

# Oral Program

21 MAY 2014 (WEDNESDAY) - FIRST CONGRESS DAY

08:00 - 09:00 Registration of participants

09:00 - 09:15 Welcome speech

**SESSION Traditional Food, Food with Appellation of Origin, Food Management**

Session Chair: Slavko Mirecki  
Session Co-Chair: Kamile Nazan Turhan

09:15 - 09:30 Influence of different processing parameters in physical and sensorial properties of Serra de Estrela cheese Paula Correia

09:30 - 09:45 Technology and quality of Pljevlja cheese – traditional Montenegrin dairy product Slavko Mirecki

09:45 - 10:00 Nutritional composition of Belokranjska pogača (TSG) Mojca Korošec

10:00 - 10:15 Market challenges and potentials of selected traditional food products from west balkan region Jasna Mastilović

10:15 - 10:30 Turkish cuisine as a cook it yourself design experience Derya Gurcan

10:30 - 10:45 Plant species in Aegean region of Turkey Kamile N. Turhan

10:45 - 11:00 Production and economic results of organic goat farm in Gevgelija region Eftimova Elena

11:00 - 11:30 Coffee break

**SESSION Packaging and Shelf Life, Product Design**

Session Chair: Helga Medić  
Session Co-Chair: Elena Velickova

11:30 - 11:45 Study on the thermal and non-thermal shrinkage effect of two polymer films and its influence on selected chemical and colour parameters during storage of pork chops in vacuum packaging Lazar Turubatovic

11:45 - 12:00 Effect of packaging and conservation conditions on some physical-chemical properties of almonds Raquel P. F. Guiné

12:00 - 12:15 Effect of pre-treatment on some physical-chemical properties of dried carrots Raquel P. F. Guiné

12:15 - 12:30 Changes in packaged beer under different storing conditions Daniela Smogrovicova

12:30 - 12:45 Application of high power ultrasound in production of long life fermented milk beverage Meral K. Akyilmaz

12:45 - 13:00 Extending the shelf-life of fresh strawberries by using edible coatings Elena Velickova

13:00 - 13:15 The effect of high pressure treatment on meat quality characteristics of chicken breast meat Helga Medić

13:15 - 14:15 Lunch break

**SESSION Food Biotechnology, Novel Bioproducts, Functional Foods**

Session Chair: Ashok R. Patel  
Session Co-Chair: Miomir Nikšić

14:15 - 14:30 Quality attributes of mushroom-beef patties as a functional meat product Ahmed El-Refai

14:30 - 14:45 Improvement of functional quality of chocolates by enrichment with microencapsulated bioactive compounds from traditional medicinal plants Ana B. Cvitanović

14:45 - 15:00 Supercritical CO<sub>2</sub> extraction of curcuminoids Mojca Škerget (Tina Perko)

15:00 - 15:15 The transparent challenge: Enriching clear beverages with water-insoluble micronutrients Yoav Livney

15:15 - 15:30 Two sides of the coin: the ash killer Miomir Nikšić (Jovana Vunduk)

15:30 - 15:45	Edible applications of shellac oleogels: spreads, chocolate paste and cakes	Ashok R. Patel
15:45 - 16:00	Oyster mushroom as selenium treasure	Milena Savić (Miomir Niksic)
16:00 - 16:15	Antimicrobial activity of Kombucha beverage enriched with Coffeeberry® extract as functional supplement	Dragoljub Cvetković
16:15 - 16:30	Graphene and multi-wall carbon nanotubes: Production, characterization and application	Aleksandar Dimitrov

## 22 MAY 2014 (THURSDAY) - SECOND CONGRESS DAY

08:00 - 08:30	Registration of participants	
<b>SESSION</b>	<b>Food Biotechnology, Novel Bioproducts, Functional Foods</b>	
	Session Chair: Wided Mejri Session Co-Chair: Sandra Njaradi	
08:30 - 08:45	Tensiometry of w/o adsorption layers composed of oil soluble emulsifiers and vegetable fats	Brankica Marceta
08:45 - 09:00	Investigation of pumpkin ( <i>Cucurbita pepo</i> ) seed protein isolate as a potential food emulsifier	Sandra Njaradi
09:00 - 09:15	Formulation of non-fat yogurt with $\beta$ -glucan from spent brewer's yeast	Wided Mejri
<b>SESSION</b>	<b>Food Production, Engineering, Processing and Sustainability</b>	
	Session Chair: Vlasta Piližota Session Co-Chair: Andrey Bratsikhin	
09:15 - 09:30	Statistical evaluation of thin-layer drying of banana	Vangelce Mitrevski
09:30 - 09:45	Alterations in factors that affect availability of mineral nutrients in soybean grain induced by foliar fertilising	Vesna Dragičević
09:45 - 10:00	Industrial slaughtering and animal welfare	Lazar Turubatovic
10:00 - 10:15	Food sustainability and education	Vlasta Piližota
10:15 - 10:30	New method of emulsified meat foodstuffs manufacturing	Andrey Bratsikhin
10:30 - 10:45	The effects of early leaf removal and cluster thinning treatments on berry growth and grape composition in cultivars Vranac and Cabernet sauvignon	Marina Bogicevic (Sanja Sucur)
10:45 - 11:00	Yield and oenological potential of Montenegrin autochthonous grape varieties 'Kratosija' and 'Zizak'	Vesna Maras
11:00 - 11:30	Coffee break	
<b>SESSION</b>	<b>International Programmes and Projects in Food Science and Food Ingredients, Food Structure</b>	
	Session Chair: Jeroen Knoll Session Co-Chair: Anka Trajkovska Petkoska	
11:30 - 11:45	Innovative dibbiopack biodegradable packaging for food, cosmetics and pharmaceuticals - [overview of EU FP7 funded project: FP7-NMP-2011-large-5, no. 280676]	Anka T. Petkoska
11:45 - 12:00	Susmilk - Re-design of the dairy industry for sustainable milk processing	Christoph Glasner (Norbert Reichl)
12:00 - 12:15	Connect4action: Strategies for improving communication between consumers, consumer scientists and food technology developers	Jeroen Knol
12:15 - 12:30	A comprehensive study of the presence of some food additives in non alcoholic beverages in Republic of Macedonia from the period 2008 - 2012	Vesna Kostic
12:30 - 12:45	The impact of selected spices on maillard reaction products formation, sensory evaluation and nutritional value in rye-buckwheat cakes	Malgorzata Przygodzka
<b>SESSION</b>	<b>Food Quality and Safety</b>	
	Session Chair: Hubertus Lelieveld Session Co-Chair: Conrado Carrascosa	
12:45 - 13:00	Implementation and microbiological verification of HACCP system in slaughterhouses for small ruminants in Bulgaria	Hristo Daskalov
13:00 - 13:15	Contribution for physical characterization of aromatic rice	Paula Correia
13:15 - 13:30	Microbial omics for food safety	Djuro Josic
13:30 - 14:30	Lunch break	

SESSION	Food quality and safety	
	Session Chair: Hubertus Lelieveld Session Co-Chair: Conrado Carrascosa	
14:30 - 14:45	Fresh cheese contaminated by nickel	Conrado Carrascosa
14:45 - 15:00	Food safety through child perspective: Is formal education on primary level necessary?	Andrej Ovca
15:00 - 15:15	Environmental impact from olive mills waste disposal, chemical analysis of solid wastes and wastewaters	Dritan Topi
15:15 - 15:30	GHI role in food laws	Hubertus Lelieveld
15:30 - 15:45	Identifying practical ways of determining uncertainties in food intake assessments	Marc Kennedy
15:45 - 16:00	Antimicrobial materials, coatings and biomimetic surfaces with modified microtopography to control microbial fouling of product contact surfaces within food processing equipment: Legislation, requirements, effectiveness and challenges	Frank Moerman

SESSION	Food Refrigeration and Cold Chain	
	Session Chair: Risto Ciconkov Session Co-Chair: Kostadin Fikiin	
16:00 - 16:15	The role of International Institute of Refrigeration for food security, human well-being and sustainable development	Kostadin Fikiin
16:15 - 16:30	Improved hygienic design principles for key refrigeration plant components of blast freezers	Frank Moerman, Kostadin Fikiin
16:30 - 16:45	Computer program for load calculation of coldrooms, with incorporated databases and recommendations	Risto Ciconkov
16:45 - 17:00	Integration of renewable energy and smart temperature control strategies in refrigerated warehouses for a more sustainable food cold chain	Kostadin Fikiin

## 23 MAY 2014 (FRIDAY) - THIRD CONGRESS DAY

08:00 - 08:45	Registration of participants	
SESSION	Food Quality and Safety	
	Session Chair: Valentina Pavlova Session Co-Chair: Hristo Daskalov	
08:45 - 09:00	Prevalence of <i>Listeria monocytogenes</i> in ready-to-eat foods in Bulgaria	Hristo Daskalov
09:00 - 09:15	Examination of quality and hygienic correctness of the by-products obtained in manufacturing vegetables and fruits	Valentina Pavlova
09:15 - 09:30	Albanian food law requirements regarding HACCP and the possible current worldwide Food Safety Management Systems (FSMS) to be applied from the food business operators in Albania	Arben Memo
09:30 - 09:45	Food structure design for benefits: Significant highlights from COST action FA1001 - Food structure design	Viktor Nedovic
SESSION	Hygienic Engineering and Design	
	Session Chair: Jiri Musil Session Co-Chair: Debra Smith	
09:45 - 10:00	Designed coatings on food industry equipment - a good practice for food safety	Anka T. Petkoska (Ilija Nasov)
10:00 - 10:15	The hygienic design of manual cleaning equipment	Debra Smith
10:15 - 10:30	EHEDG Dry materials handling subgroup: The past 15 years...	Karel Mager
10:30 - 10:45	Hygienic drainage for food & beverage industry	Jiri Musil
10:45 - 11:15	Coffee break	
SESSION	Consumers, Health, Nutrition and Sensory Science	
	Session Chair: Dzengis Jasar Session Co-Chair: Ahmet Can Ozcan	
11:15 - 11:30	Bioactive profile and sensory properties of goat milk enriched with mint ( <i>Mentha piperita</i> L.) and rosemary ( <i>Rosmarinus officinalis</i> L.) extracts	Arijana Bušić
11:30 - 11:45	Nutritional contribution of berries for fighting oxidative stress	Jasenska G. Kljusurić
11:45 - 12:00	Salt content in ready to eat food in Novi Sad/Serbia	Ljiljana T. Pavlović
12:00 - 12:15	Factors affecting the avoidance of food additives in Hungary	Viktória Szűcs
12:15 - 12:30	Developing systems for strategic planning in the health and nutrition sector by using the geographic information system and its application in the Republic of Macedonia	Sasko Martinovski
12:30 - 12:45	Food habits associated with vending machines: a comparative study between two university populations from two different countries (Portugal/Spain)	António Raposo
12:45 - 13:00	Comparison of consumers preference for protected and conventional food products	Mira Kos Skubic
13:00 - 13:15	Dietary and lifestyle risk factors in colon cancer developing	Dzengis Jasar
13:15 - 13:30	Contamination or creation: An evolutionary design workshop on food	Ahmet C. Ozcan
13:30 - 14:30	Lunch break (for the participants that are staying at the hotel) Lunch on the Island (for the participants who are going to Cruise)	

24 MAY 2014 (SATURDAY) - FOURTH CONGRESS DAY

08:00 - 08:45 Registration of participants

**SESSION Food Analysis, Food Microbiology, Chemistry, Biochemistry**

Session Chair: Livia Simon-Sarkadi  
Session Co-Chair: Nelly Datukishvili

08:45 - 09:00	Evaluation of volatile oils extracted from cumin seeds, orange peels and fixed oils from black cumin seeds	Mervat El-Demery
09:00 - 09:15	Determination of the antioxidant activity in yogurt	Nikola Gjorgievski
09:15 - 09:30	Screening of antimicrobial activity of blueberry ( <i>Vaccinium myrtillus</i> L.) pomace extract	Aleksandra Veličanski
09:30 - 09:45	Characterization of enterococcal community isolated from artisan Croatian raw milk cheese: Technological and safety aspects	Mirna M. Fuka
09:45 - 10:00	Prevalence of enterotoxin-producing strains of <i>Staphylococcus aureus</i> isolated from cow's udder and humans in Serbia	Marija Pajić
10:00 - 10:15	Effect of high hydrostatic pressure on the formation of biogenic amines in cheese and sausage	Livia S. Sarkadi
10:15 - 10:30	Dairy laboratories as part of milk chain integration	Natasa Mikulec
10:30 - 10:45	Multiplex PCR approaches for analysis of genetically modified ingredients in foods	Nelly Datukishvili
10:45 - 11:00	Evaluation of microbial presence in liquid vitamin supplements	Rozana Troja

11:00 - 11:30 Coffee break

**SESSION Education, Innovation and Knowledge Transfer, Food Management, Food Processing**

Session Chair: Erzsébet Némedi  
Session Co-Chair: Igor Kirovski

11:30 - 11:45	Encapsulation of lipophilic bio-actives using protein-polysaccharide complexation	Ali A. Wani
11:45 - 12:00	Development of functional sheep and goat milk products and the investigation of functionality in various packaging materials	Erzsébet Némedi
12:00 - 12:15	Development of a novel biosensoric method for the assessment of biogenic amines in fermented milk products	Attila Kiss
12:15 - 12:30	The effect of altitude on quality of three types of honey from central Serbia	Goran Jevtić
12:30 - 12:45	Enabling environment for innovation and technology transfer in the food sector - highlights from CAPINFOOD and TRAF00N projects	Viktor Nedovic
12:45 - 13:00	The usage of information by means of information system in creating competitive value for food products market	Marijan Stevanovski (Kristina Krstevska)
13:00 - 13:15	Creating a marketing strategy with preference for organic production as a factor of influence on the birth rate and life expectancy of the population	Trajko Miceski
13:15 - 13:30	Processing food/Food processing	Igor Kirovski
13:30 - 13:45	Quality of express honey based on different honey bee nutrition	Bojan Anđelković

13:45 - 14:45 Lunch break

15:00 - 16:00 Congress closing ceremony,  
Announcement of Best posters  
Next CFOOD Congress organizer and its short presentation

# Poster Program

## I. FOOD INGREDIENTS, FOOD STRUCTURE

Corresponding Author	Poster title	Poster Number
<b>Ivana Flanjak,</b> Ljiljana Primorac, Ivica Strelec, Katarina Sakoman	Protein content and enzyme activity of selected honey types	I P 001
<b>Tihomir Moslavac,</b> Stela Jokić, Drago Šbarić, Krunoslav Aladić, Olivera Dominković	The influence of antioxidants on oxidative stability of sunflower and olive oil	I P 002
Radoslav D. Grujić, <b>Dragan P. Vujadinović,</b> Vladimir M. Tomović	Heat treatment influence on rheological properties of pork meat	I P 003
Vladimir R. Vukic, Dajana V. Hrnjez, Katarina G. Kanuric, <b>Spasenija D. Milanovic,</b> Mirela D. Iličić	The comparative study of rheological properties of fermented dairy products	I P 004

## II. FOOD PRODUCTION, ENGINEERING, PROCESSING AND SUSTAINABILITY

Corresponding Author	Poster title	Poster Number
<b>Turan Karadeniz</b>	The change graft in walnut and the importance of it in terms of walnut growing in Macedonia	II P 005
Indira Kosović, <b>Marko Jukić,</b> Ante Lončarić, Vlasta Piližota, Daliborka K. Komlenić	Effect of apple by-product as a supplement on antioxidant activity and quality parameters of the spelt pasta	II P 006
<b>Djordje Okanović,</b> Ljilana Petrović, Natalija Džinić	Assesment of possibility of curing lower quality <i>M. Semimembranosus</i>	II P 007
Ana B. Kojić, Marina Tišma, Melita Kuzmanović, Nikolina Pavić, Srećko Tomas, <b>Mirela Planinić</b>	Influence of biological pretreatment of grape pomace on phenolic compounds extraction	II P 008
<b>Edlira Kukali,</b> Hairi Ismaili, Eranda Mane	Indices zonality of grapevine cultivation	II P 009

## III. FOOD ANALYSIS, FOOD MICROBIOLOGY, CHEMISTRY, BIOCHEMISTRY

Corresponding Author	Poster title	Poster Number
<b>Željka M. Balaban,</b> Dijana Jelić, Vesna Antunović, Vesna Gojković	Determination of water content in pharmaceutical substances	III P 010
<b>Rigerta Sadikaj,</b> Romina Libohova, Dritan Arapi, Florian Sadikaj	The ecological aspects of parasitic-fauna in the natural and cultivated populations of fishes	III P 011

<b>Danijela Skroza</b> , Ivana G. Mekinić, Ivana Bikić, Ivica Ljubenkov, Božidar Ristovski, Mirjana Bocevska, Višnja Katalinić	Characterisation of anthocyanidins in grape berry skin of babica, ljutun and crljenak varieties by High Performance Liquid Chromatography - HPLC method	III P 012
<b>Ivana G. Mekinić</b> , Franko Burčul, Danijela Skroza, Mladen Miloš, Višnja Katalinić	Acetyl- and butyryl- cholinesterase inhibitory activity of <i>Lamiaceae</i> plant extracts	III P 013
Antonija Modric, Franko Burcul, Maja Marasovic, Jelena Ostojic, Borivoj Galic, <b>Mladen Milos</b>	A study of the inhibition of butyrylcholinesterase by dipotassium trioxohydroxytetrafluorotriborate $K_2[B_3O_3F_4OH]$	III P 014
<b>Mirela Kopjar</b> , Maja Tadić, Vlasta Piližota	Phenol content and antioxidant activity of green, yellow and black tea leaves	III P 015
<b>Nada Nikolić</b> , Miodrag Lazić, Gordana Stojanović, Ivana Karabegović, Goran Petrović, Zoran Todorović	The effect of fermentation time on lipid and acylglycerols content in kashkaval from cow's milk	III P 016
<b>Mirjana Đermanović</b> , Slobodan Stanić, Biljana Lazić, Ljubica Bojanić	The copper content in vegetables and vegetable products	III P 017
Marija R. Jokanović, <b>Vladimir M. Tomović</b> , Žarko S. Kevrešan, Mila S. Tomović, Snežana B. Škaljac, Branislav V. Šojić, Tatjana A. Tasić, Predrag M. Ikonić, Nevena M. Hromiš, Aleksandra B. Martinović	Content of macro elements in the liver and kidney from five modern purebred pigs produced in Vojvodina (northern Serbia)	III P 018
<b>Dijana Jelić</b> , Jelena P. Škundrić, Željka M. Balaban, Vesna Antunović, Nataša Radulj	Kinetics and equilibrium isotherm studies of methylene blue adsorption onto activated carbon	III P 019
Nevena G. Letić, Maja Milanović, <b>Jelena Radonić</b> , Mirjana V. Miloradov, Maja T. Sekulić, Zvonko Nježić, Nataša Milić	HPLC determination of veterinary pharmaceuticals in wastewater	III P 020
<b>Maja Milanović</b> , Olga Vyviurska, Alexandra Pažitná, Nataša Milić, Ivan Špánik	The optimisation of the sample treatment method for the gas chromatography coupled to mass spectrometry - GC-MS analysis of the volatile organic compounds in honey wine	III P 021
Ivan Boev, Sorsa Ajka, Orce Spasovski, <b>Blazo Boev</b>	Trace elements in the onion originated from the Tikves area (Republic of Macedonia)	III P 022

Nataša Milošević, Nataša Janjić, Nataša Milić, <b>Maja Milanović</b> , Jovan Popović, Dušan Antonović	Chromatographic analysis of lipophilicity and in silico prediction of pharmacokinetic behavior for new s-triazine derivatives as potential herbicide candidates	III P 023
<b>Vladimir M. Tomović</b> , Marija R. Jokanović, Žarko S. Kevrešan, Mila S. Tomović, Snežana B. Škaljac, Branislav V. Šojić, Tatjana A. Tasić, Predrag M. Ikonić, Nevena M. Hromiš, Aleksandra B. Martinović	Content of micro elements in the liver and kidney from five modern purebred pigs produced in Vojvodina (northern Serbia)	III P 024

#### IV. FOOD QUALITY AND SAFETY

Corresponding Author	Poster title	Poster Number
<b>Alma Emiri</b> , Entela Treska, Sonila Çoçoli	Evaluation of certain antibacterial residues in bovine milk in Albania during the period 2008 - 2013	IV P 025
<b>Sandra Zavadlav</b> , Marijana Blažić, Davorka Rujevčan, Petar Bubaš	Quality control of spices used in sausage production	IV P 026
<b>Marko Jukić</b> , Daliborka K. Komlenić, Indira Kosović, Davor Tkalec, Anđa Kuleš	Influence of the degree of starch damage on the amylographic evaluation of wheat flour	IV P 027
<b>Vesna Kostic</b> , Boban Gorgievski, Biljana S. Dimzoska, Biljana Bauer	Occurrence of aflatoxines in raw peanuts and peanut products determined by fluorometry and liquid chromatography with fluorescence detection	IV P 028
Mojca Korošec, Terezija Golob, <b>Jasna Bertancelj</b>	Quality of locally produced honey and honey from the stores in Slovenia	IV P 029
<b>Aleksandar Mešić</b> , Boris Duralija, Tihomir Miličević	Standardization of strawberry safety and quality	IV P 030
<b>Mirjana Đermanović</b> , Dijana Jelić, Biljana Lazić, Nina Smoljanović	Determination of arsenic content in different spices by atomic absorption spectrophotometry	IV P 031
<b>Dragan P. Vujadinović</b> , Božana V. Odžaković, Radoslav D. Grujić, Milija Perić, Mirjan B. Pavlović	Influence of heat treatment process on the acceptability of pasteurized beetroot	IV P 032
<b>Evgenija K. Petreska</b> , Shaban Memeti, Vesna Kostic	Health safety on plastic materials that come into contact with food - Migration of primary aromatic amines	IV P 033

## VI. PACKAGING AND SHELF LIFE, PRODUCT DESIGN

Corresponding Author	Poster title	Poster Number
<b>Krešimir Mastanjević,</b> Dragan Kovačević	Effect of addition of trehalose, maltose and two modified starches on colour and textural attributes of chicken surimi gels after frozen storage	VI P 034
<b>Vera Lazić,</b> Senka Popović, Danijela Šuput, Nevena Hromiš, Spasenija Milanović	Declaration proof about polymer packaging biodegradation by characteristics testing during accelerated artificial aging in chamber	VI P 035

## IX. CONSUMERS, HEALTH, NUTRITION AND SENSORY SCIENCE

Corresponding Author	Poster title	Poster Number
<b>Entela Treska,</b> Alma Emiri	The evaluation of micro-nutrients especially zinc, as determinants for a healthy diet during pregnancy	IX P 036

## XII. FEED AS CHALLENGES FOR FOOD SUPPLIER CHAIN

Corresponding Author	Poster title	Poster Number
<b>Natalija Džinić,</b> Ljiljana Petrović, Snežana Škaljac, Vladimir Tomović, Marija Jokanović, Tatjana Tasić, Predrag Ikonić, Branislav Šojić, Đorđe Okanović	Influence of inorganic and organic mycotoxins adsorbents in feed on quality of carcass and pork meat	XII P 037
<b>Natalija Džinić,</b> Đorđe Okanović, Predrag Ikonić, Tatjana Tasić, Jasmina Gubić, Snežana Škaljac, Marija Jokanović, Branislav Šojić	The influence of phytogetic additive addition in broilers diet on carcass and breast meat quality	XII P 038
<b>Hayrunnisa Özlü,</b> Sevda Urçar, Betül Apaydın, Mustafa Atasever, Meryem A. Atasever	Effects of grape seed extract feeding on some physicochemical and microbiological parameters of broiler meat	XII P 039

## I. FOOD INGREDIENTS, FOOD STRUCTURE

Corresponding Author	Poster title	Poster Number
<b>Slađana P. Stanojević,</b> Mirosljub B. Barac, Mirjana B. Pešić, Slađana M. Zilić, Mirjana M. Kresović, Biljana V. V. Radović	Mineral elements, lipoxygenase activity and antioxidant capacity of okara	I P 001
Nada Nikolić, Zoran Todorović, Nebojša Milosavljević, <b>Bojana Danilović,</b> Dragiša Savić	The effect of fermentation time on lipid and acylglycerols content in Piroć's kashkaval from cow's milk	I P 002

## II. FOOD PRODUCTION, ENGINEERING, PROCESSING AND SUSTAINABILITY

Corresponding Author	Poster title	Poster Number
<b>Dragutin Djukić,</b> Milorad Radović, Leka Mandić, Slavica V. Moracanin	Effect of sourdough on the fermentation of dough pieces and quality of bread made with rye flour	II P 003
<b>Ivan Pavkov,</b> Ljiljana Babić, Milivoj Radojčin, Mirko Babić, Stamenković Zoran	Kinetics of osmotic dehydration and air drying of apricots ( <i>Prunus armeniaca</i> L.)	II P 004

## III. FOOD ANALYSIS, FOOD MICROBIOLOGY, CHEMISTRY, BIOCHEMISTRY

Corresponding Author	Poster title	Poster Number
<b>Bojana Danilović,</b> Tanja Ž. Petrović, Bojana Milićević, Natalija Džinić, Dragiša Savić	The characterization of the microbiota of an artisan fermented sausage	III P 005
<b>Marija Škrinjar,</b> Sunčica K. Tanackov, Stevan Maširević, Smiljka Krndija, Irena Suturović	First report of <i>Penicillium brasilianum batista</i> isolated from rapeseed samples in province of Vojvodina - Serbia	III P 006
<b>Jasmina Gubić,</b> Tatjana Tasić, Jelena Tomić, Aleksandra Torbica	Determination of whey proteins profile in balkan donkey's milk during lactation period	III P 007
<b>Danijela B. Kovačević,</b> Marija Majstorović, Janez Hribar, Rajko Vidrih, Branka Levaj	Stability of biological active compounds in sour cheery marasca during traditional syrup preparation	III P 008
<b>Verica D. Uzelac,</b> Danijela B. Kovačević, Sandra Pedisić, Branka Levaj, Ivona E. Garofulić, Zoran Zorić, Maja Repajić	Polyphenolic composition and antioxidant capacity of Croatian wild fruits	III P 009



#### IV. FOOD QUALITY AND SAFETY

Corresponding Author	Poster title	Poster Number
<b>Vida Šimat</b> , Jelena Miletić, Tanja Bogdanović, Vedran Poljak, Maja Krželj, Marijana Blažić	Post-portem migration of <i>Anisakis</i> spp. larvae from viscera into muscle of European anchovy ( <i>Engraulis encrasicolus</i> L.) stored at 0, 4 and 22 °C	IV P 010
<b>Sanja Oručević</b> , Asima B. Akagić, Nermina Spaho, Drena Gadžo, Teofil Gavrić, Munevera Begić, Amela Bulbulušić	Relationship between physical and chemical quality parameters in barley	IV P 011
Dajana Poleksić, Jelena Raković, Mirjana Demin, Vladislav Rac, Smiljana Raičević, Bojana Filipčev, <b>Vesna Rakić</b>	The characteristics of durable bakery products - rusks with addition of millet ( <i>Panicum miliaceum</i> L.)	IV P 012
<b>Bernd Kramer</b> , Joachim Wunderlich, Peter Muranyi	Pulsed light decontamination of fresh-cut salad and mung bean sprouts and impact on quality	IV P 013
<b>Dijana Jovanoska</b> , Anastasika Poposka, Toda Krstevska	Health accuracy of food tested in the Public Health Centre in Tetovo, in the period between 2011 - 2013	IV P 014
Maja Milanović, Nevena G. Letić, <b>Jelena Radonić</b> , Mirjana V. Miloradov, Dragana Č. Simin, Nataša Milić	Quality of the wastewater from meat industry in Serbia	IV P 015
<b>Verica Bogdanoska</b> , Donka D. Sapceska, Elizabeta Gavazova, Florentina R. Shurbevaska	Fungal contamination of cereals and flour-based products, including breads and determination of ochratoxin A with ELISA technique	IV P 016
Ranko Koprivica, <b>Biljana Veljković</b> , Dušan Radivojević, Saša Barać, Goran Topisirović	Milk quality on family farms as affected by milking system and hygienic practices	IV P 017
<b>Ilirjana Boci</b> , Gentiana Bardhi, Xhuljeta Laze	Level of nitrite content in cured meat products produced and traded in Albania	IV P 018
<b>António Raposo</b> , Conrado Carrascosa, Rafael Millán, Esther Sanjuán, José R. Jaber, Esteban Pérez	Vending: Food safety evaluation through models of hygiene assessment system and checklist	IV P 019

#### V. HYGIENIC ENGINEERING AND DESIGN

Corresponding Author	Poster title	Poster Number
Tea Dozan, <b>Maja Benković</b> , Ingrid Bauman	Sucrose particle size reduction - Determination of critical particle diameters causing flowability difficulties	V P 020

Risto Kuisma, Esa Pienmunne, Marja Lehto, <b>Hanna R. Kymäläinen</b>	Surface hygiene in vegetable processing plants: Results of a repeated hygiene survey	V P 021
<b>Risto Kuisma</b> , Hanna R. Kymäläinen	Cleanness of room surfaces in a cattle barn	V P 022

#### VI. PACKAGING AND SHELF LIFE, PRODUCT DESIGN

Corresponding Author	Poster title	Poster Number
<b>Dragutin Djukic</b> , Slavica V. Moracanic, Leka Mandic, Jelena Atanaskovic	The quality of non-carbonated nonalcoholic beverages during the shelf life	VI P 023
<b>Bozidar Ristovski</b> , Donka D. Sapceska, Ivana G. Mekinic, Danijela Skroza, Ivica Ljubenkovic, Visnja Katalinic, Mirjana Bocevaska	Influence of medical plant phenolic extracts on color evolution in anthocyanin extracts under different light conditions during storage	VI P 024
Tomislav Čugura, Marinko Pleština, Danijela B. Kovačević, Nada Vahčić, Verica D. Uzelac, <b>Branka Levaj</b>	Stability of isotonic sports drink during storage upon quality, functional and sensorial properties	VI P 025
<b>Mustafa Ünlüsayin</b> , Bahar Gümüş	Antibacterial effect of <i>Gracilaria verrucosa</i> extract in minced mackerel during refrigerated storage	VI P 026

#### VIII. FOOD BIOTECHNOLOGY, NOVEL BIOPRODUCTS, FUNCTIONAL FOODS

Corresponding Author	Poster title	Poster Number
Marko Malićanin, Jasna Ivanović, Stoja Milovanović, Davor Lončarević, Verica Ljubić, Vladislav Rac, Ljubiša Ignjatović, Irena Žižović, <b>Vesna Rakić</b>	The extraction of grape-seed oil from different cultivars using supercritical extraction by carbon dioxide	VIII P 027
<b>Nevena Luković</b> , Sonja Jakovetić, Sanja Grbavčić, Jelena Jovanović, Andrea Stefanović, Nataša Šekuljica, Zorica K. Jugović	Production of antioxidative egg-white hydrolysates in a cyclic batch membrane reactor	VIII P 028
Andrea Stefanović, Jelena Jovanović, Marina Dojčinović, Steva Lević, Milena Žuža, Viktor Nedović, <b>Zorica K. Jugović</b>	Impact of high-intensity ultrasound probe on the functionality of egg white proteins	VIII P 029
<b>Evgenija K. Petreska</b> , Shaban Memeti, Vesna Kostic	Health safety on plastic materials that come into contact with food - Migration of primary aromatic amines	IV P 033

## IX. CONSUMERS, HEALTH, NUTRITION AND SENSORY SCIENCE

Corresponding Author	Poster title	Poster Number
<b>Ljilja Torović,</b> Danijela Lukić, Biserka Mihajlović, Ljiljana T. Pavlović, Radmila Velicki, Milka Popović	Nutritional and mineral composition of infant formulas	IX P 030
Pakeza Drkenda, Nermina Spaho, <b>Asima B. Akagić,</b> Asmira Čulah, Metka Hudina	Sensory and pomological characteristics of scab - apple cultivars	IX P 031
<b>Ivana Rumbak,</b> Martina Bituh, Irena Keser, Ivana R. Samarina, Ines P. Krbavčić, Irena C. Barić	The relationship between milk and milk products consumption and blood lipid profile in women	IX P 032
<b>Irena Keser,</b> Irena C. Barić, Lea Sokolić, Nada Vrkić, Nada Vukelić	Serum vitamin D status in elderly women	IX P 033
Judita Grzunov, <b>Marijana M. Sarić,</b> Antonija S. Grgec, Martina Piasek	Estimate of omega-3 fatty acids dietary intake by fish consumption in preschool children of coastal Croatia	IX P 034
<b>Ruzica J. Malinowska,</b> Eleonora Winkelhausen	Consumer perception of functional food in the Republic of Macedonia	IX P 035

## X. TRADITIONAL FOOD, FOOD WITH APPELLATION OF ORIGIN

Corresponding Author	Poster title	Poster Number
<b>Asima B. Akagić,</b> Nermina Spaho, Fuad Gaši, Pakeza Drkenda, Amila Vranac, Mekjell Meland, Besim Salkić	Sugar and organic acid profiles of the traditional and international apple cultivars for processing	X P 036

## XI. FOOD AND FEED CHAIN MANAGEMENT

Corresponding Author	Poster title	Poster Number
<b>Djordje Okanović,</b> Radmilo Čolović, Tatjana Tasić, Vladislav Zekić, Predrag Ikonić	The impact of probiotics additives added into diet on economic results of broilers production	XI P 037

## XIII. INTERNATIONAL PROGRAMMES AND PROJECTS IN FOOD SCIENCE

Corresponding Author	Poster title	Poster Number
<b>Massimo Fedel,</b> Luca Poletto	The SAFETYPACK project	XIII P 038

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## I. FOOD INGREDIENTS, FOOD STRUCTURE

Corresponding Author	Poster title	Poster Number
<b>Anna Dudzińska,</b> Jacek Domagała	Effect of high hydrostatic pressure on textural properties and organoleptic assessment of set-type goat's milk yoghurt	I P 001
Draženka Komes, <b>Ana B. Cvitanović,</b> Anaš Chassaing, Arijana Bušić, Aleksandra Vojvodić	Comparative study of carbohydrates and polyphenols in carob ( <i>Ceratonia siliqua</i> L.) and cocoa husk ( <i>Theobroma cocoa</i> L.) affected by different extraction techniques and solvents	I P 002
<b>Vesna Dragičević,</b> Suzana Kratovalieva, Zoran Dumanović, Zoran Dimov	Variations in level of some antioxidants in chickpea and peanut seeds	I P 003

## II. FOOD PRODUCTION, ENGINEERING, PROCESSING AND SUSTAINABILITY

Corresponding Author	Poster title	Poster Number
<b>Milan Vukić,</b> Jelena Tomić, Jasna Mastilović, Aleksandra Torbica, Radolsav Grujić	Influence of mixing procedure of wheat dough with added oxidative improvers on the texture and color of wheat bread	II P 004
<b>Jasmina Gubić,</b> Dragana Plavšić, Ana Varga, Ljubiša Šarić, Biljana Čurčić, Violeta Knežević, Vladimir Filipović	Osmotic dehydration of fish ( <i>Crassus gibelio</i> ) a pretreatment in three different osmotic solutions	II P 005
Krunoslav Aladić, <b>Stela Jokić,</b> Tihomir Moslavac, Senka Vidović, Jelena Vladić, Drago Šubarić	Pressing and supercritical CO <sub>2</sub> extraction of hemp ( <i>Cannabis sativa</i> ) seed oil	II P 006
Nevena Ivanovic, Milica Cvijovic, <b>Andrija Ciric,</b> Predrag Djurdjevic	Computer assisted optimization of ultrasound extraction of total phenolics from citrus peel	II P 007
<b>Kristina Habschied,</b> Vinko Krstanović, Natalija Velić, Božidar Šantek, Mario Novak, Vedran Slačanac	Gushing potential of wheat malt infected with <i>Fusarium culmorum</i>	II P 008

## III. FOOD ANALYSIS, FOOD MICROBIOLOGY, CHEMISTRY, BIOCHEMISTRY

Corresponding Author	Poster title	Poster Number
<b>Jelena Pantović,</b> Pavle Mašković, Miomir Nikšić, Ninoslav Nikićević	Antioxidative and antimicrobial activity of <i>Coriolus versicolor</i> extracts	III P 009
<b>Olga Vyviurska,</b> Bibiána Černá, Ivan Špánik	Gas chromatography analysis of plum spirits distilled from plum varieties	III P 010

Darina Kačeriaková, Nikoleta Jánošková, Ivan Špánik	The utilisation of comprehensive gas chromatography for distinguishing mead and honey	III P 011
<b>Darina Kačeriaková,</b> Ivan Špánik	Comparison of volatile organic compounds profile of apple and pear brandies using GCXGC-TOF-MS	III P 012
<b>Rezica Sudar,</b> Tatjana Ledenčan, Marija Viljevac, Domagoj Šimić, Sanja Š. Marković	Phenolic content and antioxidant activity of sweet corn genotypes	III P 013
<b>Slavica V. Moracanin,</b> Srdjan Stefanovic, Tatjana Radicevic, Dragutin Djukic	Screening procedure for biogenic amine production by lactic acid bacteria isolated from traditionally fermented sausages	III P 014
<b>Nikoleta Jánošková</b>	Characterization of volatile organic compounds in honeydew honeys using comprehensive gas chromatography	III P 015
Ylber Bajraktari, Nadiel Cadri, Stela Papa, <b>Ariola Bacu</b>	Ampelographic and Random Amplified Polymorphic DNA (RAPDS) based analysis of six grapevine varieties of Rahovec, Kosovo	III P 016

#### IV. FOOD QUALITY AND SAFETY

Corresponding Author	Poster title	Poster Number
Meryem Atasever, <b>Yeliz Yildirim,</b> Mustafa Atasever, Ayhan Tastekin	Assessment of aflatoxin M1 in maternal breast milk in eastern Turkey	IV P 017
<b>Natalija U. Trstenjak,</b> Davor Levanić, Antonija Galić, Lidija Barušić, Karlo Jurica, Nada Vahčić	Confirming the botanical origin of the Croatian black locust honey (Istria region) using physicochemical parameters during two seasons	IV P 018
<b>Maja Repajić,</b> Ivana Lacković, Branka Levaj	Effect of cultivar and geographical region on quality parameters of fresh juices from sour cherry and Marasca sour cherry	IV P 019

#### VI. PACKAGING AND SHELF LIFE, PRODUCT DESIGN

Corresponding Author	Poster title	Poster Number
<b>Bojan Matijević,</b> Irena Kostelec, Martina Krnežić	Effect of chokeberry and turmeric on sensory properties and microbiological quality of probiotic fermented milk during storage	VI P 020
<b>Spasenija Milanovic,</b> Mirela Iličić, Marijana Carić, Vera Lazić, Eva Lončar, Radomir Malbaša, Katarina Kanurić	Application of common packaging materials in the probiotic fresh cheese production	VI P 021
<b>Csaba Németh,</b> Louis A. Castillo, László Friedrich, Péter Póti, Csaba Balla	HHP: Literature and measurements	VI P 022

#### VIII. FOOD BIOTECHNOLOGY, NOVEL BIOPRODUCTS, FUNCTIONAL FOODS

Corresponding Author	Poster title	Poster Number
<b>Elonio Galvão Frota,</b> Eliane R. de Sousa, Janayna M. A. Nunes	Extraction and physical and chemical characterization of crude oil açai ( <i>Euterpe oleracea martius</i> )	VIII P 023
<b>Darko Dimitrovski,</b> Elena Velickova, Tomaz Langerholc, Eleonora Winkelhausen	Development of new functional drink - Probiotic apple juice	VIII P 024
<b>Elena Joshevska,</b> Mitre Stojanovski, Katerina Bojkovska, Dzulijana Tomovska, Biljana Trajkovska	Influence of functional components on the physico-chemical and sensory characteristics of fermented sausages	VIII P 025

#### IX. CONSUMERS, HEALTH, NUTRITION AND SENSORY SCIENCE

Corresponding Author	Poster title	Poster Number
Bojan Matijević, <b>Mirela Mabić</b>	The colors of milk labels - People know what they mean?	IX P 026
Jasenska G. Kljusurić, <b>Jasna Čačić</b>	Changes of young consumers' perception regarding functional food - Case of Croatia	IX P 027
<b>Mark Shamtsyan,</b> Ekaterina Antontceva, Andrey Panchenko, Nikolay Petrishev	Hyperlipidemic and hypocholesterolic action of submerge cultured mushrooms	IX P 028
<b>Ljubica Bojanić,</b> Slobodan Stanić, Mirjana Đermanović	Food additives in infant formula and follow-on formula, processed cereal-based and other food for infants and young children	IX P 029
Nataša R. K. Marčeta, Željka R. M. Balaban, <b>Radoslav D. Grujić</b>	Consumer habits and quality of their diet	IX P 030
<b>Petar Stojanovski,</b> Tijana A. Spasovska	Eating habits of the adolescents from their point of view	IX P 031

#### X. TRADITIONAL FOOD, FOOD WITH APPELLATION OF ORIGIN

Corresponding Author	Poster title	Poster Number
<b>Andreja Č. Majhenič,</b> Petra M. Lorbeg, Bogdan Perko	Technological procedure of overheated cream (Pregreta smetana) production	X P 032

#### XI. FOOD AND FEED CHAIN MANAGEMENT

Corresponding Author	Poster title	Poster Number
<b>Marijan Stevanovski</b>	Successful managing as factor for the development of agribusiness	XI P 033

### XIII. INTERNATIONAL PROGRAMMES AND PROJECTS IN FOOD SCIENCE

Corresponding Author	Poster title	Poster Number
<b>Vesna Peric,</b> Mirjana Srebric, Vesna Dragicevic, Ana Nikolic, Aleksandar Mikic, Snezana M. Drinic	Development of soybean varieties with specific nutritional composition of grain	XII P 034
<b>Sanja Teodosin,</b> Ljiljana Kostadinović, Nedeljka Spasevski, Olivera Đuragić, Vojislav Banjac, Đuro Vukmirović, Slavica Sredanović	Effect of different technological processes on vitamin E stability in animal feeds	XII P 035
<b>Angela Vasileska</b>	The effect of essential oils in thermal processing of chicken breast in the course of roasting	XII P 036

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### II. FOOD PRODUCTION, ENGINEERING, PROCESSING AND SUSTAINABILITY

Corresponding Author	Poster title	Poster Number
Jacek Domagała, <b>Anna Dudzińska</b>	The influence of transglutaminase concentration on flow properties of set-type goat's milk yoghurt	II P 001

### III. FOOD ANALYSIS, FOOD MICROBIOLOGY, CHEMISTRY, BIOCHEMISTRY

Corresponding Author	Poster title	Poster Number
<b>Liisi Blank,</b> Irina Stulova, Signe Adamberg, Tiiu-Maie Laht	High-throughput sequencing of bactofugate reveals microbiological quality of raw milk	III P 002

### IV. FOOD QUALITY AND SAFETY

Corresponding Author	Poster title	Poster Number
<b>Aleksandar Saveski,</b> Tatjana Kalevska, Dragan Damjanovski, Valentina Pavlova, Viktorija Stamatovska	Application of the HACCP system on the lineage of production of Shvarcvald cherry ice cream	IV P 003
<b>Antun Jozinović,</b> Drago Šubarić, Đurđica Ačkar, Jurislav Babić, Borislav Miličević, Midhat Jašić	Properties of corn grits extrudates with addition of chickpea flour	IV P 004
<b>Jelka Pleadin,</b> Marinko Petrović, Snježana Zrnčić, Ana Vulić, Dražen Oraić, Dragan Kovačević	Variations in quality parameters of sea-bass ( <i>Dicentrarchus labrax</i> ) and sea-bream ( <i>Sparus aurata</i> ) farmed in the Adriatic sea region	IV P 005
<b>Dragan Kovačević,</b> Jelka Pleadin, Krešimir Mastanjević, Darja S. Mihalak	Influence of surface moulds on the concentration of ochratoxin A in "Slavonski kulen" during the ripening period	IV P 006
<b>Konstantin Kostenko,</b> Andrey Bratsikhin, Aleksey Borisenko	Improvement of the cavitation treatment in meat foodstuffs manufacturing	IV P 007
<b>Sofija Petkovska,</b> Biljana Gjorgjeska	Application of the good manufacture practice standards for production of food products for assuring microbiological cleanness and control of the residues of disinfectants	IV P 008
<b>Jelka Pleadin,</b> Ana Vulić, Nina Perši, Mario Škrivanko, Kruno Aladić, Brankica Capek, Željko Cvetnić	Seasonal and regional variations of aflatoxin B1 in cereals and oilseeds cultured in Croatia	IV P 009

<b>Martin Dobeic,</b> Stanka Vadjal, Zlatka Bajc, Tamara Žunko, Polona Umek, Ksenija Š. Gačnik, Irena Uranjek, Štefan Pintarič	Antimicrobial effects of atmospheric plasma jet in treatment of eggs in shell	IV P 010
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<b>Vanja Todorović,</b> Zoran Pavlović, Ivana Đuričić, Zoran Todorović, Sladana Šobajić	Selected toxic and microelements in fresh fish from Serbian market	IV P 011
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## VI. PACKAGING AND SHELF LIFE, PRODUCT DESIGN

Corresponding Author	Poster title	Poster Number
<b>Delina Troja,</b> Laura Shabani, Rozana Troja	Packaging systems influence on the microbial contamination of common pharmaceutical products	VI P 012
<b>Miona Belović,</b> Žarko Kevrešan, Mladenka Pestorić, Jasna Mastilović	The influence of hot air treatment and UV irradiation on the quality of two tomato varieties after storage	VI P 013
Yakov Unigovski, Arthur Bobovitch, <b>Emmanuel Gutman</b>	The creep behavior of linear low density polyethylene packaging films	VI P 014
<b>Nadine Böhner,</b> Klaus Rieblinger	The effect of LED illumination on cured boiled sausages	VI P 015

## VII. FOOD REFRIGERATION AND COLD CHAIN

Corresponding Author	Poster title	Poster Number
Kristina Bašnec, Metka Hajzeri, Peter Raspor, <b>Marta K. Gunde</b>	Chromogenic indicators for temperature control in the food cold chain	VII P 016

## VIII. FOOD BIOTECHNOLOGY, NOVEL BIOPRODUCTS, FUNCTIONAL FOODS

Corresponding Author	Poster title	Poster Number
<b>Magdalena F. Żarów,</b> Agnieszka F. Florkiewicz, Anna Drahun, Katarzyna Dereń, Izabela Czyżyńska, Beata Szymczyk, Renata B. Kostogryś	Effect of dietary pomegranate seed oil on lipid profile in thermally processed eggs from Isa brown laying hens	VIII P 017
Robert Duliński, Emilia Cielecka, Małgorzata Pierzchalska, <b>Krzysztof Żyła</b>	Enzymatically generated myo-inositol in rye bread making. Assessment of its bioaccessibility and bioavailability	VIII P 018

<b>Nataša S. Obradović,</b> Tanja Ž. Krunić, Maja Lj. Bulatović, Marica B. Rakin, Marko P. Rakin, Branko M. Bugarski	Application of immobilization of probiotic cells in production of functional fermented whey beverages	VIII P 019
Riini Uusna, <b>Ingrid Sumeri</b>	Effect of the food matrix on survival of <i>Lactobacillus rhamnosus</i> GG in human upper gastrointestinal tract simulator	VIII P 020

## IX. CONSUMERS, HEALTH, NUTRITION AND SENSORY SCIENCE

Corresponding Author	Poster title	Poster Number
Petra Orešković, Kristina Tušek, <b>Jasenska G. Kljusurić,</b> Želimir Kurtanjek	Menu planning for pregnant women with gestational diabetes - The necessity of a nutritionist	IX P 021
<b>Branka I. Vitman,</b> Milica R. Šicar, Neda Medurić, Aleksandra Bauer	Honey-sensory evaluation, origin and sustainability	IX P 022

## X. TRADITIONAL FOOD, FOOD WITH APPELLATION OF ORIGIN

Corresponding Author	Poster title	Poster Number
Nives Marušić, Ana Brekalo, Sanja Vidaček, Tibor Janči, Tomislav Petrak, <b>Helga Medić</b>	Determination of volatile flavour compounds in traditional dry fermented salami "Kulen"	X P 023

## XII. FEED AS CHALLENGES FOR FOOD SUPPLIER CHAIN

Corresponding Author	Poster title	Poster Number
<b>Sanja Teodosin,</b> Ljiljana Kostadinović, Nedeljka Spasevski, Olivera Đuragić, Vojislav Banjac, Đuro Vukmirović, Slavica Sredanović	Effect of different technological processes on vitamin E stability in animal feeds	XII P 024
<b>Sanja Teodosin,</b> Ljiljana Kostadinović, Jovanka Lević, Ivana Čabarkapa, Slavica Sredanović, Olivera Đuragić	Dietary inclusion of <i>Artemisia absinthium</i> for management of grow performance, antioxidative status and quality of poultry meat	XII P 025
Bojan Blond, Marko Katić, <b>Danijela Kirovski,</b> Radmila Marković, Dragan Šefer	Milk yield and composition, body condition, rumen characteristics and blood metabolites of dairy cows fed diet supplemented with palm oil	XII P 026

#### XIV. EDUCATION, INNOVATION AND KNOWLEDGE TRANSFER

Corresponding Author	Poster title	Poster Number
<b>Jasna Mastilović,</b> Sanja Filipović, Žarko Kevrešan, Andrea Vuković, Nikola Dozet	Comparison of innovation practices among agri-food sectors in Serbia	XIV P 027
<b>Andrea Vuković,</b> Nikola Dozet, Jasna Mastilović, Žarko Kevrešan, Marija Reljić	Dependence of engagement in knowledge transfer activities on personal perception of knowledge and skills level and structure among employees in agri-food sector research institutions in Serbia	XIV P 028
Nikola Dozet, <b>Andrea Vuković,</b> Jasna Mastilović, Žarko Kevrešan, Jaćimović Sonja	Screening of personal perception of knowledge and skills structure and level among employees in agro-food sector research institutions in Serbia	XIV P 029