-Fočak Odsek za biologiju, Prirodno-matematički fakultet, Univerzitet u Sarajevu Department of Biology, Faculty of Science, University of Sarajevo
11:05-11:15	Leptinska i insulinska osetljivost u hipotalamusu mužjaka pacova izloženih kombinovanom tretmanu ishranom bogatom fruktozom i hroničnim nepredvidivim stresom. Leptin and insulin sensitivity in the hypothalami of rats subjected to fructose-enriched diet combined with chronic unpredictable stress	Nikolić (Bursać et al.) Odeljenje za biohemiju, Institut za biološka istraživanja „Siniša Stanković“, Univerzitet u Beogradu, Beograd, Srbija Department of Biochemistry, Institute for Biological Research „Sinisa Stankovic“, University of Belgrade, Belgrade, Serbia
11:15-11:25	Efekti restrikcije hrane u 5XFAD mišijem modelu Alchajmerove bolesti Limited Effects of Intermittent Fasting in 5xfad Mouse Model of Alzheimer’s Disease	Perović et al. Institut za biološka istraživanja „Siniša Stanković“, Univerzitet u Beogradu, Beograd, Srbija Institute for Biological Research „Sinisa Stankovic“, University of Belgrade, Belgrade, Serbia
11:25-11:35	Probiotički soj <i>Lactobacillus brevis</i> BGZLS10-17 ublažava simptome eksperimentalnog autoimunskog encefalomijelitisa kod DA pacova Administration of <i>Lactobacillus brevis</i> BGZLS10-17 alleviates symptoms of experimental autoimmune encephalomyelitis in DA rats.	Soković-Bajić et al. Laboratorja za molekularnu mikrobiologiju, Institut za molekularnu genetiku i genetičko inženjerstvo, Univerzitet u Beogradu, Beograd, Srbija Laboratory for Molecular Microbiology, Institute of Molecular Genetics and Genetic Engineering, University of Belgrade,



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		Belgrade, Serbia
11:35-11:45	<p>Zoonotske protozoe svinja prenošene hranom – ima li efikasne prevencije?</p> <p>Foodborne zoonotic protozoa transmitted by pigs – too much on our plate?</p>	<p>Klun et al.</p> <p>Centar izuzetnih vrednosti za zoonoze prenošene hranom i vektorima, Institut za medicinska istraživanja Univerziteta u Beogradu</p> <p>Centre of Excellence for Food- and Vector-borne Zoonoses, Institute for Medical Research, University of Belgrade</p>
11:45-11:55	<p>Razvoj tehnološkog postupka za proizvodnju inovativnog fermentisanog probiotika za prevenciju i tretman crevnih infekcija kod životinja</p> <p>Development of technological process for scale-up production of innovative fermented probiotic for prevention and treatment of intestinal infections in animals</p>	<p>Babić et al.</p> <p>„Invetlab“ doo, 2 Institut za molekularnu genetiku i genetičko inženjerstvo, Univerzitet u Beogradu</p> <p>„Invetlab“ doo, 2 Institute of molecular genetics and genetic engineering, University of Belgrade</p>
11:55-12:05	<p>Navike i stavovi omladine o regularnom unosu obroka i afinitetu prema određenim namirnicama</p> <p>Young population habits and attitudes towards meals intake regularity and food preference</p>	<p>Popović et al.</p> <p>Univerzitet u Novom Sadu, Tehnološki fakultet, Novi Sad, Srbija</p> <p>University of Novi Sad, Faculty of Technology, Novi Sad, Serbia</p>
12:05-12:15	<p>Veza stanja uhranjenosti dece i navika u ishrani</p> <p>Correlation of nutritional status and eating habits in children</p>	<p>Đermanović et al.</p> <p>Institut za javno zdravstvo Republike Srpske, Banja Luka, Bosna i Hercegovina</p> <p>Medicinski fakultet - Studijski program Farmacija, Univerzitet u Banjoj Luci, Bosna i Hercegovina</p> <p>Public Health Institute of Republic of Srpska, Banja Luka, Bosnia and Herzegovina</p> <p>Medical Faculty, Department for Pharmacy, University of Banja Luka, Bosnia and Herzegovina</p>
12:15-12:25	<p>Zdrava ishrana za zdrav život</p> <p>Healthy food for healthy life</p>	<p>Ćurčić (Durgo et al.)</p> <p>Univerzitet u Beogradu, Farmaceutski fakultet, Univerzitet u Beogradu, Beograd, Srbija</p> <p>University of Belgrade, Faculty of</p>



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		Pharmacy, Belgrade, Serbia
10:45-12:45 Sala 16 (Hall 16)	SEKCIJA (SECTION): FOOD CHAIN SUSTAINABILITY	Moderatori/Moderators: Dr Danijela Mišić, Prof. Dr Ljiljana Mojović
10:45-10:55	Transport lakokvarljive robe – ATP sporazum Transport of perishable foodstuffs – ATP agreement	Jovanović et al. Univerzitet u Beogradu, Mašinski fakultet University of Belgrade, Faculty of Mechanical Engineering
10:55-11:05	Agro-industrijski otpad za proizvodnju mlečne kiseline i hrane za životinje Agro-industrial waste for production of lactic acid and animal feed	Mladenović et al. Tehnološko-metalurški fakultet, Univerzitet u Beogradu, Beograd, Srbija Faculty of Technology and Metallurgy, University of Belgrade, Serbia
11:05-11:15	MULTIPAPRIK – Inovativni uređaj za pečenje paprika MULTIPAPRIK – An innovative device for pepper processing	Zloh et al. Agricultural Innovations and Development-Boljevci Agro Innovations and Development-Boljevci
11:15-11:25	Strategije socijalnog marketinga u povećanju svesti o važnosti zdrave ishrane kod potrošača Social marketing strategies in the increasing of awareness about importance of consumers healthy nutrition	Šarčević and Janičić Institut za higijenu i tehnologiju mesa Institute of Meat Hygiene and Technology
11:25-11:35	Bezbednost hrane poreklom iz Srbije Safety issues in food originating from Serbia	Torović Medicinski fakultet, Univerzitet u Novom Sadu; Institut za javno zdravlje Vojvodine, Novi Sad, Srbija Faculty of Medicine, University of Novi Sad; Institute of public health of Vojvodina, Novi Sad, Serbia
11:35-11:45	Promocija proizvodnje i konzumiranja zdrave hrane kroz proces edukacije Promoting healthy food production and consumption through the educational process	Mitrović et al. Univerzitet u Beogradu, Arhitektonski fakultet University of Belgrade, Faculty of Architecture
11:45-11:55	Problemi poljoprivrede i sela Republike	Pejanović



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	<p>Srbije</p> <p>Problems of agriculture and the villages in the Republic of Serbia</p>	<p>Univerzitet u Novom Sadu, Poljoprivredni fakultet</p> <p>University of Novi Sad, Faculty of Agriculture</p>
11:55-12:05	<p>Jačanje kulturnog identiteta Smedereva podsticanjem održivog gastroturizma u ruralnim zajednicama</p> <p>Strengthening cultural identity of the city of Smederevo by sustainable gastrotourism in rural communities</p>	<p>Radosavljević et al.</p> <p>Univerzitet u Beogradu Arhitektonski Fakultet</p> <p>University of Belgrade Faculty of Architecture</p>
12:05-12:15	<p>Uloga i značaj hrane u bogoslužnju Pravoslavne Crkve: liturgijski, bogoslovski i ekološki aspekti</p> <p>Role and significance of food in the worship of the Orthodox Church: Liturgical, theological and ecological aspects</p>	<p>Ubiparić</p> <p>Pravoslavni bogoslovski fakultet Univerziteta u Beogradu</p> <p>Faculty of Orthodox Theology of the University of Belgrade</p>
12:15-12:25	<p>Etika ishrane od Manua do Srejovića</p> <p>Ethics of nutrition from Manu to Srejović</p>	<p>Petrović and Petrović</p> <p>Filološki fakultet Univerziteta u Beogradu, Srpsko društvo za istoriju nauke</p> <p>Faculty of Philology University of Belgrade, Serbian Society of History of Science</p>
12:25-12:35	<p>Simulacija upravljanja otpadom nakon obrade hrane u cilju zaštite životne sredine i bioenergije</p> <p>Simulation of the food processing waste treatment for cleaner environment and bioenergy</p>	<p>Maljoliari et al.</p> <p>Faculty of natural sciences, University of Tirana,</p> <p>Albania</p>