



**Prof Dr Mirjana Pesic** is Associate professor at Department of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, teaching in the areas of Food Biochemistry. Her research area is focused on food proteins, biochemical transformation of proteins during food processing, bioactive compounds of food, functional and techno-functional properties of food. Until now, she is author and co-author of more than 140 scientific papers in total (60 peer-reviewed articles, chapter and books), one technical solution, 2 university textbooks, 2 student handbooks and 2 SRIAs. Her articles have been cited more than 340 times, h-index is 11 (Google Scholar). She is a reviewer for top International Journals such as *Biomacromolecules*, *Food Chemistry*, *Food Hydrocolloids*, *LWT*, *Food Research International*, *Journal of Dairy Science* etc. She has been participated in 14 research and networking projects, out of which 7 are international. She has been a member of organizing and scientific boards of international food and biotechnology congresses. She is founder and member of Serbian Association of Food Technologists (SAFT) and GHI Ambassador for Serbia.

#### **Lecture: Structure and function of milk protein complexes generated during milk processing**



**Prof Dr Mirjana Pešić** je vanredni profesor na Poljoprivrednom fakultetu, Univerziteta u Beogradu, smer Prehrambena tehnologija i biohemija. Naučna istraživanja usmerena su joj na proteine hrane, transformacije proteina tokom procesiranja hrane, bioaktivne komponente hrane, funkcionalna i tehno-funkcionalna svojstva hrane. Do sada, autor je i koautor 140 naučnih publikacija (60 recenziranih radova, poglavlja i knjiga), jednog tehničkog rešenja, 2 univezitetska udžbenika, 2 praktikuma i 2 inovacione i istraživačke strategije. Njeni radovi su do sada citirani 340 puta, h-index je 11 (prema Google Scholar bazi). Recenzent je u vrhunskim vodećim časopisima poput: *Biomacromolecules*, *Food Chemistry*, *Food Hydrocolloids*, *LWT*, *Food Research International*, *Journal of Dairy Science* itd. Učestvovala je u 14 istraživačkih projekata i projekata koji se odnose na uvođenje inovacija i jačanje kapaciteta prehrambenog sektora, od kojih je 7 međunarodnih. Bila je član naučnih i organizacionih odbora međunarodnih kongresa. Osnivač je i član Udruženja prehrambenih tehnologa. GHI ambasador je za Srbiju.

#### **Predavanje: Struktura i funkcija proteinskih kompleksa nastalih tokom obrade mleka**