



# UNIFood2024 Conference

## 3<sup>rd</sup> International UNIFood Conference

### Program of UNIFood2024 Conference

#### Poster sections



Date: Friday, 28.06.2024.

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

10:00-14:00		Poster section 1
Topic: Food Production, Processing, Sustainability, Added-value Food		
1	Effects of hen feed enriched with olive extract on fatty acid profiles eggs -pilot study	<i>Tamara B. Popović et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia
2	Effect of replacing wheat with porcino ( <i>Boletus edulis</i> ) flour on content of free and bound phenolic acids	<i>Nada Č. Nikolić et al.</i> University of Niš, Faculty of Technology, Leskovac, Republic of Serbia
3	Physicochemical properties and functional characteristics of Greek Craft beers	<i>Panagiotis Kandylis et al.</i> Aristotle University of Thessaloniki, School of Agriculture, Thessaloniki, Greece
4	Improving the functional and nutritional characteristics of yogurts by incorporating apple fiber	<i>Dimitrellou Dimitra et al.</i> Ionian University, Department of Food Science and Technology, Kefalonia, Greece
5	Encapsulated horseradish leaf juice: a potential alternative to synthetic antioxidants in mayonnaise production	<i>Jovana Marković et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
6	Valorisation of apple peel through modern extraction techniques	<i>Biljana, Lj. Lončar et al.</i> University of Novi Sad, Faculty of Technology Novi Sad, Novi Sad, Serbia
7	Virginia tobacco: how drying affects quality	<i>Tijana Urošević et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
8	From farm to functional food: influence of organic bioactive compounds on the polyphenolic profile and antioxidant activity of raspberry fruit	<i>Marko Z. Jovanović et al.</i> Institute of General and Physical Chemistry, Belgrade, Serbia
9	Exploring nades as co-solvent for enhanced extraction of antidiabetic molecules from cornsilk	<i>Nevena D. Đorđić et al.</i> University of Novi Sad, Faculty of Technology, Novi Sad, Serbia
10	Chemical and sensory characteristics of wine obtained from selected grapevine genotypes of the Prokupac variety	<i>Danka M. Mitrović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
11	The influence of different corn syrups on the quality parameters of jelly candies	<i>Milica S. Stevanović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
12	Ultrasound and natural deep eutectic solvents as tools for improving extraction yield and antioxidant potential of wild thyme extracts	<i>Ana Plečić et al.</i> University of Belgrade, Institute for the Application of Nuclear Energy INEP, Belgrade,

		Serbia
13	The impact of different solid-to-solvent ratios on <i>Satureja montana</i> L. polyphenol and flavonoid content and antioxidant potential	<i>Natalija Čutović et al.</i> Institute for Medicinal Plant Research "Dr. Josif Pančić", Belgrade, Serbia
14	Introducing alfalfa seed to bread-making – assessment of technological quality and sensory acceptability	<i>Marijana Djordjević et al.</i> University of Novi Sad, Institute of Food Technology, Novi Sad, Serbia
15	Diversity and properties of cultivable yeasts isolated from grape berries of Prokupac	<i>Aleksandra D. Mesaroš et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
16	Valorization of selected plant extracts as functional ingredients in fermented beverages	<i>Jovana D. Petrović et al.</i> University of Belgrade, Institute for Biological Research "Siniša Stanković", Belgrade, Serbia,
17	Optimization of phenols extraction from grape pomace based on non-ionic surfactants	<i>Darija B. Szdanić et al.</i> University of Novi Sad, Faculty of Medicine, Novi Sad, Serbia
18	Fatty acid composition of rainbow trout ( <i>Oncorhynchus mykiss</i> ) fed mealworm, earthworm, and zooplankton diets	<i>Stefan M. Marjanović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
19	Effect of various alternative diets on growth parameters and biometric indices of common carp ( <i>Cyprinus carpio</i> )	<i>Stefan M. Marjanović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
20	Enhancing strawberry tree fruit spirit: effects of oak wood ageing	<i>Ofelia Anjos et al.</i> CERNAS-IPCB, Research Centre for Natural Resources, Environment and Society, Polytechnic Institute of Castelo Branco, Castelo Branco, Portugal
21	Effects of thermal processing on the infant food functionality	<i>Nikoleta M. Lugonja et al.</i> University of Belgrade, Institute of Chemistry, Technology, and Metallurgy, Belgrade, Serbia
22	Protein composition, techno-functional and antioxidant properties of different types of commercial soy flour	<i>Pešut A. et al.</i> Bancom doo, Belgrade, Serbia

<b>Topic: Food Quality and Safety</b>		
24	Herbs and spices spiced with alkaloids – overview of RASFF notifications	<i>Mina J. Janković et al.</i> University of Novi Sad, Faculty of Medicine, Novi Sad, Serbia
25	Mycotoxins in herbs and spices – overview of RASFF notifications	<i>Mina J. Janković et al.</i> University of Novi Sad, Faculty of Medicine, Novi Sad, Serbia
26	Ochratoxin a in children's food: implications on children's health	<i>Ljubica Bojanić et al.</i> Public Health Institute of the Republic of Srpska, Banja Luka, Bosnia and Herzegovina
27	Uniformity of mass of single-dose herbal food supplements - quality control	<i>Ljubica Bojanić et al.</i> Public Health Institute of the Republic of Srpska, Banja Luka, Bosnia and Herzegovina
28	Assessment of the gluten content in fruit and vegetable foods for children	<i>Mirjana Đermanović et al.</i> Public Health Institute of the Republic of Srpska, Banja Luka, Bosnia and Herzegovina
29	Heavy metal contamination of herbal food	<i>Mirjana Đermanović et al.</i>

	supplements	Public Health Institute of the Republic of Srpska, Banja Luka, Bosnia and Herzegovina
30	Ready-to-eat sandwiches as source of pathogen bacteria	<i>Ivana I. Perić et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
31	Determination of fluoride in infant juices using fluoride ion-selective electrode	<i>Mladen M. Đurđević et al.</i> University of Belgrade, Faculty of Pharmacy, Belgrade, Serbia
32	Preliminary study on sensory acceptance of various fruit and vegetable juices enriched with green and blue spirulina powder	<i>Miona M. Belović et al.</i> University of Novi Sad, Institute of Food Technology, Novi Sad, Serbia
33	Unripe walnut fruit extracts – phenolic content and antioxidative activity	<i>Nevena Đ. Ivanović et al.</i> University of Belgrade, Faculty of Pharmacy, Belgrade, Serbia
34	Nutritional composition of plant-based meat substitutes available on the Serbian market	<i>Nevena Đ. Ivanović et al.</i> University of Belgrade, Faculty of Pharmacy, Belgrade, Serbia
35	Influence of different light sources on antioxidant status of cauliflower microgreens	<i>Suzana Pavlović et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia
36	Bioactivity profiling of Bermet wines: in vitro hypoglycemic potential	<i>Ljiljana, S. Milovanović et al.</i> University of Novi Sad, Faculty of Sciences, Novi Sad, Serbia
37	Elemental profiles of Bermet wines and associated health risk	<i>Ljiljana, S. Milovanović et al.</i> University of Novi Sad, Faculty of Sciences, Novi Sad, Serbia
38	A link between dry <i>Roselle Calyces</i> content, pH value and perception and acceptance of the colour of herbal teas	<i>Dušan D. Vasić et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
39	Phenolic composition and antioxidant potential of dry sweet cherry fruits	<i>Dušan D. Vasić et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
40	Phytochemical analysis of Balkan junipers essential oils	<i>Tanja Z. Dodoš et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
41	Contemporary methods of testing the quality of <i>Rosa Canina</i> extracts	<i>Nikoleta M. Ligonja et al.</i> University of Belgrade, Institute of Chemistry, Technology, and Metallurgy, Belgrade, Serbia
42	Analysis of total sulfur dioxide content in food and beverages by modified Monier-Williams method	<i>Mitar V. Delević et al.</i> University of Belgrade, Faculty of Pharmacy, Belgrade, Serbia
43	Fatty acids profiles of raw and roasted almond, hazelnut and walnut	<i>Slavica Ranković et al.</i> National Institute of Republic of Serbia, Belgrade, Serbia
44	Antidiabetic and cytotoxic potential of the sponges from the Adriatic Sea	<i>Maja Petrović et al.</i> Institute for Oncology and Radiology of Serbia, Belgrade, Serbia
45	Central composite design-based investigation of Antioxidant properties of goat milk <i>/Laetiporus Sulphureus</i> extract mixtures	<i>Dušanka A. Popović Minić et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia

**Topic: Education, Innovation and Transfer of Knowledge**

46	Evaluating sensory aspects of innovative food products incorporating underutilized ingredients	<i>Marija Ranić et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia
----	--	--

<b>14.00-18.00</b>	<b>Poster section 2</b>
--------------------	-------------------------

<b>Topic: Food Nutrition and Health</b>
---

1	Total polyphenol and protein contents in different <i>Fumaria Officinalis</i> extracts	<i>Rabiea Ashowen Ahmoda et al.</i> University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia
2	Encapsulation of <i>Fumaria officinalis</i> extract in the liposomal vesicles	<i>Rabiea Ashowen Ahmoda et al.</i> University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia
3	Antioxidant capacity of silibinin-loaded liposomes	<i>Amjed Abdullah Karkad et al.</i> Elmergib Univerisity, Faculty of Medical Technology, Msallatah, Libya
4	The influence of lyophilization on liposomal particles with silymarin	<i>Amjed Abdullah Karkad et al.</i> Elmergib Univerisity, Faculty of Medical Technology, Msallatah, Libya
5	Caffeic acid modulates expression of proinflammatory cytokines in human trophoblast cells	<i>Aleksandra Vilotić et al.</i> University of Belgrade, Institute for the Application of Nuclear Energy-INEP, Belgrade, Serbia
6	Taxifolin modulates mrna expression of invasion-associated markers and stimulates migration of human trophoblast cells	<i>Aleksandra Vilotić et al.</i> University of Belgrade, Institute for the Application of Nuclear Energy-INEP, Belgrade, Serbia
7	Antimicrobial activity of different hydrolates against <i>Candida albicans</i>	<i>Maja Grigorov et al.</i> University of Niš, Faculty of Medicine, Niš, Serbia
8	Bio-activity of Chaga mushroom: determining cytotoxicity and antioxidant potential in human cell lines <i>in vitro</i>	<i>Dijana Topalović et al.</i> University of Belgrade, Faculty of Pharmacy, Belgrade, Serbia
9	Harnessing the potential of underutilized plants in promoting human health and nutrition	<i>Marija Knez et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia
10	Nutritional properties of nettle ( <i>Urtica Dioica</i> L.) seeds and their use as a potential ingredient in the diet	<i>Jelena Mitrović et al.</i> University of Niš, Faculty of Technology, Leskovac, Serbia
11	Effect of black Goji berry extract on spontaneous small bowel contractions	<i>Anđela V. Dragičević et al.</i> University of Niš, Faculty of Medicine, Niš, Serbia
12	A palladium(ii) coumarin complex with potent <i>in vitro</i> DNA protective activity	<i>Tamara M. Mladenović et al.</i> University of Kragujevac, Institute for Information Technologies Kragujevac, Kragujevac, Serbia
13	Assesing the efficacy of pyrazol-chromeno[2,3-d]pyrimidine derivatives as antioxidative agents for DNA protection	<i>Tamara M. Mladenović et al.</i> University of Kragujevac, Institute for Information Technologies Kragujevac, Kragujevac, Serbia
14	Advancements in zinc status assessment - a systematic review and future directions	<i>Marija Knez et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia

15	Hypoglycemic potential of cornelian cherry	<i>Nemanja V. Krgović et al.</i> Institute for Medicinal Plants Research "Dr Josif Pančić", Belgrade, Serbia
16	Wound healing potential of black raspberry seed oil	<i>Nemanja V. Krgović et al.</i> Institute for Medicinal Plants Research "Dr Josif Pančić", Belgrade, Serbia
17	Antimicrobial activity of biochanin A and its effect on enzymes	<i>Ivana Lj. Gajić et al.</i> University of Niš, Faculty of Technology, Leskovac, Serbia
18	Antimicrobial activity of sweet cherry by-product	<i>Aleksandra D. Cvetanović Kljakić et al.</i> University of Novi Sad, Faculty of Technology Novi Sad, Novi Sad, Serbia
19	The potential of poppy seeds as an ingredient in functional foods	<i>Milica S. Stevanović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
20	Strawberry cultivar 'Aprika' increases insulin sensitivity in high-fat diet obesity mice model	<i>Mirna N. Jovanović et al.</i> University of Belgrad, Institute for Biological Research "Siniša Stanković", Belgrade, Serbia
21	Antioxidant capacity of <i>Apium graveolens</i> , <i>Apium graveolens</i> var. <i>Rapaceum</i> , and <i>Daucus carota</i> extracts	<i>Ana Plečić et al.</i> University of Belgrade, Institute for the Application of Nuclear Energy INEP, Zemun, Serbia
22	<i>Vaccinium myrtillus</i> leaf extract-loaded liposomes: the influence of UV irradiation	<i>Natalija Čutović et al.</i> Institute for Medicinal Plant Research "Dr. Josif Pančić", Belgrade, Serbia
23	Quercetin in genetic cause of lung disease	<i>Milos Z. Gostimirovic et al.</i> University of Belgrade, Faculty of Medicine, Belgrade, Serbia
24	Resveratrol and vascular health – from ion channels to gut microbiota	<i>Milos Z. Gostimirovic et al.</i> University of Belgrade, Faculty of Medicine, Belgrade, Serbia
25	Characterization of the total lactose content in raw milk samples	<i>Sara Simeunović et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
26	Antioxidant activity of isolated and commercial laurel leaf essential oils ( <i>Laurus nobilis</i> L.)	<i>Ivana Lj. Gajić et al.</i> University of Niš, Faculty of Technology, Leskovac, Serbia
27	Antioxidative and antimicrobial activity of curcumin and its inclusion complex	<i>Maja Z. Urošević et al.</i> University of Niš, Faculty of Technology, Leskovac, Serbia
28	Qualitative chemical composition of the frankincense ( <i>Boswellia serrata</i> ) resin methanolic extracts	<i>Maja Z. Urošević et al.</i> University of Niš, Faculty of Technology, Leskovac, Serbia
29	Fatty acids composition of kidney after treatment with different kinds of oil	<i>Jasmina Debeljak Martačić et al.</i> University of Belgrade, Institute for Medical Research, Belgrade, Serbia
30	Wild growing plants of east and southeast Serbia beneficial for cardiovascular diseases	<i>Jelena Matejić et al.</i> University of Niš, Faculty of Medicine, Niš, Serbia
31	Wild food plants used for digestive diseases in east and southeast Serbia	<i>Jelena Matejić et al.</i> University of Niš, Faculty of Medicine, Niš, Serbia
32	Chronic administration of caffeic but not	<i>Nevena D. Mihailovic-Stanojevic et al.</i>

	rosmarinic acid down regulates HO-1 and HO-2 in spontaneously hypertensive rats	University of Belgrade, Institute for Medical Research, Belgrade, Serbia
33	<i>Rubus glandulosus</i> – antioxidant activity of ethanol extracts	<i>Slavica M. Grujić et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
34	<i>Thymus sephyllum</i> and <i>Th. Vulgaris</i> essential oil and hydrolate as a potent antioxidants and $\alpha$ -glucosidase inhibitors	<i>Ana Alimpić Aradski et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
35	<i>In vitro</i> acetylcholinesterase inhibitory potential of rosa leaf and fruit extracts	<i>Lazar Žarković et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
36	Assessment of the antioxidant and antidiabetic activity of the extracts of houseleek leaves and honey mixture based on the phytochemical profile	<i>Nikola M. Horvacki et al.</i> University of Belgrade, Innovation Center of the Faculty of Chemistry, Belgrade, Serbia
37	Antioxidant properties of goat milk enriched with grape pomace seed extract and mushroom extract	<i>Ana A. Plečić et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
38	Human health risk assessment of ptes in <i>Capsella Bursa-Pastoris</i> L. Medik and its extracts	<i>Ivana Mikavica et al.</i> Institute for Technology of Nuclear and other 41Minerals Raw Materials, Belgrade, Serbia
39	Herbal food supplements labelling: health claims, precautions and warnings	<i>Torović, Lj., Vojvodić, S.</i> University of Novi Sad, Faculty of Medicine, Department of Pharmacy, Novi Sad, Serbia
40	Bibliometric analysis on nutritional profile and health benefits of pea	<i>Akin et al.</i> Department of Horticulture, Iğdır University, Iğdır, Türkiye

<b>Topic: Novel Aspects of Food Safety and Quality</b>		
41	Determination of oxidative induction time of sesame seeds oil by DSC analysis and the Kissinger-Akahira-Sunose method	<i>Nada Č. Nikolić et al.</i> University of Niš, Faculty of Technology, Leskovac, Republic of Serbia
42	The influence of carbohydrate carriers on the morphology and physical properties of red beet microgreen juice encapsulates	<i>Spasoje D. Belošević et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
43	Labbank – the first biobank of autochthonous probiotic lactic acid bacteria	<i>Mlica Živković et al.</i> University of Belgrade, Institute of Molecular Genetics and Genetic Engineering, Belgrade, Serbia
44	Functionality of enzymatically modified full toasted soy flour	<i>Ana Pešut et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
45	Horseradish leaf juice encapsulates: physicochemical, spectrophotometric, and chromatographic characterization	<i>Jovana Marković et al.</i> University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
46	Composite hydrogels obtained from extracts of <i>Porphyridium purpureum</i> and alginate	<i>Lora N. Tubić et al.</i> University of Belgrade, Faculty of Chemistry, Belgrade, Serbia
47	Optimization of protocols for selection of endophytic plant growth-promoting bacteria from tomato ( <i>Solanum lycopersicum</i> L.) seeds	<i>Marija, G. Nedeljković et al.</i> University of Belgrade, Faculty of Biology, Belgrade, Serbia
48	A prospective cross-section survey on omega-3	<i>Ljilja D. Torović et al.</i>

	fatty acid supplement consumption in Republic of Serbia and Republic of Srpska	University of Novi Sad, Faculty of Medicine, Novi Sad, Serbia
49	The possibility of reducing the zearalenone content in the wheat flour by atmospheric cold plasma treatments	<i>Elizabet P. Janić Hajnal et al.</i> University of Novi Sad, Institute of Food Technology, Novi Sad, Serbia
50	Isolation of dietary fibers from soy hull and incorporation in novel gluten free cookies	<i>Zorica D. Knežević-Jugović et al.</i> University of Belgrade, Faculty of Technology and Metallurgy, Belgrade, Serbia
51	“Green” extraction and nanoencapsulation of bioactive compounds from plant by-products to produce sensitive skin cosmetics	<i>Martens S. et al.</i> Research and Innovation Center, Fondazione Edmund Mach, San Micheleall’Adige (TN) Italy