



UNIFooD2021 Conference

September 24-25 2021 University of Belgrade



Program of UNIFooD2021 Conference

Date: Friday, 24.09.2021.

Venue: Rectory building of University of Belgrade, Hall 8 -online, Studentski trg 1

<i>Hall 8-online</i>		
9:00-9:20	Opening	Prof. Dr Mirjana Pešić, President of Scientific Committee, University of Belgrade, Faculty of Agriculture, Serbia Prof. Dr Ivanka Popović, Rector, University of Belgrade, Serbia Dr Marina Soković, Ministry of education, science and technological development
9:20-11:00		Chairs: Mirjana Pešić, Marina Soković, Petar Marin
9:20-9:50	<i>Plenary lecture</i> Searching for bioactive compounds against SARS-CoV-2 from traditional Chinese medicines	Prof. Dr Ye Yang, Shanghai Institute of Materia Medica, Chinese Academy of Sciences (SIMM), China
9:50-10:15	<i>Keynote lecture</i> Unravelling the mechanisms of food digestion to improve our knowledge of the effect of food on human health	Dr Didier P. Dupont, French National Institute for Agriculture Research, France
10:15-10:35	<i>Invited lecture</i> Mushroom as sources of therapeutic food	Dr Jovana Petrović, University of Belgrade, Institute for Biological Research "Siniša Stanković", Serbia
10:35-11:00	<i>Discussion</i>	

11:00 – 11:15 Coffee break/poster session

11:15-13:00	<i>Hall 8-online</i>	Chairs: Živoslav Tešić, Viktor Nedović, Sokol Abazi
11:15-11:45	<i>Plenary lecture</i> Green Food Processing. Preservation, Transformation & Extraction. From concepts to research, education and economic opportunities	Prof. Dr Farid Chemat, Université d'Avignon et des Pays du Vaucluse, Avignon, France



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11:45-12:10	<i>Keynote lecture</i> <i>Recovery of functional ingredients and bioactive compounds from Theobroma cocoa bean shells: an overview among chemistry, technology and nutrition.</i>	Prof. Dr Marco Arlorio, Dipartimento di Scienze del Farmaco, Università del Piemonte Orientale, Novara, Italy
12:10-12:30	<i>Invited lecture</i> <i>Controlled release systems for food application</i>	Dr Bojana Balanč, University of Belgrade, Innovation centre, Faculty of Technology and Metallurgy, Serbia
12:30-12:50	<i>Invited lecture</i> <i>From raw starch degrading α-amylase to transglycosylase by single point mutation</i>	Dr Nataša Božić, University of Belgrade, Institute of Chemistry, Technology and Metallurgy
12:50-13:10	<i>Discussion</i>	

13.10 – 14:00 Lunch break/poster session

14:00-16:00	<i>Hall 8-online</i>	Chairs: Marina Soković, Bojana Vidović, Dušanka Milojković-Opsenica
14:00-14:30	<i>Plenary lecture</i> <i>Plant compounds for the flavour and fragrance industry</i>	Dr Jules Beekwilder, Wageningen University Wageningen Plant Research, WUR, Chief Technology Officer at Isobionics, Netherlands
14:30-14:55	<i>Keynote lecture</i> <i>Metabolomic-based approach on wine authentication: a case study on varietal discrimination</i>	Prof. Dr Charalampos Proestos, National and Kapodistrian University of Athens, Greece
14:55-15:15	<i>Invited lecture</i> <i>Investigation of essential oils and their potential use in the food industry and pharmacy</i>	Prof. Dr Milica Drobac, University of Belgrade, Faculty of Pharmacy, Serbia
15:15-15:35	<i>Invited lecture</i> <i>Modern planar chromatography in food analysis</i>	Prof. Dr Petar Ristivojević, University of Belgrade, Faculty of Chemistry, Serbia
15:35-16:00	<i>Discussion</i>	
16:00-18:00	<i>Hall 8-online Food quality and safety</i>	Chairs: Aleksandar Kostić, Jelena Lozo, Doris Čela
16:00-16:15	<i>Sectional lecture</i>	Prof. Dr Gertrud Elisabeth Morlock,



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	<i>Detecting the essentials of food – super-hyphenations and nanoGIT^{active}</i>	Justus Liebig University Giessen, the TransMIT Center for Effect-Directed Analysis, Germany
16:15-16:25	<i>Oral presentation</i> <i>Identification of putative allergens in novel foods via LC-ESI-MS/MS analysis and matlab-based “allert” workflow</i>	G. Ventura¹, M. Bianco¹, C.D. Calvano^{2,3}, I. Losito^{1,3}, T.R.I Cataldi^{1,3} ¹ Department of Chemistry, University of Bari Aldo Moro, Bari, Italy ² Interdepartmental Research Center SMART, University of Bari Aldo Moro, Bari, Italy ³ Department of Pharmacy- Pharmaceutical Sciences, University of Bari Aldo Moro, Bari, Italy
16:25-16:35	<i>Oral presentation</i> <i>Lipidome characterization of alga wakame (Undaria pinnatifida) by liquid chromatography coupled to electrospray ionization and tandem mass spectrometry</i>	C.D. Calvano^{1,2}, D. Coniglio¹, G. Ventura¹, M. Bianco¹, I. Losito^{1,3}, T.R.I Cataldi^{1,3} ¹ Department of Chemistry, University of Bari Aldo Moro, Bari, Italy ² Interdepartmental Research Center SMART, University of Bari Aldo Moro, Bari, Italy
16:35-16:45	<i>Oral presentation</i> <i>Development and validation of pesticides residues determination method in fruits and vegetables through liquid and gas tandem mass spectrometry (LC-MS/MS and GC-MS/MS) employing modified QuEChERS methods and a centrifugal vacuum concentrator</i>	Efstratios M. Komaitis¹, Styliani-Eirini C. Romniou², Konstantina D. Nana¹, Charalampos V. Proestos² ¹ Hellenic Research & Innovation Center, Analytical Chemistry department, Athens, Greece ² National and Kapodistrian University of Athens, Athens, Greece
16:45-16:55	<i>Oral presentation</i> <i>Sanicula Europea phenolic acids and coumarins content and antioxidant properties</i>	Ksenija, S, Mileski¹, Lazar, D, Žarković¹, Milan, M, Veljić¹, Ana, M, Džamić¹ ¹ University of Belgrade - Faculty of Biology, Studentski trg 16, 11000 Belgrade, Serbia
16:55-17:05	<i>Discussion, Coffee break</i>	
17:05-17:15	<i>Oral presentation</i> <i>Determination of antioxidant potential of dehydrated soup enriched with lyophilized mushroom extracts</i>	Monika Stojanova¹, Milena Pantić¹, Dragana Paunović¹, Biljana Čuleva², Miomir Nikšić¹ ¹ Faculty of Agriculture, University of Belgrade, Belgrade, Serbia



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		² Institute for Public Health, Skopje, North Macedonia
17:15-17:25	<i>Oral presentation</i> <i>Sodium chloride and organic acids elevate <i>Bacillus cereus</i> respiratory activity in culture media</i>	<u>Jelena Jovanovic</u>¹, <u>Andreja Rajkovic</u>^{1,2} ¹ Faculty of Bioscience Engineering, Ghent University, Ghent, Belgium ^{1,2} Faculty of Agriculture, University of Belgrade, Belgrade, Serbia
17:25-17:35	<i>Oral presentation</i> <i>Application of rosemary and eucalyptus essential oils and their main component for preservation of apple and pear fruits</i>	<u>Panayiota Xylia</u>, <u>Antonios Chrysargyris</u>, <u>Nikolaos Tzortzakis</u> Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, 3036, Limassol, Cyprus
17:35-17:45	<i>Oral presentation</i> <i>Food vulnerability to frauds: assessment of different food industries</i>	<u>Natalija, V.</u>, <u>Atanasova-Pancevska</u>¹, <u>Aleksandra, G.</u>, <u>Markovska</u>² ¹ Department of Microbiology and Microbial Biotechnology, Institute of Biology, Faculty of Natural Sciences and Mathematics, "Ss. Cyril and Methodius" University, Skopje, North Macedonia ² Quality Consulting Macedonia, Skopje, North Macedonia
17:45-17:55	<i>Oral presentation</i> <i>Analysis of opiates in horse feed by Gas chromatography-mass spectrometry</i>	<u>Irena Brčić Karačonić</u>¹, <u>Tea Jelača</u>², <u>Andreja Jurić</u>¹, <u>Radovan Fuchs</u>¹, <u>Ana Lucić Vrdoljak</u>¹ ¹ Institute for Medical Research and Occupational Health, Zagreb, Croatia ² Department of Biotechnology, University of Rijeka, Croatia
	Discussion	
16:00-18:00	Hall 16-online Food production	Chairs:, Milica Fotirić-Akšić, Slađana Stanojević, Steva Lević
16:00-16:15	<i>Sectional lecture</i> <i>Evaluation of sugar and polyphenolic profiles of skin and mesocarp in fruits of two apple cultivars grown in an integrated and organic production system</i>	Prof. Dr Mekjell Meland , Norwegian Institute of Bioeconomy Research (NIBIO), Department of Horticulture, Norway



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16:15-16:25	<p><i>Oral presentation</i></p> <p><i>Effects of a bacterial consortium on drought stress response of different tomato cultivars</i></p>	<p>Nevena Vukojičić¹, Živko Jovanović¹, Nemanja Ristović^{1*}, Biancaelena Maserti², Aleksa Obradović³, Svetlana Radović¹</p> <p>¹University of Belgrade – Faculty of Biology, Belgrade, Serbia ²National Research Council of Italy – Institute for Sustainable Plant Protection, Sesto Fiorentino, Italy ³University of Belgrade – Faculty of Agriculture, Belgrade, Serbia</p>
16:25-16:35	<p><i>Oral presentation</i></p> <p><i>Apple pomace as source of bioactive compounds for meat enrichment</i></p>	<p>L. Cossignani¹, L. Pollini¹, F. Blasi¹, F. Ianni¹, L. Grispoldi², B. Cenci Goga²</p> <p>¹Department of Pharmaceutical Sciences, University of Perugia, Italy ² Department of Veterinary Medicine, University of Perugia, Italy</p>
16:35-16:45	<p><i>Oral presentation</i></p> <p><i>Wheat germ as a source of protein in fortified pasta</i></p>	<p>Dorota Teterycz, Aldona Sobota</p> <p>Department of Plant Food Technology and Gastronomy, Division of Engineering and Cereals Technology, University of Life Sciences in Lublin, Lublin, Poland</p>
16:45-16:55	<p><i>Oral presentation</i></p> <p><i>Advances in food technology for shelf life prolongation</i></p>	<p>Francesco E. Ricciardi, Amalia Conte, Matteo A. Del Nobile</p> <p>University of Foggia, Department of Agricultural Sciences, Food and Environment, Foggia, Italy</p>
16:55-17:05	<p><i>Discussion, Coffee break</i></p>	
17:05-17:15	<p><i>Oral presentation</i></p> <p><i>Production of β-glucan enriched strawberry snacks by vacuum impregnation technology: process optimization and quality assessment</i></p>	<p>Zeynep, Sinangil, Özge, Taştan</p> <p>Yeditepe University, Faculty of Engineering, Department of Food Engineering, İstanbul, Turkey</p>
17:15-17:25	<p><i>Oral presentation</i></p> <p><i>Effect of surfactants on the release kinetics of catechins encapsulated in water-in-oil-in-water (w1/o/w2) double emulsions</i></p>	<p>Ahmed Snoussi^{1,2}, Moncef Chouaibi¹, Hayet Ben Haj Koubaier^{1,2}, Nabih Bouzouita^{1,2}</p> <p>¹Higher School of Food Industries of Tunis (ESIAT), University of Carthage, Tunis, Tunisia ²Laboratory for Structural Organic Chemistry: Chemical Synthesis and</p>



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		Physico-chemical Analysis, University of Tunis El Manar, Faculty of Sciences of Tunis, Tunisia
17:25-17:35	<i>Oral presentation</i> Evaluation of techno-functional and physicochemical properties of hot air-dried jackfruit (<i>Artocarpus heterophyllus Lam</i>) powder	Narmada Y.D.S. Weerakkody, Chathudina J. Liyanage* Department of Food Science and Technology, Sabaragamuwa University of Sri Lanka, Belihuloya 70140, Sri Lanka
17:35-17:45	<i>Oral presentation</i> Effects of electrical treatments on milk proteins and fat globules	Gamze Kor Şimşek¹, Filiz İçer² ¹ Dimes Food Ind. And Inc., 35730, Kemalpaşa, İzmir, Turkey ² Ege University, Faculty of Engineering, Department of Food Engineering, 35100, İzmir, Turkey
17:45-17:55	<i>Oral presentation</i> Effect of <i>Arbutus unedo</i> fruit syrup supplementation on yogurt quality and antioxidant properties	Ismahen Essaidi¹, Hayet Ben Haj Koubaier², Ahmed Snoussi² and Nabiha Bouzouita² ¹ Research Laboratory of Agro-biodiversity and Eco-toxicology, High Agronomic Institute of Chott Meriam 4042, University of Sousse, Sousse, Tunisia ² High School of Food Industries of Tunis, 1003 Tunis El Khadra, University of Cartage, Tunisia
17:55-18:05	<i>Discussion</i>	
16:00-18:00	Classroom-online Food nutrition and Health	Chairs: Nevena Mihailović-Stanojević, Ljiljana-Gojković Bukarica, Nataša Golić
16:00-16:15	<i>Sectional lecture</i> Food bioactives fighting renal cancer progression	Prof. Dr Ana Sofia Fernandes CBIOS, Universidade Lusófona's Research Center for Biosciences & Health Technologies, Lisbon, Portugal
16:15-16:25	<i>Oral presentation</i> Red blood cell fatty acid profile and adherence to the mediterranean-style diet among testicular cancer survivors	Milica Zeković^{1*}, Marko Živković², Irena Krga¹, Marija Takić¹, Sanja Stanković^{3,4}, Nebojša Bojanić^{2,5}, Zoran Džamić^{2,5}, Uroš Bumbaširević² ¹ Center of Research Excellence in Nutrition and Metabolism, National Institute for Medical Research, University of Belgrade, Belgrade, Serbia



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		<p>²Clinic of Urology, University Clinical Centre of Serbia, Belgrade, Serbia</p> <p>³Center for Medical Biochemistry, University Clinical Centre of Serbia, Belgrade, Serbia</p> <p>⁴University of Kragujevac, Faculty of Medical Sciences, Kragujevac, Serbia</p> <p>⁵Faculty of Medicine, University of Belgrade, Belgrade, Serbia</p>
16:25-16:35	<p><i>Oral presentation</i></p> <p><i>Olive leaf extract improved renal fibronectin expression resulting in slowing down the progression of experimental focal segmental glomerulosclerosis in spontaneously hypertensive rats</i></p>	<p><u>Danijela Karanovic</u>^{1*}, Nevena Mihailovic-Stanojevic¹, Zoran Miloradovic¹, Milan Ivanov¹, Una-Jovana Vajic¹, Jelica Grujic-Milanovic¹, Dragana Dekanski², Djurdjica Jovovic¹</p> <p>¹Institute for Medical Research, University of Belgrade, National Institute of Republic of Serbia, Belgrade, Serbia</p> <p>²Biomedical Research, R&D Institute, Galenika a.d., Pasterova 2, Belgrade, Serbia</p>
16:35-16:45	<p><i>Oral presentation</i></p> <p><i>Hepatoprotective potential of sweet basil (<i>Ocimum basilicum</i> L.) extract in acetaminophen-induced hepatotoxicity in rats</i></p>	<p><u>Branislava D. Teofilović</u>, Ana D. Tomas Petrović, Ivan Đ. Čapo, Nevena N. Grujić, Emilia I. Gligorić, Aleksandar L. Rašković</p> <p>Faculty of Medicine, University of Novi Sad, 21000 Novi Sad, Serbia</p>
16:45-16:55	<p><i>Oral presentation</i></p> <p><i>Bioactivity profiling of varietal wines and coupage: In vitro anti-inflammatory potential</i></p>	<p><u>Ivana N. Beara</u>¹, Tatjana M. Majkić¹, Ljiljana S. Milovanović¹, Bojana D. Milutinović¹, Ljilja D. Torović²</p> <p>¹Department of Chemistry, Biochemistry and Environmental Protection, Faculty of Sciences University of Novi Sad, Novi Sad, Serbia</p> <p>²University of Novi Sad, Faculty of Medicine, Department of Pharmacy, Novi Sad, Serbia</p>
16:55-17:05	<p><i>Discussion, Coffee break</i></p>	
17:05-17:15	<p><i>Oral presentation</i></p>	<p><u>Irena Krga</u>^{1,2}, Fabiola Corral Jara Karla², Nicolas Barber-Chamoux²</p>



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	<p><i>Grapefruit juice exerts a complex nutrigenomic effect that is inversely associated with an increase in arterial stiffness</i></p>	<p>Claude Dubray³, Morand Christine², Milenkovic Dragan^{2*}</p> <p>¹ Centre of Research Excellence in Nutrition and Metabolism, Institute for Medical Research, National Institute of Republic of Serbia, University of Belgrade, Belgrade, Serbia ² Université Clermont Auvergne, INRAe, UNH, F-63000 Clermont-Ferrand, France ³ Institut National de la Santé et de la Recherche Médicale (INSERM), CIC 501, UMR 766, Clermont-Ferrand, France</p>
17:15-17:25	<p>Oral presentation</p> <p><i>Application of yogurt produced using apple pomace flour granulated with lactic acid bacteria as a functional beverage and a potential adjunctive treatment for depression and anxiety</i></p>	<p><u>Marina Jovanović^{1*}</u>, Petar Vojvodić², Snežana Zlatanović¹, Mihal Đuriš³, Ferenc Pastor⁴, Danka Radić¹, Stanislava Gorjanović¹</p> <p>¹Institute of General and Physical Chemistry, Belgrade, Serbia; ²Mental health organization "Psihocentrala", Belgrade, Serbia; ³Institute of Chemistry, Technology and Metallurgy – National Institute of The Republic of Serbia, University of Belgrade, Serbia; ⁴Faculty of Chemistry, University of Belgrade, Belgrade, Serbia</p>
17:25-17:35	<p>Oral presentation</p> <p><i>Spasmolytic and antiradical activity of Thymi herba hydrosol</i></p>	<p><u>Dragana, R, Pavlović, Nikola, M, Stojanović, Sara, N, Stojanović, Maja, V, Grigorov</u></p> <p>Faculty of medicine, University of Niš, Niš, Serbia</p>
17:35-17:45	<p>Oral presentation</p> <p><i>Sourdough fermentation as a tool to enhance the functional and nutritional features of tritordeum bread</i></p>	<p><u>Kashika, Arora¹, Ilaria, Carafa¹, Francesca, Fava², Kieran, M., Tuohy², Marco, Gobetti¹, Raffaella, Di Cagno^{1*}</u></p> <p>¹Free University of Bolzano, Bolzano, Italy ²Fondazione Edmund Mach, San Michele Al'Adige, Italy</p>
17:45-17:55	<p>Oral presentation</p> <p><i>A nutritional comparison of dairy milk and plant based milk alternatives</i></p>	<p><u>Nikola D. Mimić, Mirjana B. Pešić, Jelena B. Miočinović</u></p>



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		Faculty of Agriculture, University of Belgrade, Belgrade, Serbia
17:55-18:05	<i>Discussion</i>	

Date: Saturday, 25.09.2021.

Venue: Rectory building of University of Belgrade, Hall 8-online, Studentski trg 1

9:00-11:00	Hall 8-online	Chairs: Viktor Nedović, Mirjana Pešić, Bojana Vidović
9:00-9:30	<i>Plenary lecture</i> Encapsulation of bioactives by high throughout electro spraying assisted by pressurized gas	Prof. Dr Jose Maria Lagarón, Institute of Agrochemistry and Food Technology (IATA) of the Spanish Council for Scientific Research (CSIC), Spain
9:30-9:55	<i>Keynote lecture</i> Satiety: can dairy peptides play a role?	Dr Linda Giblin, Teagasc Food Research Centre, Food Biosciences Department, Moorepark, Ireland
09:55-10:15	<i>Invited lecture</i> The challenges in development of products with probiotics	Prof. Dr Steva Lević, University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
10:15-10:35	<i>Invited lecture</i> Traditional dairy products as a valuable source of lactic acid bacteria with unique properties	Prof. Dr Jelena Lozo, University of Belgrade, Faculty of Biology, Belgrade, Serbia
10:35-11:00	<i>Discussion</i>	

11:00 – 11:15 Coffee break/poster session

11:15-14:00	Hall 8-online	
11:15-12:45	Round table <i>The place of agriculture and food in Smart Specialisation Strategy</i>	Prof. Dr Viktor Nedović¹, Dr Jelena Begović², ¹ University of Belgrade, Faculty of Agriculture, Belgrade, Serbia ² University of Belgrade - Institute of Molecular Genetics and Genetic Engineering, Belgrade, Serbia
12:45-13:45	EU Projects <i>Keynote lecture</i>	Dr Sotirios Kiokias Research Program manager at the European Research Executive



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	<p>Overview of Marie Sklodowska-Curie Actions (MSCA) in EU Research Framework for 2021-2027 (Horizon Europe)/ Focus on intersectoral and international mobilities of researchers ("Staff Exchanges" Action) with project examples in Chemistry</p> <p><i>Invited lecture</i></p> <p>My MSCA Journey - From Serbia to Ireland, from Academia to Industry.</p> <p><i>Invited lecture</i></p> <p>HORIZON EUROPE</p>	<p>Agency of European Commission Brussel, Belgium</p> <p>Dr Kata Trifkovic, Innovation and Commercialization PI Inlecom Commercial Pathways Dublin, Ireland</p> <p>Prof Dr Miroslav Trajanović University of Niš, Mechanical Engineering Faculty, Serbia</p>
13:45-14:00	<i>Closing remarks</i>	

14.00 – 15:00 Lunch break/poster session

15:00-19:30	Classroom, Hall 8 and Hall 16 - online	
15:00-16:30	<p><i>Workshop -Hall 8</i></p> <p>How to approach idea development and asses its business potential?</p>	<p>Dr Nedeljko Milosavljević, Prof. Dr Melina Kalagasidis Krušić, Dr Aleksandra Ivetić,</p> <p>Center for Technology Transfer at the University of Belgrade, Serbia Faculty of Technology and Metallurgy, University of Belgrade Faculty of Agriculture, University in Belgrade</p>
16:30-18:00	<p><i>Workshop-Hall 16</i></p> <p>Bioinformatics in nutrition: modern approaches in analysis of nutrigenomics, metagenomics and plant genomics</p>	<p>Dr Biljana Stankovic, Dr Bojana Banović Đeri, Dr Nikola Kotur, Dusan Radojevic,</p> <p>University of Belgrade - Institute of Molecular Genetics and Genetic Engineering, Serbia</p>
18:00-19:30	<p><i>Workshop – Classroom</i></p> <p>Application of chemometrics in food chemistry – An overview of statistical tools for classification and modelling, clustering and correlation</p>	<p>Prof. Dr Jelena Trifković, Prof. Dr Filip Andrić,</p> <p>University of Belgrade, Faculty of Chemistry, Serbia</p>