



*Dr Steva Lević is assistant Professor, University of Belgrade, Faculty of Agriculture. Currently, dr Steva Lević is active in teaching and research activities, working closely with several scientific groups on various topics such as microorganism growth, production of microbial biomass and metabolites and characterization of microbial products for food applications. Also, Dr Steva Levic has experience in microencapsulation of microbial cells and food additives and characterization of food products. Dr Steva Lević published over 30 scientific papers and chapters in text books. He has been participant in 3 national projects and 3 international projects.*

*In the last several years, dr Steva Lević has focused his research to the biodegradable materials and renewable resources of bioactive compounds. He is also active in the area of usage and valorization of agricultural and food waste, especially the waste from fruit processing. He has experience in food drying processes, especially in spray drying and freeze drying.*

**Lecture: The challenges in development of products with probiotics**