International Congress
Food Technology, Quality and Safety

OCTOBER

8:00 - 9:00 REGISTRATION
9:00 - 9:30 OPENING CEREMONY
9:30 - 10:00 COCTAIL

PLENARY LECTURERS, PART 1

Živko Nikolov,
Biological and Agricultural Engineering, Texas A&M University
BIOPROCESS PROSPECTS FOR DEVELOPING CO-PRODUCTS FROM MICROALGAE CHLORELLA VULGARIS

10:00 - 10:30
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:30</td>
<td>Dragan Momčilović, Food and Drug Administration, USA</td>
<td>NANOTECHNOLOGY WITH EMPHASIS ON REGULATING ITS APPLICATION IN FOOD FOR ANIMALS</td>
</tr>
<tr>
<td>11:00</td>
<td>Costas Biliaderis, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University, Greece</td>
<td>STRUCTURAL FEATURES, FUNCTIONALITY AND FORMULATION CHALLENGES WITH FIBERS FROM CEREAL GRAINS</td>
</tr>
<tr>
<td>11:30</td>
<td></td>
<td>COFFEE BREAK AND POSTER SESSION</td>
</tr>
<tr>
<td>12:00</td>
<td>Johannes Kahl, Department of Nutrition, Exercise and Sports University of Copenhagen, Denmark</td>
<td>THE ROLE OF FOOD PROCESSING FOR HEALTHY AND SUSTAINABLE DIETS</td>
</tr>
<tr>
<td>12:30</td>
<td>Maja Musse, National Research Institute of Science and Technology for Environment and Agriculture Antony, France</td>
<td>QUANTITATIVE MRI IN FOOD SCIENCE AND TECHNOLOGY</td>
</tr>
</tbody>
</table>
13:00 - 13:30
Brijesh Tiwari,
Teagasc Food Research Centre, Dublin, Ireland
EMERGING TECHNOLOGIES FOR IMPROVING SHELF LIFE

13:30 - 14:00
Vesna Tumbas-Šaponjac,
Faculty of Technology, University of Novi Sad, Serbia
UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS: ASSESSMENT OF OPPORTUNITIES, plenary lecture

14:00 - 15:00
LUNCH AND POSTER SESSION

15:00 - 16:45
ROUND TABLE
International projects and collaboration,
Presentation of successful projects

17:00 - 20:00
NOVI SAD SIGHTSEEING TOUR AND VISIT TO FINS

20:00 - 22:00
FOOD FAIR AT THE NOVI SAD UNIVERSITY
(RECTORATE BUILDING, DR ZORANA ĐINĐIĆA 1, NOVI SAD)
26.

OCTOBER

7:00 - 9:00
REGISTRATION

9:00 - 10:30
SESSION I, PLENARY SESSION

9:00 - 9:30
Diego A. Moreno
Department of Food Science and Technology,
CEBAS-CSIC, Murcia, Spain.
BROCCOLI FROM FARM TO HEALTH – RESEARCH AND CHALLENGES

III
International Congress
Food Technology, Quality and Safety
Verica Dragović-Uzelac  
*Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia*

**APPLICATION OF NOVEL TECHNIQUES FOR EXTRACTION OF PLANT’S BIOACTIVE COMPOUNDS**

Peter Raspor,  
*Biotechnical Faculty, University of Ljubljana*

**BREAD AND BREAD LIKE FOODS IN THE CHANGING WORLD**

10:30 - 11:00  
COFFEE BREAK AND POSTER SESSION
SESSION IIa

11:00 - 11:30

Maria Ewa Rembiałkowska,
Faculty of Human Nutrition and Consumer Sciences
Warsaw University of Life Sciences Warsaw, Poland
IMPACT OF THE ORGANIC FOOD ON HUMAN AND ANIMAL HEALTH, plenary lecture

11:30 - 12:00

Jose M. LAGARON,
Spanish National Research Council Valencia, Spain
HIGH THROUGHPUT ELECTRO-HYDRODYNAMIC PROCESSING FOR HIGHLY EFFICIENT ENCAPSULATION AND STABILIZATION OF ADDED-VALUE FOOD INGREDIENTS, plenary lecture

12:00 - 12:15

Jovana Kos,
Institute of Food Technology in Novi Sad, Serbia
CHANGES IN MYCOTOXINS OCCURRENCE IN MAIZE FROM REPUBLIC OF SERBIA

12:15 - 12:30

Veselina Palegić,
Farm Development Foundation, Novi Sad, Serbia
THE ROLE OF CIVIL SOCIETY ORGANIZATIONS IN HARMONIZING THE NATIONAL LEGISLATION WITH THE EU ACQUIS IN THE FIELD OF FOOD SAFETY

12:30 - 13:00
POSTER SESSION

13:00 - 14:00
LUNCH
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:00 - 11:30</td>
<td>Željko Knez</td>
<td>PROCESSES INTENSIFICATION IN FOOD INDUSTRY USING SUPERCRITICAL FLUIDS, plenary lecture</td>
</tr>
<tr>
<td></td>
<td>Faculty of Chemistry and Chemical Engineering, University of Maribor, Slovenia</td>
<td></td>
</tr>
<tr>
<td>11:30 - 12:00</td>
<td>Mladen Brnčić, Suzana Rimac Brnčić</td>
<td>UTILIZATION OF WASTE AND BY-PRODUCTS FROM FOOD INDUSTRY USING NON-THERMAL TECHNOLOGIES, plenary lecture</td>
</tr>
<tr>
<td></td>
<td>Faculty of Food Technology and Biotechnology University of Zagreb, Croatia</td>
<td></td>
</tr>
<tr>
<td>12:00 - 12:15</td>
<td>Manfred Sager</td>
<td>POSSIBLE FRACTIONATIONS OF MAIN AND TRACE ELEMENTS IN THE PRODUCTION OF MILK AND DAIRY PRODUCTS</td>
</tr>
<tr>
<td></td>
<td>Austrian Agency for Health and Food Safety, Austria</td>
<td></td>
</tr>
<tr>
<td>12:15 - 12:30</td>
<td>Vladimir Vukić</td>
<td>MOLECULAR DOCKING SIMULATION THROUGH THE ANGIOTENSIN CONVERTING ENZYME INHIBITION BY MILK DIPEPTIDES</td>
</tr>
<tr>
<td></td>
<td>Faculty of Technology Novi Sad, University of Novi Sad, Serbia</td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>Speaker</td>
<td>Institution</td>
</tr>
<tr>
<td>------------</td>
<td>-----------------------------------</td>
<td>--------------------------------------------------</td>
</tr>
<tr>
<td>14:00 - 14:20</td>
<td>Daniela Smogrovicova</td>
<td>Faculty of Chemical and Food Technology, Slovak University of Technology</td>
</tr>
<tr>
<td>14:20 - 14:40</td>
<td>Jelena Pejin</td>
<td>Faculty of Technology, University of Novi Sad, Serbia</td>
</tr>
<tr>
<td>14:40 - 14:55</td>
<td>Nenad Dragićević</td>
<td>Faculty of Agriculture, University of Belgrade, Serbia</td>
</tr>
<tr>
<td>14:55 - 15:10</td>
<td>Nieves Baenas</td>
<td>Deptartment of Food Science and Technology, CEBAS-CSIC, Murcia, Spain</td>
</tr>
<tr>
<td>15:10 - 15:30</td>
<td>Leszek Moscicki</td>
<td>Lublin University of Life Sciences, Poland</td>
</tr>
<tr>
<td>Time</td>
<td>Event</td>
<td></td>
</tr>
<tr>
<td>--------------</td>
<td>----------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>14:00 - 14:30</td>
<td>Stefan Toepfl, German Institute of Food Technologies, Germany</td>
<td></td>
</tr>
<tr>
<td></td>
<td>INDUSTRIAL APPLICATIONS OF PEF PROCESSING, plenary lecture</td>
<td></td>
</tr>
<tr>
<td>14:30 - 14:45</td>
<td>LABENA-Comercial presentation</td>
<td></td>
</tr>
<tr>
<td>14:45 - 15:00</td>
<td>Galina. N. Ignatyeva, “Citromil”, Ctra. de Abanilla, Murcia, Spain</td>
<td></td>
</tr>
<tr>
<td></td>
<td>CLARIFY PROCESS OF JUICES FROM LEMON, PERSIMMON FRUITS AND PEACH AT</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TEMPERATURES CLOSE TO FREEZING</td>
<td></td>
</tr>
<tr>
<td>15:00 - 15:15</td>
<td>Kemal Aganovic, German Institute of Food Technologies, Germany</td>
<td></td>
</tr>
<tr>
<td></td>
<td>COMPARISON OF TRADITIONAL THERMAL AND ALTERNATIVE TECHNOLOGIES FOR</td>
<td></td>
</tr>
<tr>
<td></td>
<td>PRESERVATION OF FRUIT JUICES</td>
<td></td>
</tr>
<tr>
<td>15:15 - 15:30</td>
<td>Thomas Moschakis, Department of Food Science and Technology, University of Thessaloniki, Thessaloniki, Greece</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ENHANCING PHYTOSTEROL SOLUBILITY AND RHEOLOGICAL PROPERTIES BY</td>
<td></td>
</tr>
<tr>
<td></td>
<td>EMULSIFICATION AND ORGANOGELATION: APPLICATION IN A MODEL YOGHURT</td>
<td></td>
</tr>
<tr>
<td></td>
<td>SYSTEM</td>
<td></td>
</tr>
</tbody>
</table>
EFFECT OF RAINWATER ON HUNGARIAN WHEAT QUALITY

EFFECT OF DIFFERENT MANAGEMENT SYSTEMS ON MULTI-MINERAL COMPOSITION OF OAT GRAINS (Avena sativa L.)

PERFORMANCES OF BLUE MAIZE PRODUCED BY TOP-CROSS SYSTEM

VARIABILITY OF SEED OIL QUALITY IN SUNFLOWER GERMPLASM

THE POTENTIAL USE OF ABY-6 STARTER CULTURE IN FERMENTATION OF SOY BASED SUBSTRATES

COLOR PROFILE OF SOUR CHERRY VARIETIES FROM MACEDONIA

ANTHOCYANINS IN TRADITIONALLY PREPARED SOUR CHERRY LIQUEURS
Božidar Ristovski

VARIATION IN SWEETNESS OF THE CHESTNUT FRUITS (Castanea sativa Mill.) FROM MACEDONIA

Sandra Pedisić

PHENOLIC CONTENT OF DIFFERENT GARLIC (Allium Sativum L.) GENOTYPES

Jelena Mitrović

THE CONTENT AND COMPOSITION OF MINERALS IN WHITE CORN (Zea mays L.) FLOUR

Branko Lukač

EFFECT OF GROWTH STAGE ON NUTRITIVE VALUE AND MINERAL COMPOSITION OF DANDELION (TARAXACUM OFFICINALE WEB.) AT SPRING CUT

Antal Véha

EFFECT OF RAINWATER ON HUNGARIAN WHEAT QUALITY

Aleš Kolmanič

BREAD WHEAT YIELDS, QUALITY AND YIELD TRENDS IN DIFFERENT MANAGEMENT SYSTEMS OF LONG-TERM TRIALS IN SLOVENIA

Maja Milanović

POLYMER COMPATIBILITY AND INTERACTIONS IN THE TERNARY SYSTEM

Dragana Plavšić

AN ANTIFUNGAL ACTIVITY OF PARSLEY ESSENTIAL OIL

Olivera Šimurina

THE INCREASE OF TECHNOLOGICAL PERFORMANCE OF FLOUR for the production of bread

Nada Nikolić

THE EFFECT OF MIXING AND THERMAL PROCESSING ON THE CONTENT AND COMPOSITION OF FREE AND BOUND PHENOLIC ACIDS IN WHEAT FLOUR DOUGH

Tatjana Kuljanin

SEPARATION OF PECTIN FROM SUGAR BEET JUICE BY BINARY SYSTEM CALCIUM SULPHATE / ALUMINIUM SULPHATE

Tatjana Kuljanin

SUGAR BEET JUICE CLARIFICATION USING CALCIUM SULFATE, COPPER SULFATE AND ALUMINUM SULFATE

Vladimir Filipović

CELERY ROOT OSMOTIC DEHYDRATION MASS TRANSFER KINETICS COMPARISON IN TWO OSMOTIC SOLUTIONS

Božidar Ristovski

VARIATION IN SWEETNESS OF THE CHESTNUT FRUITS (Castanea sativa Mill.) FROM MACEDONIA

Sandra Pedisić

PHENOLIC CONTENT OF DIFFERENT GARLIC (Allium Sativum L.) GENOTYPES

Jelena Mitrović

THE CONTENT AND COMPOSITION OF MINERALS IN WHITE CORN (Zea mays L.) FLOUR

Branko Lukač

EFFECT OF GROWTH STAGE ON NUTRITIVE VALUE AND MINERAL COMPOSITION OF DANDELION (TARAXACUM OFFICINALE WEB.) AT SPRING CUT

Antal Véha

EFFECT OF RAINWATER ON HUNGARIAN WHEAT QUALITY

Aleš Kolmanič

BREAD WHEAT YIELDS, QUALITY AND YIELD TRENDS IN DIFFERENT MANAGEMENT SYSTEMS OF LONG-TERM TRIALS IN SLOVENIA

Maja Milanović

POLYMER COMPATIBILITY AND INTERACTIONS IN THE TERNARY SYSTEM

Dragana Plavšić

AN ANTIFUNGAL ACTIVITY OF PARSLEY ESSENTIAL OIL

Olivera Šimurina

THE INCREASE OF TECHNOLOGICAL PERFORMANCE OF FLOUR for the production of bread

Nada Nikolić

THE EFFECT OF MIXING AND THERMAL PROCESSING ON THE CONTENT AND COMPOSITION OF FREE AND BOUND PHENOLIC ACIDS IN WHEAT FLOUR DOUGH

Tatjana Kuljanin

SEPARATION OF PECTIN FROM SUGAR BEET JUICE BY BINARY SYSTEM CALCIUM SULPHATE / ALUMINIUM SULPHATE

Tatjana Kuljanin

SUGAR BEET JUICE CLARIFICATION USING CALCIUM SULFATE, COPPER SULFATE AND ALUMINUM SULFATE

Vladimir Filipović

CELERY ROOT OSMOTIC DEHYDRATION MASS TRANSFER KINETICS COMPARISON IN TWO OSMOTIC SOLUTIONS
Marija Milašinović-Šeremešić: Millability and fermentability of various Zp maize grain for wet-milling and bioethanol production.

Bojana Ikonić: Improvement of the wheat starch suspensions microfiltration process using twisted tape as turbulence promoter.

Biljana Lončar: Osmotic dehydration of fish in complex hypertonic solution.

Anita Vakula: Influence of different drying methods on physico-chemical properties of raspberries.

Anita Vakula: Investigation of vacuum drying applying on cornelian cherries (Cornus mas).

Ivona Elez Garofulić: Ultrasound-assisted extraction of total phenols from blackthorn (Prunus spinosa L.) flower.

Vladimir Filipović: Morphological features, productivity and quality of pot marigold (Calendula officinalis L.) cv. "DOMAČI ORANŽ".

Alla Borta: Improvement of formulation of wheat grain batch with improved quality.

Mishela Temkov: Influence of the salting process on the beaten cheese.

Marija Jokanović: Application of PCA method for textural properties of three Serbian traditional dry fermented sausages.

Ranko Romanić: Effect of hull on oxidative stability of cold pressed sunflower oil of oleic type.

Ranko Romanić: Effect of hull on moisture and oil content in the press cake and on the yield of cold pressed high-oleic sunflower oil.
Branka Levaj
- Ultrasound assisted extraction of phenolics from hawthorn flowers and leafs mixture

Jelena Miočinović
- Whether Zlatar cheeses on the market are authentic?

Vesna Janković
- Enterococcus spp. reduction during fermentation, drying and storage of Petrovská klobása

Ljilja Torović
- Presence of Zearalenone in corn-based products

Nikola Maravić
- Sensory characterization of food spread based on hull-less pumpkin seed flour

Jasna Stevanović
- Traditional products – base for the sustainable development of Serbian animal origin products

Ewelina Hallmann
- The content of bioactive compounds in dry apricots from organic and conventional production

Predrag Ikonić
- Comparison of selected physicochemical and sensory properties of traditional fermented sausages produced in Vojvodina (Northern Serbia)

Franc Bavec
- Protein and fat content of soybean from different production systems

Sandra Bulut
- Possibility to maintain modified atmosphere in pouches made from biopolymer materials

Mishela Temkov
- Physical and antibacterial properties of alginate-based edible films incorporated with capsicum oleoresin
Miona Belović
THE INFLUENCE OF PROCESS PARAMETERS ON THE CHANGE OF PAPRIKA COLOUR (Capsicum annuum L.) DURING STORAGE

Marijana Sakač
SHELF-LIFE OF GLUTEN-FREE RICE-BUCKWHEAT COOKIES

Radusin Tanja
HIBRID PLA/SILICA COMPOSITES WITH IMPROVED THERMAL STABILITY

Slavica Grujić
EFFECT OF PROCESSING CONDITIONS ON STRAWBERRIES SENSORY QUALITY

Slavica Grujić
INFLUENCES OF DIFFERENT INGREDIENTS ON QUALITY PARAMETERS OF ICE-CREAM TOPPING WITH RASPBERRIES

Seddiq Esalami / Tanja Lužaić
INVESTIGATION OF PIGMENTS PROFILE OF VIRGIN OLIVE OIL SORIGINATED FROM LIBYA

Sladana Stanojević
SENSORY CHARACTERISTICS OF TOFU PREPARED BY HTC PROCESSING WITH CHYMOSIN-PEPSIN RENNET

Božidar Ristovski
INFLUENCE OF SENSORY AND TEXTURAL PROPERTIES ON CONSUMERS ACCEPTABILITY OF WHITE BRINED CHEESE

Jelena Miocinovic / Zorana Miloradovíc
CONSUMER ACCEPTANCE AND TEXTURE PROFILE ANALYSIS OF GRILLED GOAT CHEESES

Nebojša Ilić / Miona Belović
EVALUATION OF FETA CHEESE QUALITY BY SENSORY AND INSTRUMENTAL METHODS

Monika Šporin
SENSORY PROPERTIES OF BREAD FORTIFIED WITH GRAPE POMACE AND OLIVE OIL CAKE

Tanja Krunić
IMPROVEMENT OF BIOACTIVITY AND TECHNOLOGICAL PROPERTIES OF WHEY PROTEIN
Dragana Bijelić

**MOLECULAR IDENTIFICATION OF PLANT GROWTH PROMOTING BACILLUS SPECIES ISOLATED FROM THE SOIL IN VOJVODINA**

Maja Ignjatov

**MOLECULAR IDENTIFICATION OF FUSARIUM SPECIES, THE CAUSAL AGENTS OF GARLIC ROT (ALLIUM SATIVUM L.) IN SERBIA**

Milena Pantić

**BIOLOGICAL POTENTIAL OF EXTRACTS OBTAINED FROM INDUSTRIAL GROWN OYSTER MUSHROOM**

Zorica Nikolić

**THRESHOLD LEVEL AND TRACEBILLITY OF ROUNUP READY SOYBEAN IN PRACTICE OF PRODUCING TOFU**

Sandra Bulut

**IMPACT OF THERMAL AND ULTRASOUND PRETREATMENTS ON PRODUCTION OF BIOACTIVE HYDROLYSATES FROM PUMPKIN OIL CAKE PROTEIN**

Milica Carević

**SYNTHESIS OF GALACTITOL GALACTOSIDE USING TRANSGALACTOSYLATION ACTIVITY OF β-GALACTOSIDASE FROM ASPERGILLUS ORYZAE**

Milica Carević / Marija Čorović

**IMMOLIZATION OF CANDIDA ANTARCTICA LIPASE B ONTO MODIFIED SILICA NANOPARTICLES AND ITS APPLICATION FOR THE SYNTHESIS OF L-ASCORBYL OLEATE**

Danka Pejić

**ANALYSIS OF GLUTATHIONE BY HPLC IN DIFFERENT GRAPE JUICES, MUSTS AND ITS CHANGE DURING VINIFICATION**

Nataša Lukić / Predrag Kojić

**GAS HOLDUP AND LIQUID VELOCITY IN A MEMBRANE AIRLIFT BIOREACTOR**

Nataša Lukić / Predrag Kojić

**MASS-TRANSFER IN ALCOHOL SOLUTIONS IN AN EXTERNAL-LOOP AIRLIFT BIOREACTOR**

Verica Petkova / Irina Mladenoska

**ALGINATE CAPSULES AS AN IMMOBILIZATION TECHNIQUE FOR APPLICATION OF GLUCOSE OXIDASES IN WINE INDUSTRY**
<table>
<thead>
<tr>
<th>Tijana Barošević</th>
<th>Molecular and Morphological Identification of Aspergillus Species on Corn Seeds</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pavle Jovanov</td>
<td>Monitoring of Neonicotinoid Residues in Honey Samples from Autonomous Province of Vojvodina</td>
</tr>
<tr>
<td>Pavle Jovanov</td>
<td>High-Performance Liquid Chromatographic Determination of 5-Hydroxymethyl-2-Furaldehyde in Honey</td>
</tr>
</tbody>
</table>
SESSION I

Zehra Ayhan,
Faculty of Engineering, Sakarya University, Turkey
USE OF ZEOLITE BASED ETHYLENE ABSORBERS AS ACTIVE PACKAGING FOR HORTICULTURAL PRODUCTS, plenary lecture
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:30-09:45</td>
<td>Branka Pilić</td>
<td>Faculty of Technology, University of Novi Sad, Serbia</td>
</tr>
<tr>
<td></td>
<td>BIOPOLYMER BASED ACTIVE PACKAGING</td>
<td></td>
</tr>
<tr>
<td>09:45-10:00</td>
<td>Danijela Šuput</td>
<td>Faculty of Technology, University of Novi Sad, Serbia</td>
</tr>
<tr>
<td></td>
<td>TWO LAYER CHITOSAN-BEESWAX COATING FOR APPLICATION ON ARTIFICIAL COLLAGEN CASINGS</td>
<td></td>
</tr>
<tr>
<td>10:00-10:15</td>
<td>Danijela Šuput</td>
<td>Faculty of Technology, University of Novi Sad, Serbia</td>
</tr>
<tr>
<td></td>
<td>OXIDATIVE CHANGES IN OSMOTICALLY DEHYDRATED PORK MEAT PACKED UNDER MODIFIED ATMOSPHERE WITH AND WITHOUT STARCH EDIBLE COATING</td>
<td></td>
</tr>
<tr>
<td>10:15-10:30</td>
<td>Tanja Radusin</td>
<td>Institute of Food Technology in Novi Sad, Serbia</td>
</tr>
<tr>
<td></td>
<td>HIBRID PLA/SILICA COMPOSITES WITH IMPROVED THERMAL STABILITY</td>
<td></td>
</tr>
</tbody>
</table>

10:30-11:00 COFFEE BREAK
SESSION II

11:00 - 11:15
Shimadzu – Commercial presentation

11:15 - 11:30
Monica Delsignore,
School of Law, University of Milano Bicocca Milano, Italy
FOOD SHARING AS THE NEW WAY OF PROCESSING FOOD

11:30 - 11:45
Tamara Dapčević Hadnađev,
Institute of Food Technology in Novi Sad, Serbia
PHYSICOCHEMICAL PROPERTIES OF HEMP (CANNABIS SATIVA L.) PROTEIN ISOLATES: EFFECTS OF ISOLATION TECHNIQUE AND CONDITIONS

11:45 - 12:00
Daniel Pleissner,
Leuphana University of Lüneburg, Germany
BIOCONVERSION OF COFFEE RESIDUES INTO LACTIC ACID

12:00 - 12:15
Ioannis Mourtzinos,
Department of Food Science and Technology,
Faculty of Agriculture, Greece
OPTIMIZATION OF A GREEN METHOD FOR THE RECOVERY OF HIGH-ADDED VALUE POLYPHENOLS FROM OLIVE LEAF USING CYCLODEXTRINS
12:15 - 12:30
Melih Güzel,
University of Gümüşhane, Gümüşhane, Turkey
EXTRACTION AND CHARACTERIZATION OF PECTIN OBTAINED FROM KIWIFRUIT PEELS

12:30 - 12:45
Ozlem Akpinar,
University of Gümüşhane, Gümüşhane, Turkey
BACTERIAL CELLULOSE PRODUCTION FROM VARIOUS FOOD WASTE

12:45 - 13:00
Sergiy Smetana,
German Institute of Food Technologies, Germany
AGRI-FOOD WASTE VALORIZATION WITH INSECT TECHNOLOGIES: SUSTAINABILITY ASPECTS

13:00- 14:00 LUNCH

14:00- 15:15 SESSION III
Mateja Lušnic Polak,
Department of Food Science and Technology, Biotechnical Faculty, University of Ljubljana, Slovenia
THE SUITABILITY OF LONG TIME/LOW TEMPERATURE THERMAL TREATMENT OF BEEF
<table>
<thead>
<tr>
<th>Time</th>
<th>Author</th>
<th>Institution</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:15 - 14:30</td>
<td>Dragana Ljubojević</td>
<td>Scientific Veterinary Institute „Novi Sad“, Serbia</td>
<td>RESISTANCE TO TETRACYCLINE IN ESCHERICHIA COLI ISOLATES FROM POULTRY MEAT: EPIDEMIOLOGY, POLICY AND PERSPECTIVE</td>
</tr>
<tr>
<td>14:30 - 14:45</td>
<td>Simo Čegar</td>
<td>Faculty of Agriculture, Novi Sad, Serbia</td>
<td>ASSESSMENT OF GOOD ENVIRONMENTAL PRACTICES IN ABATTOIRS</td>
</tr>
<tr>
<td>14:45 - 15:00</td>
<td>Cristina Lazar</td>
<td>National Research Development Institute for Animal Biology and Nutrition, IBNA, Romania</td>
<td>EVALUATION OF MEAT QUALITY IN TELEORMAN BLACK HEAD LAMBS BY IDENTIFICATION OF MYOSTATIN (MSTN) AND CALPASTATIN (CAST) GENE POLYMORPHISM CORRELATED WITH CARCASS QUALITY</td>
</tr>
<tr>
<td>15:00 - 15:15</td>
<td>Milan Ristic</td>
<td>Institute of Meat Hygiene and Technology, Zlatiborac, Serbia</td>
<td>CONSUMER EXPECTATIONS FOR MEAT PRODUCTS IN SERBIA AND GERMANY</td>
</tr>
<tr>
<td>15:30 - 16:00</td>
<td></td>
<td></td>
<td>CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND BEST POSTER ANNOUNCEMENT</td>
</tr>
<tr>
<td>20:00</td>
<td></td>
<td></td>
<td>GALLA DINNER</td>
</tr>
</tbody>
</table>
Jelena Ilić
STABILITY OF WATER-IN-OIL EMULSIONS CONTAINING WATER OR ETHANOL GARLIC EXTRACT - INFLUENCE OF TYPE AND CONCENTRATION OF EMULSIFIER

Jelena Ilić
THE GARLIC EXTRACT W/O/W DOUBLE EMULSIONS – FROM EXTRACTION TO RELEASE CHARACTERISATION

Branislava Rakić
SWEET BASIL EXTRACTS AS FUNCTIONAL FOOD

Jovana Petrović
EFFECT OF BARLEY β-GLUCANS ON SOME PROPERTIES OF COOKIE DOUGH

Nikola Maravić
RHEOLOGICAL CHARACTERISTICS OF DOUGH ENRICHED WITH CAROB AND SUGAR BEET FIBRES

Tatjana Majkić / Diandra Pintać
OPTIMIZATION OF POLYPHENOLIC EXTRACTION FROM WINERY BY-PRODUCTS

Milica Nićetin
THE EFFECT OF OSMOTIC TREATMENT ON ANTIOXIDANT ACTIVITY OF CELERY ROOT

Dorđe Okanović / Doncheva Toni
EFFECT OF REPLACING BACKFAT WITH MICROCRYSTALLINE CELLULOSE GEL IN COOKED SAUSAGE ON FIBER CONTENT

Ana Kalušević
EFFECT OF CITRIC ACID ON ANTIOXIDANT PROPERTIES OF BLACKBERRY SYRUP

Debora Villaño Valencia / Maria Teresa López-Chillón
BIOACCESIBILITY AND BIOLOGICAL ACTIVITY IN ENERGY METABOLISM OF BROCCOLI SPROUTS

Debora Villaño Valencia
HEALTH-PROMOTING ACTIVITY OF ISOThIOCYANATES IN INFLAMMATION: CLINICAL EVIDENCES OF BROCCOLI INTAKE BY OVERWEIGHT ADULTS

Ružica Ždero Pavlović
EX IN VIVO EFFECTS OF SERBIAN TRADITIONAL HERBAL DRUGS ON THE ANTIOXIDANT CAPACITIES IN MICE BLOOD AND LIVER
Milena Rašeta
EVALUATION OF ANTIOXIDANT PROPERTIES OF TOMATO GENOTYPES FROM SERBIA

Milena Rašeta
DETERMINATION OF TOTAL PHENOLS AND TOTAL FLAVONOIDS AND ANTIOXIDANT ACTIVITIES IN SELECTED EXTRACTS OF G. RESINACEUM (BOUD. IN PAT. 1890)

Ivan Milovanović
ANTIOXIDANT ACTIVITY OF POLAR AND NON-POLAR CYANOBACTERIAL EXTRACTS

Amina Hrković-Porobija
BIOACTIVE COMPOUNDS MILK AND AUTOCHTHONOUS CHEESE-LIVNO AND TRAVNIK

Marijana Sakač
FUNCTIONAL AND SENSORY PROFILE OF GLUTEN-FREE RICE-BUCKWHEAT COOKIES

Aleksandra Novaković
AURICULARIA AURICULA-JUDAE (BULL.:FR.) WETTST. 1885 CYTOTOXICITY ON BREAST CANCER CELL LINE (MCF 7)

Hubert Antolak
ANTIOXIDANT ACTIVITY OF EDIBLE BERRY JUICES WITH POTENTIAL APPLICATION AS FOOD ADDITIVES

Aleksandra Mišan
SUGARBEET DIETARY FIBER WITH ANTIOXIDANT PROPERTIES AS A POTENTIAL FOOD INGREDIENT

Tanja Lužaić
COLOR STABILITY OF VIRGIN OLIVE OIL AT MODERATE TEMPERATURES TESTING

Željko Jakopović / Slaven Zjalić
THE INFLUENCE OF OCHRATOXIN A ON GROWTH PARAMETERS AND OXIDATIVE STRESS RESPONSE IN SELECTED WINE YEAST
Anita Najdenkoska

Optimization and Comparison of Different Extraction Methods for Nitrate Determination in Vegetable Products

Aleksandra Bočarov-Stančić

Toxicity of Fungi Isolated from Serbian Cereal Kernels

Biljana Marosanovic

Serbian National Control Programme for Pesticide Residues in/on Fruit and Vegetables

Branislav Šojić

Effect of Starter Culture Addition on Oxidative Stability of Fermented Sausage Produced in Traditional Manner

Dragana Ilić-Udovičić

Quality of Beverage of Hydrolyzed Milk Permeate

Vesna Kalaba

Essential Oils and Their Inhibitory Effect on Salmonella Enterica, Escherichia Coli, Listeria Monocytogenes and Pseudomonas Aeruginosa

Dragana Kalaba

The Inhibitory Effect of Essential Oils on Plant Growth Listeria Monocytogenes

Jelena Krulj

Toxicogenic Potential of Aspergillus Flavus Cultures Isolated from Wheat Grains

Jelena Babic

Public Health Risk of Histamine from Canned Sardines

Jelena Petrovic

Wild Boars Meat Safety: Importance of Trichinella Control
Biljana Pečanac

CADMIUM IN MEAT OF BEEF, PORK AND CHICKEN

Sanja Lazić

CYPRODINIL AND FLUDIOXONIL FUNGICIDE RESIDUES AND DISSIPATION IN LETTUCE

Sanja Lazić

SAFE USE OF NEONICOTINOIDS IN SOME VEGETABLES IN TERMS OF RESIDUES

Uwe Opperman

DETERMINATION OF ORGANIC AND INORGANIC CONTAMINANTS IN WINE USING GCMS AND ICPMS SPECTROMETRY

Uwe Opperman

500 YEARS BEER PURITY LAW - SEARCHING FOR CONTAMINANTS

Gabriel Mustatea

SAMPLE PREPARATION AS KEY FACTOR IN AMINO ACIDS ANALYSIS: A REVIEW
OCTOBER

O C T O B E R

26.

8:00 - 9:00 REGISTRATION

Chairs: Dragan Momčilović, Geert Bruggeman, Jovanka Lević

9:00- 10:30 SESSION I

Witold Obidzinski,
FEFAC - European Feed Manufacturers’ Federation

FEFAC’S FEED SAFETY MANAGEMENT VISION AND ACTION PLAN / POLISH FEED CHAMBER EXPERIENCE WITH BIOSECURITY CHALLENGES FACING THE PIG SECTOR
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:25 - 9:45</td>
<td>Momčilović Dragan, USA</td>
<td>VETERINARY FEED DIRECTIVE REGULATIONS FOR ANIMAL DRUGS</td>
</tr>
<tr>
<td>9:45 - 10:05</td>
<td>Geert Bruggeman, Belgium</td>
<td>FEED FACTORY OF THE FUTURE: SAFE FEED FOR HEALTHY FOOD</td>
</tr>
<tr>
<td>10:05 - 10:15</td>
<td>Đuro Vukmirović, Serbia</td>
<td>RESEARCH CENTER FOR FEED TECHNOLOGY AND ANIMAL PRODUCTS</td>
</tr>
<tr>
<td>10:15 - 10:30</td>
<td>Mirko Ugrenović, Serbia</td>
<td>COMERCIAL PRESENTATION</td>
</tr>
<tr>
<td>10:30 - 11:00</td>
<td></td>
<td>COFFEE BREAK</td>
</tr>
</tbody>
</table>
SESSION II

11:00 - 11:20
Iegorov Bogdan, Odessa National Academy of Food Technologies
TECHNOLOGICAL OPPORTUNITIES OF IMPROVING ANIMAL FEED QUALITY

11:20 - 11:40
Milka Kosanovic Tesla, Passion4Feed AS, Nordic Pet Food Events, Norway
ENRICHMENT OF PEA FLOURS WITH AIR CLASSIFICATION: PROS AND CONS

11:40 - 12:00
Vukašin Draganović, Skretting Aquaculture Research Centre, Norway
SUSTAINABILITY ASSESSMENT OF SALMONID FEED USING ENERGY, CLASSICAL EXERGY AND ECO-EXERGY ANALYSIS

12:00 - 12:15
Radmilo Čolović, Institute of Food Technology, University of Novi Sad, Serbia
PROTEIN AND PELLET QUALITY CHANGES AS A CONSEQUENCE OF PROCESS PARAMETERS AND SUNFLOWER MEAL QUALITY

12:15 - 12:30
Geirmund Vik, Wenger Manufacturing, Inc, USA
EXTRUSION OF AQUATIC FEEDS
SESSION III

14:00 - 14:30
Luciano Pinotti,
Department of Health, Animal Science and Food Safety, University of Milan, Italy
EX-FOOD4FEED: QUALITY & SAFETY

14:30 - 14:45
Ilias Giannenas,
Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece
TRACE ELEMENTS IN GREEK HOME-GROWN FEEDSTUFFS, DETERMINED BY INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS)

14:45 - 15:00
Ilias Giannenas,
Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece
EFFETS OF ESSENTIAL OILS ON MILK PRODUCTION, MILK COMPOSITION AND BLOOD TRAITS IN DAIRY COWS FED A TOTAL MIXED RATION UNDER HEAT STRESS

15:00 - 15:15
Etleva Delia,
Faculty of Agriculture and Environment, Agricultural University of Tirana, Albania
COMBINED PROBIOTICS AS A WAY TO IMPROVE PERFORMANCE PARAMETERS OF WEANED PIGLETS

15:15 - 15:30
Thomas Spranghers,
Faculty of Bioscience Engineering, Ghent University, Belgium
BLACK SOLDIER FLY LARVAE AS A NOVEL FEED SOURCE FOR MONOGASTRIC FARM ANIMALS
ROUND TABLE FOR SERBIAN FEED MANUFACTURERS:
“TRENDS IN FEED PRODUCTION IN EUROPE”

TOPICS AND MODERATORS:

1. Witold Obidzinski (FEFAC) - Feed Manufacturing in Poland and Europe
2. Zoran Vukadinović (president of Serbian Association of Feed Manufacturers) - Feed Manufacturing in Serbia
3. Luciano Pinnoti (University of Milan) - Feed Manufacturing in Italy
4. Geert Brugemman (Nutrition Science, Belgium) - Feed Manufacturing in Belgium
5. Catalin Dragomir (National Research Development Institute for Animal Biology and Nutrition, Romania) - Feed Manufacturing in Romania
6. Jovanka Lević (FINS, Serbia) - Feed Technology Research
7. Questions and comments of Serbian feed manufacturers representatives
8. Open discussion

Translations for round table will be provided. Participation is free of charge.
26.

F. Goodarzi Boroojeni
THE EFFECTS OF MICROBIAL FERMENTATION AND ENZYMATIC PRE-DIGESTION OF PEA ON PERFORMANCE AND NUTRIENT DIGESTIBILITY IN BROILERS

Peter Patráš
CONSEQUENCES OF DIETARY FIBRE FOR DISTRIBUTION OF NITROGEN EXCRETED IN PIG

Soňa Nitrayová
PROTEIN DIGESTIBILITY-CORRECTED AMINO ACID SCORE AND DIGESTIBLE INispensABLE AMINO ACID SCORE IN RICE, RYE AND BARLEY

Jordan Marković
ORGANIC MATTER DIGESTIBILITY OF PERENNIAL LEGUMES AFFECTED BY SPECIES, CULTIVARS AND CUT

Kralik Zlata
TECHNOLOGICAL QUALITY INDICATORS OF BREAST MUSCLE TISSUE OF BROILER CHICKENS AND DUCKLINGS

Matej Brestenský
PROTEIN QUALITY OF MALTING SPROUTS
<table>
<thead>
<tr>
<th>Author(s)</th>
<th>Title</th>
<th>Author(s)</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milica Živkov Baloš</td>
<td>VANADIUM IN COMMERCIAL FEED PHOSPHATES AND POULTRY FEED</td>
<td>Maria Chrenkova</td>
<td>UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A FEED FOR RABBITS</td>
</tr>
<tr>
<td>Ljiljana Kostadinović</td>
<td>GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF BROILER CHICKENS FED DIETS CONTAINING ROSEMARY, OREGANO AND THYME MIXTURE</td>
<td>Maria Chrenkova</td>
<td>COMPARISON OF RABBITS PERFORMANCE AND NUTRITIONAL PROFILE OF MEAT WHEN FED DIETS CONTAINING MON 88017, NON - TRANSGENING OR CONVENTIONAL MAIZE</td>
</tr>
<tr>
<td>Aleš Kolmanič</td>
<td>SUITABILITY OF SELECTED GRAIN LEGUMES FOR PRODUCTION AND FEED IN SLOVENIA</td>
<td>Luciano Pinotti</td>
<td>QUALITY &amp; SAFETY FEATURES OF FORMER FOOD PRODUCTS INTENDED FOR ANIMAL NUTRITION</td>
</tr>
<tr>
<td>Šandor Kormanjoš</td>
<td>THE INFLUENCE OF EXTRUSION PROCESSING ON THE FATTY ACID PROFILE AND QUALITY OF FEED MIXTURE BASED ON MAIZE AND RAPESEED GRAIN BY-PRODUCTS</td>
<td>Catalin Dragomir</td>
<td>RECENT TRENDS IN MANIPULATING RUMEN METABOLISM USING FEED INGREDIENTS RICH IN ACTIVE SUBSTANCES</td>
</tr>
<tr>
<td>Šandor Kormanjoš</td>
<td>NUTRITIONAL VALUE OF “FISH WEED” FRoM tHe NATURAL PONDS</td>
<td>Smaranda Toma</td>
<td>THE EFFECT OF DRY GRAPE POMACE INCLUDED IN A CLASSICAL DIET (BASED ON ALFALFA HAY AND CORN SILAGE) ON DAIRY COWS PERFORMANCES</td>
</tr>
<tr>
<td>Đuro Vukmirović</td>
<td>EVALUATION OF THERMAL AND CHEMICAL DECONTAMINATION IN SELECTED FEED MILL</td>
<td>Tihomir Predić</td>
<td>THE DETERMINATION OF CALCIUM IN FEED</td>
</tr>
<tr>
<td>Iegorov Bogdan</td>
<td>PROSPECTS OF SHRIMP FEED PRODUCTION</td>
<td>Marijana Maslovarić</td>
<td>THE EFFECT OF DRY APPLE POMACE UTILIZATION IN FATTENING PIGS DIET</td>
</tr>
<tr>
<td>Stefana Jurcoane</td>
<td>VALORIFICATION OF WASTES FROM CAMELINA CRUSHING SEED</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Iegorov Bogdan</td>
<td>PROSPECTS OF SHRIMP FEED PRODUCTION</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Catalin Dragomir</td>
<td>RECENT TRENDS IN MANIPULATING RUMEN METABOLISM USING FEED INGREDIENTS RICH IN ACTIVE SUBSTANCES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smaranda Toma</td>
<td>THE EFFECT OF DRY GRAPE POMACE INCLUDED IN A CLASSICAL DIET (BASED ON ALFALFA HAY AND CORN SILAGE) ON DAIRY COWS PERFORMANCES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marijana Maslovarić</td>
<td>THE DETERMINATION OF CALCIUM IN FEED</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
EFFECTS OF DIETARY ISOFLAVONE SUPPLEMENTATION ON GROWTH PERFORMANCE IN BROILERS

INFLUENCE OF DIFFERENT FAT SOURCES IN PIG NUTRITION ON ECONOMIC PARAMETERS OF PIG FATTENING

DETERMINATION OF URANIUM AND THORIUM IN FEED BY METHOD OF INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY

BIOTECHNOLOGY IN FISHERIES AND AQUACULTURE

INFLUENCE OF SCREW CONFIGURATION AND SCREW SPEED ON RADIAL EXPANSION AND OIL ABSORPTION CAPACITY OF EXTRUDED FEED FOR ATLANTIC SALMON

DISTRIBUTION OF PHYTOPLANKTON ON MUSSEL FARMS IN BOKA KOTORSKA BAY (SOUTHEASTERN ADRIATIC SEA)

ENHANCEMENT OF EGG YOLK COLOUR WITH PAPRIKA AND MARIGOLD FLOWER AS SOURCE OF NATURAL PIGMENTS

PRODUCTION OF EGGS WITH ADDED VALUE USING DIFFERENT LEVELS OF LINSEED IN LAYING HENS' DIET

DL-α-TOCOPHEROL CONTENT IN EGG YOLK FROM LAYING HENS FED WITH DIFFERENT CONCENTRATIONS OF LINSEED

THE INFLUENCE OF BROILER DIET FORMULATED WITH BROKEN CORN ON MEAT YIELD AND TECHNOLOGICAL BREAST MEAT QUALITY

FOCUS ON RELATIVE FEED VALUE – ANALYTICAL DATA AND THEORETICAL FACTS

POTENTIALS OF ZP MAIZE HYBRIDS FOR SILAGE PRODUCTION

FEED MIXTURES OF PERENNIAL GRASSES TO IMPROVE THE QUALITY OF FORAGES
27. OCTOBER

8:00 - 9:00 REGISTRATION

Chairs: Giuseppina Avantaggiato, Alenka Levart, Olivera Đuragić

9:00 - 9:25 SESSION I

Giuseppina Avantaggiato,
Institute of Sciences of Food Production, Bari, Italy
INNOVATIVE APPROACHES TO MITIGATE MYCOTOXINS IN FOOD AND FEED
Sandra Jakšić,
Scientific Veterinary Institute, Novi Sad, Serbia
TRENDS IN THE DETERMINATION OF FUMONISINS

Jasna Prodanov-Radulović,
Scientific Veterinary Institute, Novi Sad, Serbia
EVALUATION OF INFLUENCE OF FUSARIUM MYCOTOXINS ON INTENSITY OF INTESTINAL SWINE DISEASES

Miloš Lukić,
Institute for Animal Husbandry, Beograd, Serbia
GOALS AND CURRENT SITUATION OF PRECISION NUTRITION FOR BROILERS IN SERBIA

Ljiljana Kostandinović,
Institute of Food Technology, University of Novi Sad, Serbia
GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF BROILER CHICKENS FED DIETS CONTAINING ROSEMARY, OREGANO AND THYME MIXTURE

10:30 - 11:00 COFFEE BREAK
SESSION II

11:00 - 11:15
Nikola Puvača,
Patent CO, Serbia
CONTROL OF POULTRY RED MITE (DERMANYSSUS GALLINAE DE GEER, 1778) IN LAYING HENS FACILITIES BY DIETARY ADDITION OF RIDOFMITE®

11:15 - 11:35
Catalin Dragomir,
National Research Development Institute for Animal Biology and Nutrition, Romania
THE EFFECT OF DRY GRAPE POMACE AND GRAPE SEED MEAL ON THE RUMEN PARAMETERS OF WETHERS

11:35 - 11:55
Goran Grubić,
Faculty of Agriculture, University of Belgrade, Serbia
POSSIBILITIES FOR ESTIMATION OF ALFALFA NUTRITIVE VALUE WITHOUT CHEMICAL ANALYSIS

11:55 - 12:15
Alenka Levart,
University of Ljubljana, Slovenia
MONITORING LIPID OXIDATION IN ANIMAL FEEDS

12:15 - 12:30
Sema Yaman,
University of Nigde, Turkey
IN SITU DEGRADABILITY OF CANOLA MEALS IMPORTED BY FEED PLANTS

12:30 - 13:00
POSTER SESSION

13:00 - 14:00
LUNCH
<table>
<thead>
<tr>
<th>Time</th>
<th>Presenter</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:00 - 14:20</td>
<td>Marcela Šperanda, Faculty of Agriculture</td>
<td>EFFICACY OF HIGHER DIETARY SELENIUM CONCENTRATION ON IMMUNITY AND ANTIOXIDATIVE STATUS OF GROWING PIGS</td>
</tr>
<tr>
<td>14:20 - 14:35</td>
<td>Maria Chrenkova, Research Institute for Animal Production</td>
<td>UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A FEED FOR RABBITS</td>
</tr>
<tr>
<td>14:35 - 14:50</td>
<td>Ljiljana Suvajdžić, Scientific Veterinary Institute</td>
<td>TRUEPERELLA PYOGENES- CHARACTERIZATION AND SIGNIFICANCE</td>
</tr>
<tr>
<td>14:50 - 15:05</td>
<td>Maja Velhner, Scientific Veterinary Institute</td>
<td>TRENDS IN RESISTANCE TO GENTAMICIN IN ESCHERICHIA COLI ISOLATES FROM FOOD PRODUCING ANIMALS</td>
</tr>
<tr>
<td>15:05 - 15:20</td>
<td>Igor Stojanov, Scientific Veterinary Institute</td>
<td>ANTIMICROBIAL SUSCEPTIBILITY OF AEROMONAS SPP. ISOLATED FROM WATER SUPPLY FOR ANIMALS</td>
</tr>
</tbody>
</table>
Nurgin Memiši, IMLEK, Serbia

INFLUENCE OF BODY WEIGHT AND MILKINESS ON GROWTH GAIN OF GOAT KIDS

15:30 - 16:00 CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND BEST POSTER ANNOUNCEMENT

20:00 GALLA DINNER