



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



Program of UNIFood2024 Conference

Date: Friday, 28.06.2024.

Venue: Rectory building of University of Belgrade, Congress Hall, Studentski trg 1

8:30-9:00	REGISTRATION	
<i>Congress Hall</i>		
9:00-9:20	Opening ceremony	<i>Prof Mirjana Pešić,</i> President of the Scientific Committee Rector/vice-Rector of the University of Belgrade <i>Dr Marina Soković,</i> Ministry of Science, Technological Development and Innovation
9:20-11:00		Chairs: Mirjana Pešić, Viktor Nedović
9:20-9:50	Strategies to increase stability and bioavailability of natural products	<i>Prof Anna Rita Bilia</i> University of Florence, Italy
9:50-10:20	Innovation and sustainability as drivers of food systems transition	<i>Prof Paola Pittia</i> University of Teramo, Italy
10:20-10:40	Silicon and iron in food crops: impact on human health Discussion	<i>Dr Miroslav Nikolić</i> University of Belgrade, Institute for Multidisciplinary Research, Serbia

10:50 – 11:15 Coffee break/poster session

11:15-13:00	<i>Congress Hall</i>	Chairs: Aleksandar Kostić, Bojana Vidović
11:15-11:45	Mediterranean traditional infusions as a valuable source of bioactive compounds	<i>Prof Helen Skaltsa</i> National & Kapodistrian University of Athens, Greece
11:45-12:10	Application of innovative extraction techniques for the isolation of bioactive compounds from food industry by-products	<i>Prof Stela Jokić</i> University of Osijek, Croatia
12:10-12:30	Enhancing gut health and longevity through novel natural starter cultures in the fermented products	<i>Dr Nikola Popović</i> University of Belgrade, Institute of Molecular Genetics and Genetic Engineering, Serbia
12:30-12:50	Nutrition and gut microbiota, different gut	<i>Dr Vladimir Milivojević</i>



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	axes	University of Belgrade, Faculty of Medicine, Serbia
	Discussion	

13:00 – 14:00 Lunch break/poster session

14:00-16:30	<i>Congress Hall</i>	Chairs: Dušanka Milojković Opsenica, Dejan Stojković
14:30-15:00	Natural ingredients obtained from plants and mushrooms with application for food industry	<i>Dr Lillian Barros</i> Centro de Investigação de Montanha (CIMO), Portugal
15:10-15:35	Bio-based active molecules and innovative processes for foods and beverages	<i>Dr Sandrina Alves Heleno</i> Centro de Investigação de Montanha (CIMO), Portugal
15:35-15:55	The importance of <i>Trichinella</i> proficiency tests in food safety	<i>Dr Saša Vasilev</i> University of Belgrade, Institute for the Application of Nuclear Energy INEP, Serbia
15:55-16:15	Design of experiments: concepts, applications and examples in the food industry	<i>Prof Ivana Sredović Ignjatović</i> University of Belgrade, Faculty of Agriculture, Serbia
	Discussion	
16:30-17:15	<i>Congress Hall</i>	Chairs: Aleksandar Kostić, Irena Vovk
16:30-16:45	Bee pollen and bee bread as source of protein and bioactive compounds	<i>Prof Maria da Graça Campos</i> University of Coimbra, Portugal
16:45-16:55	Enhancing honey quality control using vibrational spectroscopy techniques	<i>Ofelia Ainos</i> Polytechnic Institute of Castelo Branco, Portugal
16:55-17:05	Defining enzymatic hydrolysis of banana peels with combinations of enzymes (cellulase, viscozyme I and pectinase)	<i>Marcio Carcho</i> Instituto Politécnico de Bragança, Portugal
17:05-17:15	Effect directed analysis of bioactive compounds in peels of 14 apple cultivars	<i>Nikola Horvacki</i> University of Belgrade, Innovation Center of the Faculty of Chemistry, Serbia



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



17:15-17:25	Presenting the research on chemical fingerprint and biological effects of croatian propolis <i>in vitro</i>	<i>Dražen Lušić</i> University of Rijeka, Croatia
16:30-17:15	<i>Hall 8</i>	Chairs: Ljiljana Gojković Bukarica, Ana Džamić
Food nutrition and health		
16:30-16:45	<i>Crocus sativus</i> tepals extract as a promising treatment for obesity-related metabolic disorders	<i>Ana Đorđević</i> University of Belgrade, Institute for Biological Research "Siniša Stanković", Serbia
16:45-16:55	Resveratrol effects on human diabetic blood vessels	<i>Jovana Rajković</i> Institute of Pharmacology, Clinical Pharmacology and Toxicology, Faculty of Medicine, University of Belgrade, Belgrade, Serbia
16:55-17:05	Effect of lemon balm hydrosol on two isolated distal sections of the small intestine of rats	<i>Nikola Stojanović</i> University of Belgrade, Institute for Medical Research, Serbia
17:05-17:15	Effects of next-generation probiotics on neural gene expression in <i>Caenorhabditis elegans</i>	<i>Stefan Jakovljević</i> University of Belgrade, Belgrade, Institute of Molecular Genetics and Genetic Engineering, Serbia
16:30-17:15	<i>Hall 16</i>	Chairs: Uroš Gašić, Vuk Maksimović
Food Chemistry		
16:30-16:45	Phenylamides in food: UHPLC/QToF/MS identification and structural elucidation	<i>Danijel Milinčić</i> University of Belgrade, Faculty of Agriculture, Serbia
16:45-16:55	Encapsulation of broccoli microgreen juice: phytochemical composition and antioxidant activity	<i>Spasoje Belošević</i> University of Belgrade, Faculty of Agriculture, Serbia
16:55-17:05	Optimizing parameters related to the polyphenol and flavonoid contents of steep peony leaves	<i>Petar Batinić</i> Institute for Medicinal Plant Research "Dr Josif Pančić", Serbia
17:05-17:15	Chemical profiling and antibacterial activity of <i>Hericium erinaceus</i> extracts	<i>Mladen Rajaković</i> University of Belgrade, Institute for Biological Research "Siniša Stanković", Serbia

17:15-17:30 **Coffee break/poster session**



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



17:30-18:15	Congress Hall	Chairs: Petar Batinić, Danijel Milinčić
Added-value food industry by-products		
17:30-17:45	Wine-making sustainability in the era of circular economy: the case of wine lees	<i>Prof Panagiotis Kandyliis</i> Ionian University, Greece
17:45-17:55	The application of okara in formulation of gluten-free bakery products	<i>Milica Pešić</i> University of Belgrade, Faculty of Agriculture, Serbia
17:55 -18:05	Isolation of rubisco protein from pumpkin leaves using ultrafiltration: enhancement of yield and protein characterization	<i>Ana Conić</i> University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia
18:05-18:15	Green leaves: from oil processing by products to novel proteins nanoparticle structures	<i>Mijalković Jelena</i> University of Belgrade, Innovation Centre of the Faculty of Technology and Metallurgy, Serbia
17:30-18:25	Hall 8	Chairs: Ana Salević, Nikola Popović
Sustainability aspects in food production and processing		
17:30-17:45	Effect of apple fiber on probiotic <i>L. Casei</i> survival during yogurt production, storage and simulated gastrointestinal transit	<i>Prof Dimitrellou Dimitra</i> Ionian University, Greece
17:45-17:55	Effects of proteolytically-active lactobacilli strains on sourdough starter fermentation process	<i>Dušan Stevanović</i> University of Belgrade, Institute of molecular genetics and genetic engineering, Serbia
17:55 -18:05	Effect of different sugar types on HMF content and color of wholegrain wheat-based cookies	<i>Beka Sarić</i> Maize Research Institute-Zemun Polje, Serbia
18:05-18:15	Nutritional and physicochemical properties of tomato juice enriched with blue spirulina powder	<i>Miona Belović</i> University of Novi Sad, Institute of Food Technology, Serbia
18:15-18:25	Bioactive compounds and their use to produce active edible coatings as food packaging materials	<i>Charalampos Proestos</i> <i>National and Kapodistrian University of Athens, Greece</i>
17:30-18:15	Hall 16	Chairs: Nevena Mihailović-Stanojević, Ljiljana-Gojković Bukarica



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



Food nutrition and health		
17:30-17:45	Metabolic reprogramming in prostate cancer: the signature of cellular transformation with clinical implications	<i>Milica Zeković</i> University of Belgrade, Institute for Medical Research, Serbia
17:45-17:55	<i>Zingiber officinale</i> Roscoe and <i>Bryonia dioica</i> Jacq: promising anti-inflammatory tubers	<i>Ricardo Calhelha</i> Instituto Politécnico de Bragança, Portugal
17:55-18:05	Comparison of the effects of rosmarinic and caffeic acids on kidney redox status in experimental hypertension	<i>Nevena Mihailović-Stanojević</i> University of Belgrade, Institute for Medical Research, Serbia
18:05-18:15	Influence of vitamin E on the adipogenic potential of bone marrow and adipose tissue mesenchymal stem cells isolated from osteoarthritis patients	<i>Ivana Okić Đorđević</i> University of Belgrade, Institute for Medical Research, Serbia

20:00 Conference party. Rectory building, garden

Date: Saturday, 29.06.2024.

Venue: Rectory building of University of Belgrade, Congress Hall, Studentski trg 1

8.30-9:00	REGISTRATION	
9:00-11:00	<i>Congress Hall</i>	Chairs: Uroš Gašić, Irena Vovk
9:00-9:30	Enzyme inhibitors: foes and friends?	<i>Prof Gokhan Zengin</i> University of Selcuk, Turkey
9:30-9:55	Chromatography and mass spectrometry in analyses of phytonutrients in food samples	<i>Dr Irena Vovk</i> National Institute of Chemistry, Slovenia
9:55-10:15	Polyphenols: the role of food bioactive agents in combating microbial virulence	<i>Dr Marija Ivanov</i> University of Belgrade, Institute for Biological Research "Siniša Stanković", Serbia
10:15-10:35	Electrochemical sensing of pesticides in food	<i>Dr Slađana Đurđić</i> University of Belgrade, Faculty of Chemistry, Serbia
	Discussion	

10:50– 11:15 Coffee break/poster session

11:15-12:15	<i>Congress Hall</i>	
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UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



11:15-12:15	<i>Round table</i> Probiotics and gut microbiota for citizen	<i>Dr Marija Mihailović, Dr Emilija Brdarić</i> University of Belgrade, Institute of Molecular Genetics and Genetic Engineering, Serbia
12:15-14:00	<i>Congress Hall</i>	Chair: Mirjana Pešić. Bojana Vidović
12:15-14:00	<i>EU Projects</i>	
12:15-12:45	Intellectual Property Management in Research Projects and Collaborations	<i>Dr Ljiljana Kundaković</i> University of Belgrade, Institute for Biological Research "Siniša Stanković", Belgrade
12:45-13:05	Horizon 2020 IMPTOX perspective	<i>Ana Simović</i> University of Belgrade, Faculty of Chemistry, Serbia
13:05-13:25	Impact of microplastics originating from formula preparation on protein digestion in infant digestion models	<i>Prof Tanja Ćirković Veličković</i> University of Belgrade, Faculty of Chemistry, Serbia
13:25-13:45	Addressing human nutrition and agricultural sustainability: the DIVERSICROP initiative	<i>Marija Knez</i> University of Belgrade, Institute for Medical Research, Serbia
13:45-14:00	Tackling micronutrient malnutrition and hidden hunger to improve health in the EU-Zero Hidden Hunger EU	<i>Dr Jelene Milešević</i> University of Belgrade, Institute for Medical Research, Serbia

14.00 – 15:00 Lunch break/poster session

15:00-17:00	<i>Congress Hall</i>	Chairs: Milica Fotirić, Nikolaos Tzortzakis
15:00-15:20	Green leaf biomass as an alternative protein source	<i>Prof Sonja Jakovetić Tanasković</i> University of Belgrade, Faculty of Technology and Metallurgy, Serbia
15:20-15:40	Application of artificial intelligence in the development and characterization of natural products	<i>Prof Jelena Đuriš</i> University of Belgrade, Faculty of Pharmacy, Serbia
15::40-16:00	Essential oil and hydrosol for the preservation of fresh produce: Quality and Safety issues	<i>Prof Nikolaos Tzortzakis</i> Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



16:00-16:20	3D food printing: recent developments in the application of novel food processing techniques Discussion	<i>Prof Tijana Urošević</i> University of Belgrade, Faculty of Agriculture, Belgrade-Zemun, Serbia
16:30-17:00	<i>Closing ceremony</i>	

11:15-12:50	<i>Hall 8</i>	Chairs: Nikola Tomić, Radoslava Savić Radovanović
Food Quality and Safety		
11:15-11:30	<i>Assessment of Mycotoxin Associated Health Risk in People on Gluten Free Diet</i>	<i>Prof Ljilja Torović</i> University of Novi Sad, Faculty of Medicine, Serbia
11:30-11:40	<i>Raman spectroscopy in food adulteration: challenges and prospects</i>	<i>Dr Stefan Kolašinac</i> University of Belgrade, Faculty of Agriculture, Serbia
11:40-11:50	Insects as alternative source of animal proteins in human diet: safety concerns	<i>Đorđe Pajičić</i> University of Belgrade, Faculty of Veterinary Medicine, Serbia
11:50-12:00	Effects of novel light-based technologies on <i>Escherichia coli</i> inactivation and quality characteristics of spinach	<i>Zejnep Sinangil</i> Ege University, Turkey
12:00-12:10	Microbiological quality of chocolate-covered confectionery from various manufactures	<i>Nikola Bajčetić</i> University of Belgrade, Faculty of Agriculture, Serbia
12:10-12:20	Is there a difference in the mineral composition of organic and conventional honey?	<i>Nataša Smiljanić</i> University of Belgrade, Faculty of Agriculture, Serbia
12:20-12:30	Between hot and cold: a focus groups investigation of Slovenian consumers' food safety through temperature management	<i>Maja Bensa</i> University of Ljubljana, Slovenia
12:30-12:40	Antimicrobial activity of cinnamaldehyde against common food-borne bacteria Discussion	<i>Radoslava Savić Radovanović et al.</i> University of Belgrade, Faculty of Veterinary Medicine, Belgrade, Serbia
11:15-14:00	<i>Hall 16</i>	
11:15-12:10	<i>Workshop</i> <i>Sensory analysis of honey</i>	<i>Dražen Lušić</i> University of Rijeka, Croatia
12:10-13:05	<i>Workshop</i> <i>Beyond the Plate: Biomarkers' Crucial Role in Fatty Acid Research</i>	<i>Marija Takić, Milica Zeković, Snježana Petrović</i> University of Belgrade, Institute for



UNIFood2024 Conference

28th-29th June 2024 University of Belgrade

3rd International UNIFood Conference



		Medical Research, Serbia
13:05-14:00	<i>Workshop</i> <i>Utilizing Machine Learning for Monitoring and Predicting Food Safety</i>	<i>Nataša Milosavljević</i> University of Belgrade, Faculty of Agriculture, Serbia