



Ivanka Milenković, born in 1963, is a Master of Biological Sciences and co-founder and director of private company EKOFUNGI doo. Based on scientific research work and 25 years of experience in the technology of growing mushrooms based on cellulosic waste, collected during the work of Zero Emission Research Initiative under the auspices of the UNEP program, the FAO program, created a functional production symbolically called "Waste to taste", whose the end result is an organic product, from the premium food category. EKOFUNGI is a unique company in the region in which the circular economy principle is fully implemented. Since 2013, it has been training entrepreneurs around the world through the implementation of the EKOFUNGI school, which, on the basis of acquired knowledge, is developing a business that results in the production of high-quality food. She also published several papers in international journals and was a lecturer at several national and international conferences in the field of Microology. She is collaborating with the University of Belgrade, where he actively participates in the realization of scientific projects, whereby the results are applied in the production of mushrooms.

Theme: "Science and knowledge – a tool in the production of high-quality food"



Ivanka Milenković, rođena 1963, je Magistar bioloških nauka i suosnivač i direktor private firme EKOFUNGI doo. Na osnovu naučnoistraživačkog rada i 25 godina iskustva u tehnologiji gajenja gljiva na bazi celuloznog otpada, sakupljenog tokom rada u ZERI (Zero Emission Research Initiative) pod okriljem UNEP programa, FAO programa, kreirala je funkcionalnu proizvodnju simbolično nazvana "Waste to taste", čiji je krajnji rezultat organski proizvod, iz kategorije premium hrane. EKOFUNGI je jedinstveno preduzeće u regionu u kojem je u potpunosti primenjen princip cirkularne ekonomije. Od 2013, obučava preduzetnike širom sveta kroz realizaciju EKOFUNGI škole, koji na osnovu stečenog znanja razvijaju sopstevni biznis koji rezultira proizvodnjom visokovredne hrane. Objavila je i nekoliko radova u međunarodnim časopisima i bila predavač na više domaćih i inostranih konferencija i kongresa iz oblasti Mikologije. Saradjuje sa Univerzitetom u Beogradu gde aktivno učestvuje u realizaciji naučnih projekata, pri čemu se rezultati primenjuju u proizvodnji pečuraka.

Tema: "Nauka i znanje – alat u proizvodnji visokovredne hrane"