



UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversary**



Program UNIFood konferencije

Program UNIFood Conference

Datum (Date): Petak (Friday), 5.10.2018.

Mesto (Place): Rektorat BU, svečana sala, Studentski trg 1, (Rectory building, Congress hall)

8.30-9.00	Registracija (Registration)	
9:00-9:30	Pozdravne reči i otvaranje Welcome speech and opening	Prof. Dr. Ivanka Popović Rektor/ Rector Prof. Dr. Vladimir Bumbaširević Predhodni Rektor/ Previous Rector Predstavnici Ministarstva za obrazovanje, nauku i tehnološki razvoj RS/Representatives of the Ministry of Education, Science and Technological Development RS Dr Marina Soković predsednik naučnog odbora UNIFood konferencije/President of the Scientific Committee
9:30-12:50	Plenarna predavanja i predavanja po pozivu (Plenary and inviting lectures)	Moderatori/Moderators: Prof. Dr Živoslav Tešić, Dr Marina Soković
9:30-10:10	Suštinska uloga prirodnih resursa na putu otkrivanja novog bio-baziranog aditiva za hrani The essential role of natural resources on novel bio-based food additives discovery pathway PLENEARNO PREDAVANJE PLENARY LECTURE	Prof. Dr. Isabel C.F.R. Ferreira Politehnički institut Braganca i direktor Centra za istraživanje (CIMO), Braganca, Portugal. Direktor Mountain Research Centra (CIMO), Bragança, Portugalija Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal
10:10-10:30	Nedigestibilne komponente hrane i njihov značaj za stimulaciju simbiotske aktivnosti crevne mikrobiote Indigestible food components and their role in promoting symbiotic activity of gut microbiota <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Mirjana Rajilić-Stojanović Tehnološko metalurški fakultet, Univerzitet u Beogradu, Srbija Department for Biochemical Engineering and Biotechnology, Faculty of Technology and Metallurgy, University of Belgrade



UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversary**



10:30-10:50	Jestive i lekovite gljive - Uticaj na zdravlje ljudi Edible and medicinal mushrooms - The beneficial role for human health <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Ana Ćirić Institut za biološka istraživanja "Siniša Stanković", Univerzitet u Beogradu, Srbija Institute for Biological Research "Siniša Stanković", University of Belgrade, Belgrade, Serbia.
11:00-11:30	Kafe pauza (Coffee break)	
11:30-12:10	Mikrobiološka ekologija fermentisanih namirnica: Kako je razvoj tehnologije promenio način istraživanja raznovrsnosti The microbial ecology of fermented foods: how the technology development changed the way we investigate diversity <i>PLENEARNO PREDAVANJE</i> <i>PLENARY LECTURE</i>	Prof. Dr. Luca Cocolin Odeljenje za poljoprivredu, šumarstvo i nauku o hrani, Univerzitet u Torinu, Italija Department of Agricultural, Forest and Food Sciences, University of Torino, Italy
12:10-12:30	Masena spektrometrija kao fudomički alat za istraživanje i kontrolu proteinskih alergena hrane Mass spectrometry as foodomics tool in research and control of food allergen proteins <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Uroš Andđelković Centar za hemiju - Institut za hemiju, tehnologiju i metalurgiju, Univerzitet u Beogradu, Srbija Institute of Chemistry, Technology and Metallurgy – University of Belgrade
12:30 – 12:50	Struktura i funkcija proteinskih kompleksa nastalih tokom obrade mleka Structure and function of milk protein complexes generating during milk processing <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Prof. Dr. Mirjana Pešić Poljoprivredni fakultet, Univerzitet u Beogradu, Srbija Faculty of Agriculture, University of Belgrade, Belgrade, Serbia

13:00 – 15:00 RUČAK (LUNCH)



UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversary**



15:00-15:50	Predavanja po pozivu (Invited lectures)	Moderatori/Moderators: Prof. Dr Mirjana Pešić, Dr. Vuk Maksimović
15:00 – 15:20	Primena naučnih istraživanja u razvoju koncepta funkcionalne hrane Application of scientific research in the development of the functional foods concept <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Bojana Vidović Farmaceutski fakultet, Odeljenje za Bromatologiju, Univerzitet u Beogradu, Beograd, Srbija Faculty of Pharmacy, Department of Bromatology, University of Belgrade, Belgrade, Serbia
15:20-15:50	Vino i zdravlje Wine and health <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Jelica Grujić-Milanović Institut za medicinska istraživanja, Univerzitet u Beogradu, Beograd, Srbija Institute for Medical Research, University of Belgrade, Belgrade, Serbia
16:00-18:00	SEKCIJE (SECTIONS)	

GALA VEĆERA, 20h, dvorište Rektorata BU (GALA DINNER, 20h, garden of Rectory building)

Datum (date): Subota (Saturday), 6.10.2018.

Mesto (Place): Rektorat BU, Svečana sala, Studentski trg 1, (Rectory building, Congress hall)

8:30-9:00	Registracija (Registration)	
9:00-10:20	Plenarna predavanja i predavanja po pozivu (Plenary and Invited lectures)	Moderatori/Moderators: Prof. Dr. Bojana Vidović, Prof. Dr. Nikola Tomic
9:00 - 9:40	OMICS pristupi u proceni rizika bezbednosti hrane: izloženost kombinacijama opasnosti i interakcije između patogena i domaćina OMICS approaches in food safety risk assessment: mixture exposure and host-pathogen interactions <i>PLENEARNO PREDAVANJE</i> <i>PLENARY LECTURE</i>	Prof. Dr. Andreja Rajković Odeljenje za tehnologiju i bezbednost hrane i zdravlja, Fakultet za biološke nauke i inžinjering, Gent, Belgija, Odeljenje za bezbednost i kvalitet hrane i menadžment, Univerzitetu Beogradu, Beograd, Srbija Department of Food technology, Food safety and Health, Faculty of Bioscience Engineering, Ghent; Department of Food Safety and Food Quality Management, University of Belgrade-Faculty of



UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversary**



		Agriculture, Serbia
9:40-10:00	Probiotička svojstva laktobacila proizvodjača egzopolisaharida i njihova primena u funkcionalnoj hrani Probiotic Applications of Exopolysaccharides-Producing Lactobacilli in Functional Food <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Milica Živković Institut za molekularnu genetiku i genetičko inženjerstvo, Univerzitet u Beogradu, Srbija Laboratory for Molecular Microbiology, Institute of Molecular Genetics and Genetic Engineering, University of Belgrade, Belgrade, Serbia
10:00-10:20	Hemometrija u fudomici Chemometrics in foodomics <i>Predavanje po pozivu</i> <i>Invited lecture</i>	Dr. Jelena Trifković Hemiski fakultet, Univerzitet u Beogradu, Srbija Faculty of Chemistry, University of Belgrade, Belgrade, Serbia
10:20-10:40	Kafe pauza (Coffee break)	
10:45-12:45	SEKCIJE (SECTION)	
12:45-14:30	OKRUGLI STO (ROUND TABLE)	
	Nauka i znanje – alat u proizvodnji visokovredne hrane Science and knowledge – tools in the production of high quality food Poticanje preduzetničkog načina razmišljanja kod studenata – Ekotrofelijsko takmčenje Encouraging of entrepreneurial way of thinking in the student's population – EcoTrohelia student's competition Nauka i privreda u Srbiji – mehanizmi stimulisanja saradnje Science and economy in Serbia – mechanisms for incentivizing cooperation	M. SCI. Ivanka Milenković, Ekofungi, Beograd, Srbija Ecofungi, Belgrade, Serbia Prof. Dr. Viktor Nedović, Poljoprivredni fakultet, Univerzitet u Beogradu, Srbija Agricultural faculty, University of Belgrade, Belgrade, Serbia Dr. Mlađan Stojanović Fond za inovacionu delatnost, Beograd, Srbija



UNIFood Conference

October 5-6 2018 University of Belgrade **210th Anniversary**



	<p>Evropska Agencija za bezbednost hrane/EFSA European Food Safety Agency/EFSA</p> <p>Inicijativa Globalne Harmonizacije (GHI) Global Harmonization Initiative (GHI)</p>	<p>Innovation fund, Belgrade, Serbia</p> <p>Nadežda Dukić Uprava za veterinu, Ministarstvo poljoprivrede, šumarstva i vodoprivrede Veterinary Directorate, Ministry of Agriculture, Forestry and Water Management</p> <p>Prof. Dr. Mirjana Pešić Poljoprivredni fakultet Univerzitet u Beogradu, Beograd, Srbija Agricultural faculty, University of Belgrade, Belgrade, Serbia</p>
14:00-14:15	Zaključci konferencija i zatvaranje (Conclusions and closing ceremony)	Dr. Marina Soković predsednik naučnog odbora UNIFood konferencije (President of the Scientific Committee)

14:15-15:15 RUČAK (LUNCH)