



PRELIMINARY PROGRAM
VIII INTERNATIONAL CONFERENCE
SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES
INOPTER 2023



and
XXXV SCIENTIFIC - PROFESSIONAL CONFERENCE
PROCESSING AND ENERGY IN AGRICULTURE
PTEP 2023

Subotica – Palić, hotel Elitte Palić, 23 – 28. april 2023.
(minor changes in the final program are possible)

The Conference is co-organized and supported by ISEKI - Food Association and the national institutions:



ISEKI-FOOD
ASSOCIATION



Sunday, 23 April 2023.

Arrival and registration of meeting participants. Conference material distribution. Preparation of Internet communication. Placing a poster. Hotel arrangements start with lunch.

Monday, 24 April 2023.

09:00 Conference opening ceremony will be held in the Grand Hall of the Palić Congress Center (<https://palickongresi.rs/?lang=en>)

09:30 – 10:00 Welcome cocktail - Grand Terrace of the Palić Congress Center

10:00 11:40 Block A - Plenary Part I - Grand Hall of the Palić Congress Center (<https://palickongresi.rs/?lang=en>)

10:00 - 10:25 Željko JUKIĆ et al., University of Zagreb, Croatia: MAIZE KERNEL BREAKAGE - CAUSES, INFLUENCES AND CONSEQUENCES – A REVIEW

10:25 - 10:50 Cosmin SALASAN et al., University of Life Sciences "King Mihai I", Timisoara, Romania: IMPACT OF THE PANDEMIC LOCK-DOWN OVER THE ROMANIAN AGRICULTURE

10:50 - 11:15 Dorota KREGIEL et al., Lodz University of Technology, Poland: EXPLORING USE OF THE METSCHNIKOWIA PULCHERRIMA YEAST TO IMPROVE PROPERTIES OF APPLE WINES

11:15 - 11:40 Zoltán Jákóí et al., University of Szeged, Hungary: ENHANCING THE ANAEROBIC DIGESTION OF SLUDGE BY COMBINED PRE-TREATMENT METHODS

11:40 – 12:00 *Break*

12:00 - 13:40 Block B - Invited lectures - grand hall of the Palić Congress Center (<https://palickongresi.rs/?lang=en>)

12:00 - 12:25 Marijenka TABAKOVIĆ et al., Maize Research Institute, Belgrade, Serbia: APPLICATION OF LAVENDER AND MINT ESSENTIAL OILS FOR IMPROVEMENT OF ALFALFA (MEDICAGO SATIVA L.) SEED QUALITY

12:25 - 12:50 Sonja GVOZDENAC et al., The Institute of Field and Vegetable Crops, Novi Sad, Serbia: NATURAL PRODUCTS IN STORED PRODUCT PEST CONTROL: CHALLENGES AND OPPORTUNITIES

12:50 - 13:15 Péter SIPOS and Krisztián HUSI, University of Debrecen, Hungary: COMPARISON OF METHODS FOR THE ANALYSIS OF PARTICLE SIZE DISTRIBUTION IN MAIZE FLOUR

13:15 - 13:40 Valentina NIKOLIĆ et al., Maize Research Institute, Belgrade, Serbia: INFLUENCE OF THE PARTICLE SIZE OF THE WHOLEGRAIN MAIZE FLOUR AFTER SIEVING ON NUTRIENT COMPOSITION IN DIFFERENT FRACTIONS

13:40 - 15:00 *Break*

15:00 - 16:00 Poster section – Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

16:00 - 16:30 *Break*

16:30 - 18:00 Block C – presentations - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

16:30 - 16:45 Michal BINCZARSKI et al., Lodz University of Technology, Poland: DEVELOPMENT OF AN INNOVATIVE SUGAR BEET PULP DRYING PROCESS USING FACTORY WASTE HEAT – *invited lecture*

16:45 - 17:00 Jakub LUKASIEWICZ et al., Warsaw University of Life Sciences, Poland: THE EFFECT OF COMPOSITION OF PLANT-BASED FISH ANALOGUES ON CHOSEN PHYSICAL PROPERTIES

17:00 - 17:15 Anna PAKULSKA et al., Warsaw University of Life Sciences, Poland: A COMPARATIVE ANALYSIS OF NUTRITIONAL VALUE OF FISH AND VEGAN FISH ANALOGUES

17:15 - 17:30 Magdalena TRUSINSKA et al., Warsaw University of Life Sciences, Poland: CREATING STRUCTURE AND TEXTURE OF PLANT-BASED FISH ANALOGUE USING 3D FOOD PRINTING

17:30 - 17:45 Andromachi TZANI and Anastasia DETSI, National Technical University of Athens, Greece: DEVELOPMENT AND OPTIMIZATION OF A GREEN EXTRACTION OF BIOACTIVE COMPOUNDS FROM OLIVE LEAVES USING NATURAL DEEP EUTECTIC SOLVENTS

17:45 - 18:00 Beatrice CELLINI et al., University of Bologna, Italy: BIOTECHNOLOGICAL VALORISATION OF BY-PRODUCTS FROM CLEMENTINE JUICE PRODUCTION INTO FUNCTIONAL INGREDIENTS

17:00 – 19:00 Seminar for silos technologists and managers of silos and seed processing - Restaurant Small Guesthouse (Mala gostiona), first floor, Vermes hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

19:00 – 20:00 Open session of the presidency of the Society – Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

20:00 WINE and BEER NIGHT – wine and beer promotion and tasting - Restaurant Small Guesthouse (Mala gostiona), ground floor dining hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

Tuesday, 25 April 2023.

09:00 - 10:40 Block A - Plenary Part II - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall
(<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

09:00 - 09:25 Rui COSTA, Polytechnic Institute of Coimbra, Portugal: REVITALIZING THE FOOD INDUSTRY: ADAPTING TO

EMERGING TRENDS AND UPGRADING SKILLS

09:25 - 09:50 Marco DALLA ROSA et al., Università di Bologna, Italy: ULTRA-PROCESSING DEBATE: WHY PROCESSING

LEVEL CANNOT BE RELATED TO THE FOOD HEALTHINESS

09:50 - 10:15 Attila Gere and Károly Héberger, Hungarian University of Agriculture and Life Sciences, Budapest, Hungary: MULTICRITERIA DECISION MAKING IN FOOD SCIENCES USING THE SUM OF RANKING DIFFERENCES METHOD

10:15 - 10:40 Rafat Al Afif et al., University of Natural Resources and Life Sciences, Vienna, Austria: BIOENERGY CONVERSION TECHNOLOGIES: A CASE STUDY

10:40 - 11:00 Break

11:00 - 12:30 Block C – presentations - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall

11:00 - 11:15 Vanja JURISIĆ et al., University of Zagreb, Croatia: THE ROLE OF SUSTAINABLE BIOGAS PRODUCTION IN THE NET ZERO ECONOMY, - *invited lecture*

11:15 - 11:30 Ana MATIN et al., University of Zagreb, Croatia: THE INFLUENCE OF PYROLYSIS ON THE ENERGY PROPERTIES OF AGRICULTURAL BIOMASS

11:30 - 11:45 Justyna Żuberek et al., Lodz University of Technology, Poland: MODEL PROCEDURE FOR BIOGAS PRODUCTION FROM TEXTILE WASTE

11:45 - 12:00 Vesna VUČUROVIĆ et al., University of Novi Sad, Serbia: BIOETHANOL PRODUCTION FROM CORN BY SIMULTANEOUS SACCHARIFICATION AND FERMENTATION USING BAKER'S AND DISTILLERS YEAST

12:00 - 12:15 Mahnaz Abdollahi et al., University of Applied Sciences, Vienna, Austria: AGRICULTURAL PHOTOVOLTAICS - ENERGY YIELD OF DIFFERENT VARIANTS OF COUPLED USE AGRICULTURE FARMING AND PHOTOVOLTAICS IN THE ALPINE FOOTHILLS OF LOWER AUSTRIA

12:15 - 12:30 Ilija Batas Bjelić and Dejan Doljak, Serbian Academy of Sciences and Arts, Belgrade, Serbia: SELECTION OF 100 LOCATIONS FOR THE FIRST IGW PHOTOVOLTAIC POWER PLANTS IN SERBIA

12:30 - 12:45 Break

12:45 - 14:00 Block C – presentations - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall

12:45 - 13:00 Anica Bebek Markovinović et al., University of Zagreb, Croatia: TOWARDS THE DESIGN OF STRAWBERRY BASED FUNCTIONAL FOODS BY 3D PRINTING

13:00 - 13:15 Róbert Nagy et al., University of Debrecen, Hungary: RHEOLOGICAL PROPERTIES AND NUTRITIONAL VALUE OF SORGHUM FLOUR AND SORGHUM-BASED GLUTEN-FREE BAKERY PRODUCTS

13:15 - 13:30 Miroslav HADNAĐEV et al.; University of Novi Sad, Serbia: RHEOLOGICAL PROPERTIES OF ANCIENT WHEAT VARIETIES AND SOURDOUGH PROCESSING USED AS A TOOL FOR IMPROVING ANTIOXIDATIVE PROPERTIES OF BREAD

13:30 - 13:45 Virginia GLICERINA et al., University of Turin, Italy: PHYSICO-CHEMICAL, SENSORY AND RHEOLOGICAL STABILITY OF CORN OILS ENRICHED WITH TANNIN-RICH EXTRACTS

13:45 - 14:00 Joel Armando NJIEUKAM et al., University of Bologna, Italy: PRODUCTION OF HIGH-FUNCTIONAL ORGANIC APPLES SNACKS THROUGH COMBINATION OF MILD TECHNOLOGIES

14:00 - 16:30 Break

16:30 - 18:00 Block C – presentations - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall

16:30 - 16:45 Hadid Sukmana et al., University of Szeged, Hungary: BINARY ADSORPTION BY BIO-ADSORBENTS

16:45 - 17:00 Katarzyna RYBAK et al., Warsaw University of Life Sciences, Poland: INFLUENCE OF PRE-TREATMENT WITH ULTRASOUND ON SELECTED PROPERTIES OF VACUUM-DRIED APPLE TISSUE

17:00 - 17:15 Onur TASKIN, Bursa Uludag University, Turkey: EUROPEAN CRANBERRYBUSH (VIBURNUM OPULUS L.) FRUIT AND SEED: SOME PHYSICAL PROPERTIES

17:15 - 17:30 Davide GOTTARDI et al., University of Bologna, Italy: FLAVORING AND ANTIOXIDANT COMPOUNDS OBTAINED THROUGH FERMENTATION OF FLATHEAD GREY MULLET WASTE BY YARROWIA LIPOLYTICA OR BACILLUS SPP.

17:30 - 17:45 Sándor Beszédes et al., University of Szeged, Hungary: APPLICATION OF DIELECTRIC BEHAVIOUR ANALYSIS FOR MONITORING OF BIOMASS HYDROLYSIS AND CO-FERMENTATION PROCESS

17:45 - 18:00 Negin Seif Zadeh and Giuseppe Zeppa, University of Turin, Italy: STUDYING THE EFFICACY OF MACROPOROUS RESINS IN RECOVERING POLYPHENOLS FROM ROASTED HAZELNUT SKINS

17:00 – 18:30 Seminar for silos technologists and managers of silos and seed processing - Restaurant Small Guesthouse (Mala gostiona), first floor, Vermes hall (<https://www.elittepalic.rs/mala-gostiona-restaurant/>)

18:45 – 19:45 Election Assembly of the Society – Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus

20:00 QUIZ - competition in unnecessary knowledge

Wednesday, 26 April 2023. – EXCURSION DAY

The excursion program is as follows:

09:00 Departure by buses in front of the Restaurant Small Guesthouse (Mala gostiona)

Excursion content: tour of the Town Hall and Synagogue in Subotica and then a trip to the horse stables in Kelebija. The price of the service includes the use of the Stables service (museum visit, horse riding, carriage ride...). An excursion lunch will be organized on Kelebija with ethnic dishes and unlimited consumption of domestic drinks for 4 hours from the beginning of the lunch. Live acoustic music will complete the atmosphere during and after lunch.

17:00 – 18:00 Return of the bus to the Hotel.

The excursion program is from 9:00 a.m. to 5:00 p.m.

20:00 Karaoke – wannabe singers' competition - Restaurant Small Guesthouse (Mala gostiona), ground floor, dining room.

Thursday, 27 April 2023.

- 09:00 - 10:30 Block C – presentations** - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall
- 09:00 - 09:15 Olivera ĐURAGIĆ et al., University of Novi Sad, Serbia: SAFFRON AS AN ALTERNATIVE OIL CROP - POTENTIAL IN THE PET NUTRITION
- 09:15 - 09:30 Marija MILAŠINOVIĆ-ŠEREMEŠIĆ et al., University of Novi Sad, Serbia: CURRENT AND FUTURE CHALLENGES IN PET FOOD INDUSTRY
- 09:30 - 9:45 Predrag IKONIĆ et al., University of Novi Sad, Serbia: PROXIMATE COMPOSITION OF SJENIČKI SUDŽUK AS AFFECTED BY ALTERNATIVE RIPENING CONDITIONS
- 09:45 - 10:00 Pavle JOVANOVIĆ et al., University of Novi Sad, Serbia: HONEY FROM THE RTANJ MOUNTAIN REGION
- 10:00 - 10:15 Milana PRIBIĆ et al., University of Novi Sad, Serbia: OATS AS POTENTIAL BREWING RAW MATERIAL
- 10:15 - 10:30 Milivoj Radojčin et al., University of Novi Sad, Serbia: PRODUCTION OF CARBON NANO PARTICLES FROM BIOMASS
- 10:30 - 11:00 Break
- 11:00 - 13:00 Block D1 – International workshop Valorization of agri-food residues – biotech, biorefinery and food applications** - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall
- 11:00 - 11:15 Filip Kulić, University of Novi Sad, Serbia: BIOGAS PRODUCTION IN SERBIA – A CASE STUDY
- 11:15 - 11:30 Hemaka Bandulasena, Loughborough University, United Kingdom: SUSTAINABLE ENERGY AND CHEMICALS FROM AGRICULTURAL BY-PRODUCTS
- 11:30 - 11:45 Tanja Radu, Loughborough University, United Kingdom: BIOGAS FOR SUSTAINABLE COMMUNITIES: CASE STUDIES
- 11:45 - 12:00 Andromachi TZANI and Anastasia DETSI, National Technical University of Athens, Greece: NATURAL DEEP EUTECTIC SOLVENTS AND IONIC LIQUIDS AS TOOLS FOR THE DEVELOPMENT OF GREENER PROCESSES
- 12:00 - 12:15 Jian HAO, Chinese Academy of Sciences, China: BIOLOGICAL ROUTE OF ISOBUTANOL PRODUCTION
- 12:15 - 12:30 Aleksandra DJUKIĆ-VUKOVIĆ et al., University of Belgrade, Serbia: COLD PLASMA ASSISTED RESOURCE RECOVERY FROM CORN STALKS AS AGRI-FOOD INDUSTRY WASTES
- 12:30 - 13:00 Junsong SUN, Chinese Academy of Sciences, China: ENGINEERING BACILLUS FOR THE SCALE-UP PRODUCTION OF INDUSTRIAL ENZYMES
- 11:00 - 12:30 Block D2 - national workshop Receipt, drying, storage and processing of grain and seeds** - Restaurant Small Guesthouse (Mala gostiona), first floor, Vermes hall
- 11:00 - 11:15 Branimir Šimić et al., Agricultural Institute Osijek, Croatia: INFLUENCE OF STRESS / DROUGHT ON WHEAT GRAIN QUALITY
- 11:15 - 11:30 Nebojša NOVKOVIĆ et al., University of Novi Sad, Serbia: INFLUENCE OF WHEAT AND CORN YIELD AND PRICE PARITY FROM THE CURRENT YEAR ON SOWING STRUCTURE IN THE FOLLOWING YEAR
- 11:30 - 11:45 Neđeljko Lučić et al., Silo Zrenjanin DON DON doo, Serbia: DRYING 2022 HARVESTED SUNFLOWER ON DRYER SCHMIDT – SEEGER AG
- 11:45 - 12:00 Dušan GORDIĆ et al., University of Kragujevac, Serbia: INTEGRATION OF ROOFTOP PHOTOVOLTAICS AND COGENERATION FOR DECARBONISING THE MARGARINE PRODUCTION PROCESS
- 12:00 - 12:15 Marko Nedić, Budućnost doo Bačka Palanka, Serbia: BIOGAS PLANT AS A GREEN ENERGY PRODUCER
- 12:15 - 12:30 Vladimir BUGARSKI et al., University of Novi Sad, Serbia: AUTOMATION AND CONTROL SYSTEM FOR PRODUCTION OF EDIBLE OIL: EXAMPLE FROM OIL RAFFINERY IN SOMBOR
- 12:30 - 12:45 Break
- 12:45 – 13:00 Presentation of certificates** for participation in the *Seminar for technologists and managers of silos and seed processing* - Restaurant Small Guesthouse (Mala gostiona), first floor, Paligo Palus hall
- 13:00 Photography** of conference participants -
- At 20:00** the traditional **GALA DINNER** will begin at which the Conference will be closed, with an entertainment program and a raffle - Restaurant Small Guesthouse (Mala gostiona), ground floor, dining room.

Friday, 28 April 2023. – RETURN TO REALITY.

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CONTACT

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POSTER SECTION

- Hiba NAVEED et al., University of Central Punjab, Lahore, Pakistan: CURRENT SCENARIO OF POST-HARVEST LOSSES IN DIFFERENT FRESH PRODUCES AND VEGETABLES IN PAKISTAN WITH PARTICULAR FOCUS ON TOMATOES
- Milica POPOVIĆ et al., University of Novi Sad, Serbia: COLOR CHARACTERISTICS OF TRADITIONALLY PROCESSED RED PAPRIKA POWDERS AND DRY-FERMENTED SAUSAGES
- Dobrivoj POŠTIĆ et al., Institute for Plant Protection and Environment, Belgrade, Serbia: CHANGES OF QUALITY INDICATORS OF CUCUMBER HYBRID SEEDS DURING AGING
- Dragan ŽIVANČEV et al., Institute of Field and Vegetable Crops, Novi Sad, Serbia: COMPARISON OF ICP-OES AND GFAAS TECHNIQUES FOR DETERMINATION MINERAL CONTENT IN WHEAT AND WHEAT PRODUCTS MATRIX
- Marijana SAKAČ et al., University of Novi Sad, Serbia: ANTIPROLIFERATIVE PROPERTIES OF HONEY TYPES FROM THE WESTERN BALKANS
- Aleksandar MARIĆ et al., University of Novi Sad, Serbia: EXTRACTION OF HYDROXYMETHYLFURFURAL FROM HONEY USING AQUEOUS TWO-PHASE SYSTEMS
- Rade STANISAVLJEVIĆ et al., Institute for Plant Protection and Environment, Belgrade, Serbia: VARIABILITY OF THE NUMBER AND WEIGHT OF 1000 SEEDS OF WEEDS PRESENT IN ALFALFA NATURAL SEEDS FROM DIFFERENT LOCATIONS IN SERBIA
- Violeta ORO et al., Institute for Plant Protection and Environment, Belgrade, Serbia: MOLECULAR AND MORPHOLOGICAL DETECTION OF GLOBODERA ROSTOCHIENSIS (NEMATODA: HETERODERIDAE) IN A SEED POTATO CROP
- Danijela ŠUPUT et al., University of Novi Sad, Serbia: THE INFLUENCE OF SHELLAC APPLICATION ON ZEIN FILM PROPERTIES
- Ivana ŽIVKOVIĆ et al., Institute for Vegetable Crops, Smederevska Palanka, Serbia: INFLUENCE OF PHYTOPATHOGENIC FUNGI ON QUALITY PARAMETERS OF GREEN BEAN SEEDS IN A FIVE-YEAR PERIOD
- Michael Adedotun Oke, Michael Adedotun Oke Foundation, Nigeria: THE FARMSTEAD AND MILK PROCESSING OF THE HAUSA/FULANI IN THE ANGO FULANI OLD KUTUNKU OF THE GWAGWALADA AREA COUNCIL OF THE FEDERAL CAPITAL TERRITORY ABUJA, NIGERIA.
- Dobriša Randjelović et al., Toplica Academy of Applied Studies, Prokuplje, Serbia: PHYSICAL AND CHEMICAL PROPERTIES AND MICROBIOLOGICAL QUALITY CONTROL OF CARROT ROOTS
- Sandra BULUT et al., University of Novi Sad, Serbia: ACTIVE PACKAGING FILMS BASED ON PUMPKIN OIL CAKE AND B-CYCLODEXTRIN INCLUSION COMPLEX
- Liceth Fernanda PANTOJA et al., University of Szeged, Hungary: AMMONIUM REMOVAL FROM AQUEOUS SOLUTION IN PRESENCE OF ORGANIC COMPOUNDS, USING BIOCHAR FROM BANANA LEAVES
- Jelena VUKOTIĆ et al., University of Novi Sad, Serbia: EFFECT OF HOT WATER TREATMENTS ON APPLE ROT CAUSED BY NEOFABRAEA ALBA
- Dalma Radványi, Hungarian University of Agriculture and Life Sciences, Budapest, Hungary: SMELL THE DIFFERENCE! A NOVEL APPROACH TO SEPARATE HEALTHY AND INFECTED MUSHROOMS.
- Jovana TEOFILSKI and Filip KULIĆ, University of Novi Sad, Serbia: FROM HOME VERTICAL GARDEN TO FUNCTIONAL VERTICAL FARM WITH THE USE OF AUTOMATION
- Filip KULIĆ, University of Novi Sad, Serbia: POSSIBILITY OF USING SOLAR ENERGY IN SERBIA ANALYZED THROUGH THE PROSUMER CONCEPT
- Aleksandar Miljatović and Veljko Vukoje, University of Novi Sad, Serbia: ASSESSMENT OF FARM ECONOMIC VIABILITY IN THE REPUBLIC OF SERBIA USING FADN DATA
- Milan STEVANOVIĆ et al., University of Belgrade, Serbia: TOTAL CHANGE IN GERMINATION AND VIGOR OF CERTIFIED COMMERCIAL SEEDS OF THREE ZP MAIZE HYBRIDS DURING A FIVE-YEAR PERIOD (2018-2022)
- Bojan STIPEŠEVIĆ et al., Faculty of Agrobiotechnical Sciences Osijek, Croatia: POLLINATION SERVICE IMPACT ON SUNFLOWER'S YIELD COMPONENTS, GRAIN YIELD AND OIL CONTENT
- Sunčica KOCIĆ-TANACKOV et al., University of Novi Sad, Serbia: ANTIMICROBIAL EFFECT OF IMMORTELLE ESSENTIAL OIL AND LACTOBACILLUS RHAMNOSUS CELL-FREE SUPERNATANT ON BACILLUS CEREUS
- Sandra Zavadlav et al., Karlovac University of Applied Sciences, Croatia: CHANGES OF FATTY ACIDS OF THE PATAGONIAN SQUID (LOLIGO GAHI D'ORBIGNY) DURING AIR CHILLING AND WITH EFFECTS OF ACID WHEY IMMERSION
- Nikola MARAVIĆ et al., University of Novi Sad, Serbia: EFFECTS OF ANCIENT WHEAT SOURDOUGH ADDITION ON BREAD RHEOLOGICAL AND TEXTURAL PROPERTIES
- Jelena TOMIĆ et al., University of Novi Sad, Serbia: POTENTIAL USE OF PUMPKIN SEED OIL PROCESSING BY-PRODUCT TO IMPROVE QUALITY OF GLUTEN-FREE CRACKERS
- Chaima NEJI et al., University of Debrecen Hungary, Hungary: EFFECT OF NITROGEN FERTILIZATION ON THE QUALITY OF SOYBEAN FLOUR AND PROTEIN ISOLATE
- Samantha Rossi et al., University of Bologna, Italy: FUNCTIONAL AND TECHNOLOGICAL FEATURES OF MILLING BY-PRODUCTS FERMENTED BY SELECTED MICROBIAL CONSORTIA
- Danka Bukvicki et al., University of Belgrade, Serbia: THE EFFECT OF THYME ESSENTIAL OIL ON THE MICROBIAL SHELF LIFE OF MARINATED PORK MEAT
- Dubravka ŠKROBOT et al., University of Novi Sad, Serbia: POTENTIAL USE OF FAVA BEAN (VICIA FABA L.) IN CREATION OF PLANT BASED SPREADS
- Małgorzata NOWACKA et al., Warsaw university of life sciences, Poland: SHAPING THE PROPERTIES OF OSMO-DEHYDRATED ORANGES IN DIFFERENT SOMOTIC SOLUTIONS
- Beatrice CELLINI et al., University of Bologna, Italy: COLD ATMOSPHERIC PLASMA TREATMENT ON FRESH-CUT MELON: EFFECTS ON SAFETY AND QUALITY
- Beatrice CELLINI et al., University of Bologna, Italy: COLD PLASMA TREATMENTS FOR MINIMALLY PROCESSED LEAFY VEGETABLES: DECONTAMINATION OF PROCESSING WASH WATER AND EFFECTS ON PRODUCT SAFETY AND QUALITY
- Márcio Ramatiz Lima dos SANTOS et al., Instituto Federal Goiano Ceres, Brazil: TECHNOLOGICAL USE OF BARU ALMONDS AS SUBSTITUTE OF PEANUTS TO PRODUCE "PÉ-DE-MOLEQUE"
- Zoltan Čorba et al., University of Novi Sad, Serbia: THE EXPERIENCES OF THE REALIZATION OF PV POWER PLANTS AFTER IMPLEMENTATION OF THE PROSUMERS STATUS
- Nevena HROMIŠ et al., University of Novi Sad, Serbia: THE POSSIBILITY OF USING EXPERIMENTAL EQUATIONS TO CALCULATE THE DEGREE OF DEACETYLATION OF CHITOSAN
- Perica NIKOLIĆ et al., University of Novi Sad, Serbia: CONTROL IN PROCESS INDUSTRY FACILITIES: PROPOSED DISPLAY OF THE STRUCTURE OF INPUT VALUES
- Siniša Bikić et al., University of Novi Sad, Serbia: PROPOSED DISPLAY OF THE STRUCTURE OF INPUT VALUES
- Dragan Budošan et al., University of Novi Sad, Serbia: CHECK OF DEVICE FOR GAS LEAK DETECTION CONTROL OF NATURAL GAS ODORIZATION USING GAS DETECTION TUBES
- Dragan Budošan et al., University of Novi Sad, Serbia: MORPHOLOGY AND CHEMICAL COMPOSITION OF THE BLACK POWDER COLLECTED AT THE GAS METERING AND REGULATING STATION "JARAK"
- Cvetanka Mitrevska et al., Faculty of Technical Sciences, Bitola, North Macedonia: STATISTICAL INDICATORS FOR ACCIDENTS AT WORK IN AGRICULTURE SECTOR
- David KOLANOVIĆ et al., University of Zagreb, Croatia: DETERMINATION OF PIGMENTS AND ANTIOXIDANT CAPACITY IN EXTRACTS FROM SELECTED MEDICINAL AND AROMATIC PLANTS OBTAINED BY ULTRASOUND-ASSISTED EXTRACTION
- Ivona ELEZ GAROFULIĆ et al., University of Zagreb, Croatia: THE EFFECT OF SUCCESSIVE ULTRASOUND-ASSISTED EXTRACTION ON PHENOLIC CONTENT OF CAROB POD, MASTIC LEAVES AND MYRTLE LEAVES AND FRUIT
- Michał BINCZARSKI et al., Lodz University of Technology, Poland: MODEL BIOGAS PRODUCTION PROCESS USING WOOL AND COTTON HYDROLYSATES FROM TEXTILE WASTE
- Justyna Żuberek et al., Lodz University of Technology, Poland: DYED TEXTILE WASTE AS A RAW MATERIAL FOR THE PREPARATION OF FERMENTATION MEDIA
- Miloš ŽUPANJAC et al., University of Novi Sad, Serbia, FAT CONTENT IN FINELY COMMINUTED COOKED AND LIVER SAUSAGES ON SERBIAN RETAIL MARKET
- Tatjana PEULIĆ et al., University of Novi Sad, Serbia: INFLUENCE OF DIFFERENT PACKAGING METHODS ON BIOGENIC AMINES IN PETROVSKÁ KLOBÁSA PRODUCED IN TRADITIONAL AND INDUSTRIAL CONDITIONS
- Ivana PAJČIN et al., University of Novi Sad, Serbia: EFFLUENTS FROM INDUSTRIAL PROCESSING OF THE FOOD OF ANIMAL ORIGIN AS MEDIA FOR BIOCONTROL AGENTS PRODUCTION

SCIENTIFIC COMMITTEE

International members:

Prof. Dr. Marko Dalla Rosa, Italy, University of Bologna;
Prof. Dr. Margarida Cortez Vieira, Portugal, University of Algarve, Faro, ISEKI Food Association President;
Prof. Dr. Rui Costa, Portugal, Polytechnic Institute of Coimbra, ISEKI Food Association Secretary General;
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Prof. Dr. Silva Cristina, Portugal, Portuguese Catholic University;
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National members:

Prof. Dr. Mirko Babić, Faculty of Agriculture, University of Novi Sad;
Prof. Dr. Babić Ljiljana, Faculty of Agriculture, University of Novi Sad;
Prof. Dr. Milica Radosavljević, Maize Research Institute "Zemun Polje", Belgrade;
Prof. Dr. Dragan Škorić, Member of Serbian Academy of Science and Arts;
Dr. Jovanka Lević, Institute of Food Technology, University of Novi Sad;
Prof. Dr. Filip Kulić, Faculty of Technical Science, University of Novi Sad;
Prof. Dr. Ivan Pavkov, Faculty of Agriculture, University of Novi Sad;
Prof. Dr. Milivoj Radojčin, Faculty of Agriculture, University of Novi Sad;
Prof. Dr. Miloš Tešić, Faculty of Technical Science, University of Novi Sad;
Dr. Olivera Đuragić, Institute of Food Technology, University of Novi Sad;
Dr. Milka Vujaković, Agricultural Extension Service "Agricultural Station", Novi Sad;
Dr. Goran Todorović, Maize Research Institute "Zemun Polje", Belgrade;
Dr. Lana Đukanović, Institute for Plant Protection and Environment, Belgrade;
Prof. Dr. Ljiljana Mojović, Faculty of Technology and Metallurgy, University of Belgrade;
Prof. Dr. Maša Bukurov, Faculty of Technical Science, University of Novi Sad;
Prof. Dr. Aleksandra Dimitrijević, Faculty of Agriculture, University of Belgrade, Belgrade;
Prof. Dr. Nebojša Novković, Faculty of Agriculture, University of Novi Sad;
Prof. Dr. Jelena Pejin, Faculty of Technology, University of Novi Sad;
Prof. dr. Siniša Bikić, Faculty of Technical Science, University of

Novi Sad;
Dr. Vladimir Bugarški, Faculty of Technical Science, University of Novi Sad;
Dr. Sonja Gvozdenac, Institute of Field and Vegetable Crops Novi Sad and
Dr. Aleksandra Đukić Vuković, Faculty of Technology and Metallurgy, University of Belgrade.

CONFERENCE HONORARY COMMITTEE

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Prof. dr Margarida Vieira, President of ISEKI Food Association,
Prof. dr Viktor Nedović, Assistant Minister for Education, Science and Technological Development of Republic of Serbia,
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Prof. dr Srđan Kolaković, Dean of the Faculty of Technical Sciences, UNS Novi Sad,
Mr Miladin Kostić, President of the PTEP, Login eko doo, Beograd i
Prof. dr Filip Kulić, Secretary General of the PTEP, Faculty of Technical Sciences, Novi Sad.

ORGANIZING COMMITTEE

Mr Miladin Kostić, President of the PTEP, Login eko doo, Beograd,
Prof. dr Filip Kulić, Secretary General of the PTEP, UNS Novi Sad;
Prof. dr Mirko Babić, PTEP honorary president, UNS Novi Sad;
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Marko Nenadić dipl.ing, Uljarice Bačka doo Novi Sad;
Dr Olivera Đuragić, UNS Novi Sad and
Mirko Protić, Agromarket, Agroseme AD Kikinda.
Dr Velimir Lončarević, Institute of Field and Vegetable Crops Novi Sad;
Danka Dujović, dipl.ing, Al Dahra Serbia doo, Padinska Skela;

ACCOMODATION

April 23 – 28, 2023; Palić - Subotica, hotel Elitte Palić (<https://www.elittepalic.rs/homepage/>)

Prices are approximately.

Room	1/1	1/2
Price for arrangement	300 EUR	270 EUR

The arrangement includes five nights in the hotel, full accommodation (three meals), excursion, and gala dinner. The arrangement started with lunch on Sunday, April 23rd, and finished with breakfast on Friday, April 28th.

Accommodation reservation is made directly to the hotel:

Elitte Palić

adress: Park Heroja 15, 24413 Palić, Serbia

tel: +381 (0) 24 753 245

e-mail: office@elittepalic.rs <https://www.elittepalic.rs/>

CONFERENCE FEE FOR INOPTEP 2023

Categories of participants	Price
Participants	105 EUR
Members of PTEP and / or ISEKI - FA	90 EUR
Young researchers (younger than 35)	75 EUR
Master and PhD students (unemployment)	65 EUR

A discount is granted for groups of more than three participants

THE MAP OF THE VENUE



1. Restaurant Small Guesthouse (Mala gostiona) (<https://www.elittepalic.rs/elite-palic-peace-oasis/>)
2. Hotel Park (<https://www.elittepalic.rs/elite-palic-peace-oasis/>)
3. Depadance Lake (Jezero) (<https://www.elittepalic.rs/elite-palic-peace-oasis/>)
4. Hotel Prezident (<https://www.hotelprezident.com/index-en.html>)
5. Conference Center Palić (<https://palickongresi.rs/?lang=en>)