



## PROGRAM FOR

**4<sup>th</sup>** International Congress  
**Food Technology,  
Quality and Safety**

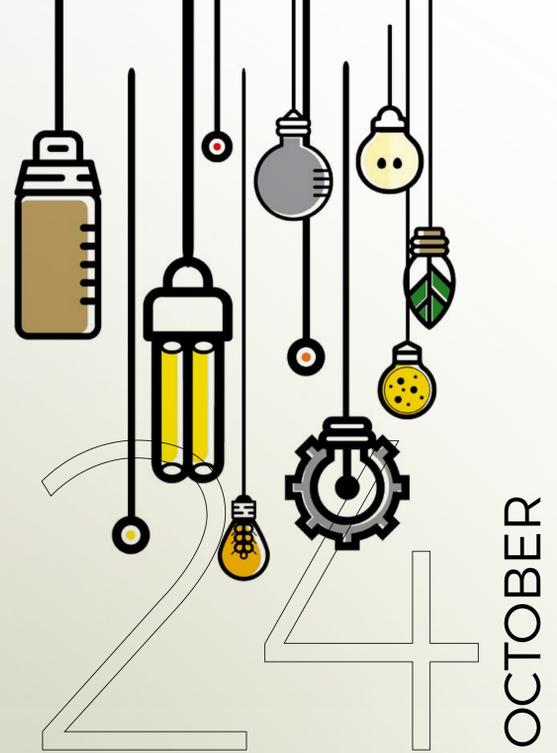
**18<sup>th</sup>** International Symposium  
**Feed Technology**

8:00 - 9:00	REGISTRATION
9:00 - 9:30	OPENING CEREMONY
Chairs: Milica Pojić, Olivera Đuragić, Brijesh Tiwari	
9:30- 10:30	<ul style="list-style-type: none"> <li>Elke Anklam (Belgium), THE EC KNOWLEDGE CENTRE ON FOOD FRAUD AND FOOD QUALITY <span style="float: right;">9:30 - 10:00</span></li> </ul>
	<ul style="list-style-type: none"> <li>Brijesh Tiwari (Ireland), ROLE OF NOVEL TECHNOLOGIES FOR ENSURING RESILIENT FOOD PRODUCTION SYSTEMS <span style="float: right;">10:00 - 10:30</span></li> </ul>
10:30 - 11:00	COCKTAIL
Chairs: Milica Pojić, Olivera Đuragić, Brijesh Tiwari	
11:00- 13:00	<ul style="list-style-type: none"> <li>Giovanni Dinelli (Italy), TRADITIONAL FOOD: FUNCTIONAL PROPERTIES AND PERSPECTIVES <span style="float: right;">11:00 - 11:30</span></li> </ul>
	<ul style="list-style-type: none"> <li>Young Hae Choi (Netherlands), METABOLOMICS IN FOOD ASSESSMENT IN HOLISTIC MANNER <span style="float: right;">11:30 - 12:00</span></li> </ul>
	<ul style="list-style-type: none"> <li>Michael Sulyok (Austria), EXPLORING THE LIMITS OF LC-MS/MS BASED MULTI- TOXIN ANALYSIS: IS IT REALLY QUANTITATIVE? <span style="float: right;">12:00 - 12:30</span></li> </ul>
	<ul style="list-style-type: none"> <li>Mia Eeckhout (Belgium), INSECTS AS NOVEL PROTEIN SOURCE FOR FOOD AND FEED <span style="float: right;">12:30 - 13:00</span></li> </ul>
13:00 - 14:00	LUNCH
Chairs: Nebojša Ilić, Anamarija Mandić, Giovanni Dinelli	
14:00- 15:10	<ul style="list-style-type: none"> <li>Marit Kvalvåg Pettersen (Norway), FOOD PACKAGING DESIGN- FOR REDUCED FOOD WASTE AND SUSTAINABLE DEVELOPMENT <span style="float: right;">14:00 - 14:30</span></li> </ul>
	<ul style="list-style-type: none"> <li>Emily Crofton (Ireland), FROM BYTE TO BITE: APPLICATIONS FOR AUGMENTED AND VIRTUAL REALITY TECHNOLOGIES IN SENSORY SCIENCE <span style="float: right;">14:30 - 14:50</span></li> </ul>
	<ul style="list-style-type: none"> <li>Mario Giordano (Italy), IMPACT OF EXTERNAL PERTURBATIONS ON THE COMPOSITION OF ALGAL CELLS <span style="float: right;">14:50 - 15:10</span></li> </ul>
15:10 - 15:30	COFFEE BREAK
15:30 - 17:00	Round table “Overcoming the gap between industry and academia: towards the open innovation practices in food and feed sector”
19:30 - 22:00	Exhibition and tasting of local and traditional food products at the University of Novi Sad (Rectorate building, Dr. Zorana Đinđića 1)

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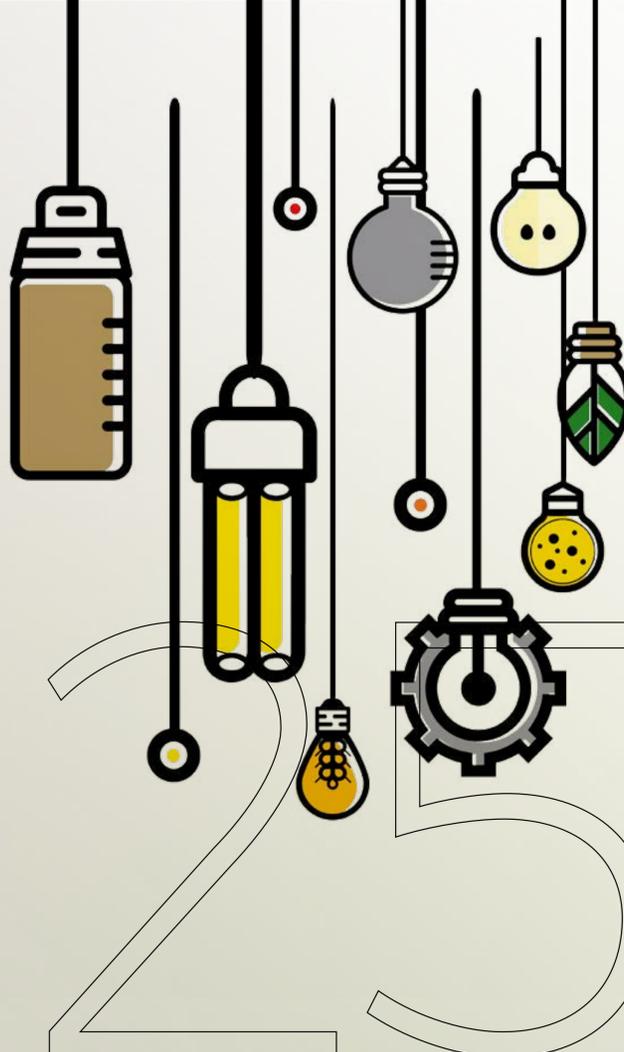


8:00 - 8:30	REGISTRATION		
	Chairs: Milica Pojić, Mian Riaz, Aleksandra Mišan		
8:30 - 9:00	●	Milica Pojić (Serbia), <b>INNOVATIVE FOOD PRODUCT DEVELOPMENT CYCLE</b>	
9:00 - 9:30	●	Mian Riaz (USA), <b>HIGH MOISTURE MEAT ANALOG (HMMA) WITH PULSE PROTEINS-PEAS, LENTILS, AND FABA BEANS</b>	
9:30 - 10:00	●	Ilija Đekić (Serbia), <b>SCIENTIFIC CHALLENGES IN PERFORMING LIFE-CYCLE ASSESSMENT IN THE FOOD SECTOR</b>	
10:00 - 10:30	COFFEE BREAK AND POSTER SESSION		
	Chairs: Nadežda Dukić, Diego Moreno Fernandez		Chairs: Igor Tomašević, Predrag Ikončić
	Chairs: Giuseppina Avantaggiato, Jürgen Zentek		
10:30 - 12:00	SESSION 1 FOOD	SESSION 2 FOOD	SESSION 3 FEED
	● Nadežda Dukić (Serbia), EUROPEAN FOOD SAFETY AGENCY / EFSA	● Angelantonio D'Amario (Belgium), THE IMAGE OF THE MEAT, SOCIETAL EXPECTATIONS	● Giuseppina Avantaggiato (Italy), THE MYCOKEY APPROACHES TO MITIGATE MYCOTOXINS IN FEEDS
	● Marta Piatkowska (Austria), LOW EXPOSURE OF POLISH CONSUMERS TO RESIDUES OF VETERINARY MEDICINAL PRODUCTS AND FEED ADDITIVES IN EGGS	● Igor Tomašević (Serbia), COLOR MEASUREMENT OF MEAT AND MEAT PRODUCTS	● Jog Raj (Serbia), AFLATOXIN M1 DETERMINATION IN MILK SAMPLES USING LC-MS/MS
	● Zorica Stojanović (Serbia), ELECTROCHEMICAL DETERMINATION OF SELECTED PESTICIDES IN ENVIRONMENTAL WATER SAMPLES	● Branko Velabitić (Serbia), HEPATITIS E VIRUS - A NOVEL FOODBORNE PATHOGEN	● Jürgen Zentek (Germany), ANIMAL NUTRITION AND ITS IMPACT ON GUT HEALTH AND FOOD SAFETY IN CHICKEN
	● Ivana Maršan Jukić (Croatia), INTRODUCTION TO BULK STABLE ISOTOPE ANALYSIS IN FOOD AUTHENTICATION	● Brankica Lakicević (Serbia), LISTERIA MONOCYTOGENES AND WHOLE GENOME SEQUENCING	● Loredana Baffoni (Italy), APPLICATION OF A SYMBIOTIC FORMULA IN BROILERS FEED TO IMPROVE FOOD SAFETY
	● Naoufal Bellahsen (Hungary), ADSORPTION OF AMMONIUM BY POMEGRANATE PEEL	● Predrag Ikončić (Serbia), PROCESSING CAPACITIES, QUALITY AND SAFETY OF TRADITIONAL DRY-FERMENTED SAUSAGES FROM VOJVODINA (NORTHERN SERBIA)	● Strahinja Vidosavijević (Serbia), TECHNOLOGIES FOR REMOVAL OF MYCOTOXINS FROM FEED
		● Marija Jokanović (Serbia), INFLUENCE OF VACUUM PACKAGING ON SENSORY AND LIPID STABILITY OF PRECOOKED PORK CHOPS	● Commercial presentation
12:00 - 13:00	LUNCH AND POSTER SESSION		
	Chairs: Breda Jakovac-Strajn, Ljilja Torović		Chairs: Nebojša Ilić, Marija Bodroža Solarov
	Chairs: Mia Eekhout, Radmilo Čolović		
13:00 - 14:30	SESSION 1 FOOD	SESSION 2 FOOD	SESSION 3 FEED
	● Breda Jakovac-Strajn (Slovenia), OCCURRENCE OF ALTERNARIA MYCOTOXINS IN 2011-2016: PRELIMINARY RESULTS FROM SERBIA AND SLOVENIA	● Vesna Gojković (Bosnia and Herzegovina), THE INFLUENCE OF SOLVENT CONCENTRATIONS AND COLUMN TEMPERATURES ON THE SEPARATION OF GLIADIN PROTEINS EFFECTIVENESS BY RP-HPLC	● Mia Eekhout (Belgium), ANIMAL PRODUCTIONS, THE KEY IN A EUROPEAN CIRCULAR BIO ECONOMY
	● Jovana Kos (Serbia), MAIZE: IS IT A POTENTIAL SOURCE OF MYCOTOXINS MIXTURE?	● Lisa Call (Austria), ENZYMATIC ASSAY FOR THE DETERMINATION OF AMYLASE-TRYPSIN INHIBITOR ACTIVITY IN WHEAT	● Olivera Đuragić (Serbia), MODERN TRENDS IN ANIMAL FEED TECHNOLOGY
	● Ljilja Torović (Serbia), OCCURRENCE OF MYCOTOXINS, WEATHER CONDITIONS AND PUBLIC HEALTH: IS THERE ANY RELATION?	● Lubomir Kubik (Slovakia), MECHANICAL PROPERTIES OF GRAINS AT COMPRESSION	● Radmilo Čolović (Serbia), HIGH-PROTEIN SUNFLOWER MEAL - PRODUCTION TECHNOLOGIES, NUTRITIONAL AND TECHNOLOGICAL QUALITY
	● David Steiner (Austria), THE MATRIX EFFECT ISSUE: MODERN STRATEGIES FOR DEVELOPMENT OF MULTI-TARGETED LC-MS/MS APPROACHES	● Natasa Taseski (USA), PRACTICAL EXTRUSION PROCESSING OF VEGETABLE PROTEINS INTO MEAT ANALOGUES AND EXTENDERS	● Norbert Révész (Hungary), UTILIZATION OF CORN DDGS, AS AN ALTERNATIVE FEED INGREDIENT FOR FRESHWATER FISH
	● Mladen Petreš (Serbia), FUSARIUM AVENACEUM AND FUSARIUM GRAMINEARUM - CAPACITY FOR MYCOTOXIN PRODUCTION IN ROTTEN APPLE FRUITS	● Jovana Kojić (Serbia), EFFECT OF EXTRUSION CONDITIONS ON BETAINES CONTENT IN SNACK PRODUCTS FROM SPELT WHOLEGRAIN FLOUR WITH ADDED BETAINES	● Danka Dragoljović (Serbia), INFLUENCE OF PROCESS PARAMETERS ON SPRAY CHARACTERISTICS IN POSTPELLETING APPLICATION OF LIQUIDS
	● Nada Jurišić (Austria), AFLATOXIN BIOMARKERS IN CHICKEN	● Commercial presentation - F. H. Schule Mühlenbau GmbH), The newly developed SCHULE Drum Groat Cutter Type TGS 3000	● Commercial presentation
14:30 - 15:00	COFFEE BREAK AND POSTER SESSION		
	Chairs: Tanja Radusin, Marit Kvalvåg Pettersen		Chairs: Apurva Patange, Ivana Čabarkapa
	Chairs: Apurva Patange, Ivana Čabarkapa		
15:00 - 16:30	SESSION 1 FOOD	SESSION 2 FOOD	SESSION 3 FEED
	● Tanja Radusin (Norway), SORTING OF RIGID PACKAGING PLASTIC WASTE: A CASE STUDY IN NORWAY	● Apurva Patange (Ireland), NOVEL TECHNOLOGIES FOR PREVENTION AND TREATMENT OF BACTERIAL BIOFILMS IN THE FOOD INDUSTRY	● ROUND TABLE "FUTURE OF THE EUROPEAN CONTINENT MEAT SECTOR - CHALLENGES AND OPPORTUNITIES"
	● Paola Cane (Italy), DOES FOOD RECALLS AFFECT CONSUMERS TRUST MORE SERIOUSLY WHEN REGARDING HEALTHY, ORGANIC AND PROTECTEC DESIGNATION FOODS AND WHY?	● Marcia Oliveira (Ireland), NOVEL PRESERVATIVE APPROACHES FOR MICROBIAL SAFETY OF FRESH PRODUCE	
	● Tanja Radusin (Norway), POTENTIAL RISKS AND OPPORTUNITIES IN USE OF RECYCLED POLYOLEFINS OBTAINED FROM POST-CONSUMER WASTE IN NORWAY	● Radoslava Savić Radovanović (Serbia), INVESTIGATION OF BIOFILM FORMING ABILITY IN PSEUDOMONAS SPP. FROM MILK	
	● Danijela Šuput (Serbia), EFFECT OF PLASTICIZER AND PH VALUES ON PROPERTIES OF SUNFLOWER OIL CAKE BIOPOLYMER FILMS		
20:00	GALA DINNER		

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OCTOBER

9:00 - 9:30 REGISTRATION

**Chairs: Jelena Pejcin, Saša Despotović**

**Chairs: Ilias Giannenas, Dušica Čolović**

9:30 - 11:00

SESSION I  
FOOD

Jelena Pejcin (Serbia),  
NEW TRENDS IN APPLICATION  
OF ALTERNATIVE RAW  
MATERIALS IN BEER  
PRODUCTION

Arianna Ricci (Italy),  
ELECTROCHEMICAL  
PROFILING OF COMMERCIAL  
OENOLOGICAL TANNINS USING  
CYCLIC VOLTAMMETRY

Uroš Čakar (Serbia),  
AN INSIGHT INTO QUALITY OF  
APRICOT AND SWEET CHERRY  
FRUIT WINES

Nemanja Teslić (Serbia),  
IMPACT OF CLIMATE CHANGE  
ON WINE INDUSTRY

Mirela Iličić (Serbia),  
INFLUENCE OF  
TRANSGLUTAMINASE  
ON PHYSICO-CHEMICAL  
AND RHEOLOGICAL  
CHARACTERISTICS OF  
FERMENTED DAIRY  
BEVERAGES PRODUCED BY  
APPLICATION KOMBUCHA  
MICROFILTRATED INOCULUM

SESSION II  
FEED

Gonzalo Mateos (Spain),  
EFFECTS OF FEED FORM  
AND PARTICLE SIZE  
ON GIT DEVELOPMENT  
AND PRODUCTIVITY: A  
COMPARATIVE STUDY  
BETWEEN POULTRY AND PIGS

Ilias Giannenas (Greece),  
EFFECT OF AN HERBAL  
FEED ADDITIVE VS A  
PHARMACEUTICAL DRUG ON  
GROWTH PERFORMANCE AND  
MEAT LIPID OXIDATION OF  
BROILER CHICKENS

Marija Pavlović (Serbia),  
EFFECTS OF DIFFERENT  
PHOSPHORUS SOURCES IN  
BROILERS DIET ON BONE  
MINERALIZATION

Nikola Puvača (Serbia),  
DIETARY ALLICIN (diallyl-  
thiosulfinate) INFLUENCE  
ON CHICKEN MEAT  
QUALITY, CHOLESTEROL  
CONCENTRATION, LIPID  
OXIDATION AND BLOOD LIPID  
PROFILE

Zuzana Mlyneková (Slovakia),  
DEGRADABILITY OF ORGANIC  
MATTER AND NUTRIENT  
CONTENT IN DIFFERENT  
MORPHOLOGICAL PARTS OF  
MAIZE

Ljiljana Suvajdžić (Serbia),  
PROTOTHECA AND  
PROTOTHECOSIS

11:00 - 11:30 COFFEE BREAK AND POSTER SESSION

**Chairs: Ilaria Marotti, Aleksandra Mišan**

**Chairs: Emily Crofton, Lucía Yepes-Molina**

11:30- 13:00

SESSION I  
FOOD

Ilaria Marotti (Italy),  
LEGUMES AS CHALLENGING  
SOURCES OF HEALTH-  
PROMOTING BIOACTIVES  
FOR NUTRACEUTICAL  
APPLICATIONS

Diego Moreno Fernandez (Spain),  
SELENIUM BIOFORTIFICATION  
OF PAK CHOI: SOIL VS. FOLIAR  
NUTRITION

Francesca Truzzi (Italy),  
PHENOLIC ACIDS OF MODERN  
AND ANCIENT GRAINS: EFFECT  
ON INTESTINAL IN VITRO CELL  
MODEL

Dimitris Mossialos (Greece),  
ANTIBACTERIAL AND  
ANTIOXIDANT ACTIVITY OF  
DIFFERENT TYPES OF HONEY  
DERIVED FROM MOUNT  
OLYMPUS IN GREECE

Anita Vakula (Serbia),  
CONVECTIVE, VACUUM AND  
FREEZE DRIED STONE FRUIT:  
PHYSICAL, CHEMICAL AND  
BIOLOGICAL PROPERTIES

SESSION II  
FOOD

Jelena Milešević (Serbia),  
PREDICTIVE MODEL OF FOOD  
FORTIFICATION WITH VITAMIN D  
FOR SERBIA

Lucía Yepes-Molina (Spain),  
NANOENCAPSULATED  
GLUCOCOSINOLATES  
FOR NUTRACEUTICAL  
APPLICATIONS

Nicole Bozzi Cionci (Italy),  
THREE-MONTH FEEDING  
INTEGRATION WITH  
BIFIDOBACTERIUM STRAINS  
PREVENTS GASTROINTESTINAL  
SYMPTOMS IN HEALTHY  
NEWBORNS

Suzana Miljković (Serbia),  
MATERNAL FOOD  
SUPPLEMENTS USE DURING  
PREGNANCY

Bhavya Panikuttira (Ireland),  
PROCESS ANALYTICAL  
TECHNOLOGY (PAT) FOR FOOD  
INDUSTRY

13:00 - 14:00 LUNCH

14:00 - 15:00 Closing ceremony - best poster and young scientist presentation awards