



Institute of Meat Hygiene and Technology

THE 61ST INTERNATIONAL MEAT INDUSTRY CONFERENCE MEATCON 2021

HEALTHY FOOD FOR PRESENT AND FUTURE

Hybrid format*

CONFERENCE PROGRAMME

September 26-29, 2021
Hotel "Mona", Mt. Zlatibor, Serbia

*In view of the ongoing pandemic, hybrid format allows the participants to plan their attendance regarding potential traveling restrictions either as traditional participation or through interactive online platforms.

ORGANISER



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PROGRAMME COMMITTEE

THE CHAIRPERSON: Dr Srdjan Stefanovic – *Serbia*

VICE CHAIRPERSONS: Dr Ivana Brankovic-Lazic – *Serbia*
Dr Vesna Jankovic – *Serbia*

MEMBERS: Dr Vesna Djordjevic – *Serbia*
Dr Nenad Parunovic – *Serbia*
Dr Boris Habrun – *Croatia*
Dr Brankica Lakicevic – *Serbia*
Dr Branko Velebit – *Serbia*
Dr Ivan Bosnjak – *Serbia*
Dr Ivancica Kovacek – *Croatia*
Dr Jelena Ciric – *Serbia*
Dr Katerina Blagoevska – *North Macedonia*
Dr Marija Boskovic-Cabrol – *Portugal*
Dr Milos Petrovic – *Serbia*
Dr Mladen Raseta – *Serbia*
Dr Mohammed Gagaoua – *Ireland*
Dr Nebojsa Ilic – *Serbia*
Dr Nenad Katanic – *Serbia*
Dr Nino Terjung – *Germany*
Dr Oksana Kuznetsova – *Russia*
Dr Predrag Ikonic – *Serbia*
Dr Radivoj Petronijevic – *Serbia*
Dr Radmila Mitrovic – *Serbia*
Dr Sanjay Gummalla – *United States of America*
Dr Sasa Jankovic – *Serbia*
Dr Tatjana Baltic – *Serbia*
Dr Velibor Andric – *Serbia*

Dr Werner Ruppitsch – *Austria*
Dr Yulia Yushina – *Russia*
Dr Zoran Petrovic – *Serbia*
Prof. dr Andrej Kirbis – *Slovenia*
Prof. dr Antonella Dalle Zotte – *Italy*
Prof. dr Breda Jakovac–Strajn – *Slovenia*
Prof. dr David Hopkins – *Australia*
Prof. dr Dean Jankuloski – *North Macedonia*
Prof. dr Dr Bartosz Sołowiej – *Poland*
Prof. dr Dragan Sefer – *Serbia*
Prof. dr Dragan Vasilev – *Serbia*
Prof. dr Dusan Zivkovic – *Serbia*
Prof. dr Igor Tomasevic – *Serbia*
Prof. dr Ilija Djekic – *Serbia*
Prof. dr Lazo Pendovski – *North Macedonia*
Prof. dr Lea Demsar – *Slovenia*
Prof. dr Milan Z. Baltic – *Serbia*
Prof. dr Milorad Mirilovic – *Serbia*
Prof. dr Mirjana Dimitrijevic – *Serbia*
Prof. dr Muhamed Smajlovic – *Bosnia and Herzegovina*
Prof. dr Nedjeljko Karabasil – *Serbia*
Prof. dr Radivoje Papovic – *Serbia*
Prof. dr Radmila Markovic – *Serbia*
Prof. dr Sabina Seric–Haracic – *Bosnia and Herzegovina*
Prof. dr Silvana Stajkovic – *Serbia*
Prof. dr Stamen Radulovic – *Serbia*
Prof. dr Tomaz Polak – *Slovenia*
Prof. dr Vladimir Tomovic – *Serbia*

ORGANISING COMMITTEE

THE CHAIRPERSON: Dr Branko Velebit

VICE CHAIRPERSONS: Sasa Precanica
Dr Radivoj Petronijevic
Dr Tatjana Baltic

MEMBERS: Dr Branislav Baltic
Dr Aleksandra Nikolic
Dr Jelena Jovanovic
Dr Danijela Vranic
Dr Mirjana Lukic
Dr Lazar Milojevic
Stefan Simunovic
Nikola Betic
Aleksandar Bajcic
Sara Rajic
Dr Danijela Sarcevic
Igor Milosevic
Gordana Terzic
Andrea Koncar
Jelena Soc, Neoplanta
Ana Vukmirovic, Neoplanta
Sasa Ciric, Neoplanta
Vesna Okiljevic, Neoplanta
Nemanja Knezevic, Zlatiborac
Dijana Savic, Zlatiborac

LIST OF SPEAKERS MEATCON 2021

1. Prof. dr Antonella Dalle Zotte, Department of Animal Medicine, Production and Health, University of Padova, Italy
2. Dr Nino Terjung, Head of Department Product Innovation, German Institute of Food Technologies, Quakenbruck, Germany
3. Dr Mohammed Gagaoua, Teagasc Food Research Centre, Ashtown, Dublin, Ireland
4. Dr David Hopkins, Chief Editor – Meat Science, Centre for Red Meat and Sheep Development, Cowra, Australia
5. Prof. dr Bartosz Solowiej, University of Life Sciences in Lublin, Lublin, Poland
6. Prof. dr Igor Tomasevic, Department of Technology of Animal Products, University of Belgrade, Faculty of Agriculture Zemun – Belgrade, Serbia
7. Prof. dr Jose M. Lorenzo, Fundacion Centro Tecnoloxico da Carne, San Cibrao das Vinas – Ourense, Spain
8. Prof. dr Meltem Serdaroglu, Food Engineering Department, Engineering Faculty, Ege University, Bornova Izmir, Turkey
9. Prof. dr Ilija Djekic, Department of Management of Food Safety and Quality, University of Belgrade, Faculty of Agriculture Zemun – Belgrade, Serbia
10. Dr Predrag Ikonc, Scientific Institute of Food Technologies, Novi Sad, Serbia
11. Dr Natalia Vostrikova, Federal Research Center of Food Systems named V.M. Gorbato, RAS, Moscow, Russian Federation
12. Dr Sanjay Gummalla, Senior Vice President, Scientific and Regulatory Affairs, American Frozen Food Institute, Arlington, USA
13. Doc. dr Werner Ruppsch, Institute of Medical Microbiology and Hygiene, AGES - Austrian Agency for Health and Food Safety, Vienna, Austria
14. Dr Jelena Ciric, Institute of Meat Hygiene and Technology, Belgrade, Serbia
15. Dr Branko Velebit, Institute of Meat Hygiene and Technology, Belgrade, Serbia
16. Dr Brankica Lakicevic, Institute of Meat Hygiene and Technology, Belgrade, Serbia

17. Doc. dr Aleksandra Djukic-Vukovic, Department for Biochemical Engineering and Biotechnology, University of Belgrade, Faculty of Technology and Metallurgy, Beograd, Serbia
18. Prof. dr Ivana Cirkovic, Institute for Microbiology and Immunology, Faculty of Medicine, University of Belgrade, Belgrade, Serbia
19. Prof. dr Nedjeljko Karabasil, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
20. Prof. dr Dragan Sefer, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
21. Prof. dr Radmila Markovic, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
22. Dr Katerina Blagoevska, Ss. Cyril and Methodius University in Skopje, Faculty of Veterinary Medicine – Skopje, Republic of North Macedonia
23. Doc. dr Stamen Radulovic, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
24. Dr Olivera Djuragic, Scientific Institute of Food Technologies, Novi Sad, Serbia
25. Dr Ksenija Nesic, Scientific Veterinary Institute of Serbia, Belgrade, Serbia
26. Dejan Peric, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
27. Prof. dr Muhamed Smajlovic, Dean, University of Sarajevo, Veterinary Faculty, Sarajevo, Bosnia and Herzegovina
28. Dr. sc. Ivancica Kovacek, Public Health Institute “Dr Andrija Stampar”, Zagreb, Croatia
29. Dr Marija Boskovic Cabrol, Instituto Superior de Agronomia, University of Lisbon, Lisbon, Portugal
30. Dr Yulia Yushina, Federal Research Center of Food Systems named V.M. Gorbатов, RAS, Moscow, Russian Federation
31. Doc. dr Silvana Stajkovic, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
32. Dr Radivoj Petronijevic, Institute of Meat Hygiene and Technology, Belgrade, Serbia
33. Dr Srdjan Stefanovic, Institute of Meat Hygiene and Technology, Belgrade, Serbia
34. Dr Vesna Jankovic, Institute of Meat Hygiene and Technology, Belgrade, Serbia
35. Prof. dr Biljana Nikolic, Department for Microbiology, University of Belgrade – Faculty of Biology, Belgrade, Serbia
36. Dr Jelena Petrovic, Department for Drugs Testing and Toxicology, Scientific Veterinary Institute “Novi Sad”, Novi Sad, Serbia

37. Dr Milos Pelic, Department for Microbiological and Sensory Investigation of Foodstuffs, Scientific Veterinary Institute “Novi Sad”, Novi Sad, Serbia
38. Dr Velibor Andric, University of Belgrade, Institute of Nuclear Sciences Vinca, Belgrade, Serbia
39. Prof. dr Vladimir Tomovic, Department of Food Preservation Engineering, University of Novi Sad, Faculty of Technology, Novi Sad, Serbia
40. Prof. dr Slavisa Stajic, Department of Technology of Animal Products, University of Belgrade, Faculty of Agriculture Zemun – Belgrade, Serbia
41. Dr Mladen Raseta, Institute of Meat Hygiene and Technology, Belgrade, Serbia
42. Prof. dr Sabina Seric-Haracic, Vice-Dean for International Cooperation, University of Sarajevo, Veterinary Faculty, Sarajevo, Bosnia and Herzegovina
43. Dr Radmila Mitrovic, Institute of Meat Hygiene and Technology, Belgrade, Serbia
44. Dr Jelena Janjic, Faculty of Veterinary Medicine, University of Belgrade, Belgrade, Serbia
45. Dr Marija Starcevic, Serbian Armed Forces, Belgrade, Serbia
46. Doc. dr Marija Jokanovic, Department of Food Preservation Engineering, University of Novi Sad, Faculty of Technology, Novi Sad, Serbia

PROGRAMME OF THE 61st INTERNATIONAL MEAT INDUSTRY CONFERENCE

SUNDAY, SEPTEMBER 26, 2021

CONFERENCE ROOM – KOLEDO 1

14⁰⁰–18⁰⁰ Participants registration

OPENING CEREMONY AND GREETINGS

18⁰⁰–18³⁰

Dr Vesna Djordjevic

Director, Institute of Meat Hygiene and Technology, Belgrade

Prof. dr Milorad Mirilovic,

Dean, Faculty of Veterinary Medicine, University of Belgrade

Misa Kolarevic,

President, Veterinary Chamber of Serbia

Aco Tomasevic

Chief Executive Officer of Neoplanta

Senad Mahmutovic

State Secretary, Ministry of Agriculture, Forestry and Water Management, Republic of Serbia

Prof. dr Ivica Radovic

State Secretary, Ministry of Education, Science and Technological Development, Republic of Serbia

PLENARY SESSION 1

Moderators: Dr Srdjan Stefanovic, dr Branko Velebit, prof. dr Igor Tomasevic

18³⁰–19⁰⁰

1. A Dalle Zotte* – Italy

Meat quality of poultry fed with diets supplemented with insects: A review

19⁰⁰–19³⁰

2. N Terjung*, F Witte, G Bisschoff, M Gibis and V Heinz - Germany

The dry aged beef paradox: Why dry aging is sometimes not better than wet aging

19³⁰–20⁰⁰

3. M Gagaoua* – Ireland

The path from protein profiling to biomarkers: The potential of proteomics and data integration in beef quality research

20⁰⁰

Welcome cocktail and buffet dinner

*Speaker

MONDAY, SEPTEMBER 27, 20217⁰⁰–9⁰⁰ Participants registration

CONFERENCE ROOM – KOLEDO 1

PLENARY SESSION 2*Moderators: Dr Ksenija Nesic, prof. dr Ilija Djekic, dr Mirjana Lukic*9⁰⁰–9²⁵**1. D L Hopkins*** – Australia

How to increase your chances of publishing

9²⁵–9⁵⁰**2. J O Szafrńska and B G Sołowiej*** – Poland

Polish meat products - tradition and modernity

9⁵⁰–10¹⁵**3. I Tomasevic*, B G Solowiej, V Djordjevic, D Vujadinovic and I Djekic** – Serbia

Attitudes and beliefs of Eastern European meat consumers – a review

10¹⁵–10⁴⁰**4. J M Lorenzo*, P E S Munekata, M Pateiro, R Domínguez, M Abdulrazzaq Alaghbari and I Tomasevic*** – Spain

Preservation of meat products with natural antioxidants from rosemary

10⁴⁰–11⁰⁰

Coffee break

11⁰⁰–11²⁵**5. M Serdaroğlu*** – Turkey

Potential utilization of emulsion gels and multiple emulsions as delivery systems to produce healthier meat products

11²⁵–11⁵⁰**6. I Djekic* and Igor Tomasevic** – Serbia

How do food safety tools support the animal origin food supply chain?

11⁵⁰–12¹⁵**7. P Ikonic*, T Peulic, J Delic, A Novakovic, T Dapcevic-Hadnadjev and D Skrobot** – Serbia

Quality standardization and certification of traditional food products

12¹⁵–12⁴⁰**8. N L Vostrikova*, I M Chernukha, D V Khvostov and A V Zherdev – Russian Federation**

Strategy for the study of the proteome in animal muscle tissue

14⁰⁰–15⁰⁰

Lunch

*Speaker

MONDAY, SEPTEMBER 27, 2021

CONFERENCE ROOM – KOLEDO 2

PLENARY SESSION 3

Moderators: Prof. dr Nedjeljko Karabasil, dr Brankica Lakicevic, dr Radmila Mitrovic

9⁰⁰–9²⁵

1. S Gummalla* – USA

Establishing enhanced Listeria control: Coupling environmental monitoring with risk-based product testing

9²⁵–9⁵⁰

2. E V Zaiko, D S Bataeva, Yu K Yushina*, M A Grudistova and B Velebit – Russian Federation

Prevalence, serotype and antimicrobial resistance of Salmonella isolated from meat and minced meat used for production smoked sausage

9⁵⁰–10¹⁵

3. J Ciric*, V Djordjevic, T Baltic, I Brankovic Lazic, R Petronijevic, D Spiric, and D Trbovic – Serbia

Protective effects of honeybee products against COVID-19: a review

10¹⁵–10⁴⁰

4. B Velebit*, L Milojevic, V Jankovic, B Lakicevic, T Baltic, A Nikolic and N Grkovic – Serbia

Surface adsorption and survival of SARS-CoV-2 on frozen meat

10⁴⁰–11⁰⁰

Coffee break

11⁰⁰–11²⁵

5. B Lakicevic*, D De Biase, B Velebit, R Mitrovic, V Jankovic, L Milojevic and W Ruppitsch – Serbia

*Stress survival islets contribute to clonal and serotype-specific differences in *L. monocytogenes**

11²⁵–11⁵⁰

6. A Djukic-Vukovic*, D Mladenovic, B Lakicevic and L Mojovic – Serbia

Lactic acid bacteria: from food preservation to active packaging

11⁵⁰–12¹⁵

7. I Cirkovic* – Serbia

Biofilms in the food industry – impact on human health

12¹⁵–12⁴⁰

8. N Karabasil*, T Boskovic, D Vasilev, N Betic and M Dimitrijevic – Serbia

Pork safety – challenges and opportunities

14⁰⁰–15⁰⁰

Lunch

*Speaker

MONDAY, SEPTEMBER 27, 2021

CONFERENCE ROOM – KOLEDO 3

PLENARY SESSION 4

Moderators: Prof. dr Dragan Sefer, prof. dr Radmila Markovic, dr Danijela Vranic

9⁰⁰–9²⁵**1. D Sefer*, S Radulovic, D Peric, M Sefer, L Makivic, S Grdovic and R Markovic** – Serbia*Domestic chicken omega 3 – a product for promoting human health*9²⁵–9⁵⁰**2. R Markovic*, M Z Baltic, S Radulovic, D Peric, D Jovanovic, M Starcevic and D Sefer** – Serbia*Innovative technologies for fruit extracts - Value-added opportunities in the meat industry*9⁵⁰–10¹⁵**3. K Blagoevska*, G Ilievska, D Jankuloski, B Stojanovska Dimzoska, R Crceva Nikolovska and A Angeleska** – Republic of North Macedonia*The controversies of genetically modified food*10¹⁵–10⁴⁰**4. S Radulovic*, D Sefer, Z Jokic, R Markovic, D Peric and M Lukic** – Serbia*Restrictive nutrition and compensatory growth of broilers: Impact on growth production results and carcass characteristics*10⁴⁰–11⁰⁰**Coffee break**11⁰⁰–11²⁵**5. O Djuragic*, S Rakita and D Dragojlovic** – Serbia*The possibilities of alternative protein use in animal nutrition*11²⁵–11⁵⁰**6. K Nesic*, R Mitrovic and R Markovic** – Serbia*Categorization of animal feed according to microbiological quality - preferable improvement in the food chain*11⁵⁰–12¹⁵**7. D Peric*, I Brankovic Lazic, S Pantic, M Baltic, J Janjic, D Sefer, S Radulovic and R Markovic** – Serbia*Influence of CLA addition in non-ruminant diets on lipid index values*14⁰⁰–15⁰⁰**Lunch**

*Speaker

TUESDAY, SEPTEMBER 28, 2021

CONFERENCE ROOM – KOLEDO 1

PLENARY SESSION 5

Moderators: Prof. dr Mirjana Dimitrijevic, dr Marija Starcevic, dr Tatjana Baltic

9⁰⁰–9²⁵

1. M Smajlovic, S Seric-Haracic*, N Fejzic, J Omeragic and T Goleti – Bosnia and Herzegovina

Contribution of veterinary profession to the response to COVID-19 pandemic conveyed through experiences of the Veterinary Faculty Sarajevo

9²⁵–9⁵⁰

2. I Kovacek*, Z Mlinar and V Bogdan – Croatia

Review of testing for foreign horse and pig DNA in meats in Croatia

9⁵⁰–10¹⁵

3. M Boskovic Cabrol*, M Glisic, A M Almeida, M Baltic Z., A Raymundo and M M Lordelo – Portugal

The effect of Spirulina inclusion in broiler feed on meat quality: recent trends in sustainable production

10¹⁵–10⁴⁰

4. J Schaeffer, S Revilla-Fernández, E Hofer, V Djordjevic, B Lakicevic, A Indra, F Schmoll, F Allerberger and W Ruppitsch* – Austria

Tracking brucellosis – a re-emerging disease

10⁴⁰–11⁰⁰

Coffee break

*Speaker

TUESDAY, SEPTEMBER 28, 2021

CONFERENCE ROOM – KOLEDIO 1
(AFTERNOON)**SAVET TEHNOLOGA INDUSTRIJE MESA SRBIJE /
COUNCIL OF MEAT INDUSTRY TECHNOLOGISTS OF SERBIA (STIM)****Predsedništvo / Chairmanship:****TAMARA PENJIĆ, DIPL. ING.****Izvršni direktor / Executive Director
Industrija mesa "Carnex" / Meat Industry "Carnex"
Predsednik / President, STIM****DR IVANA BRANKOVIĆ LAZIĆ****Pomoćnik direktora / Associate Director****Sektor za razvoj i transfer tehnologija / Sector for Technology Development and Transfer
Institut za higijenu i tehnologiju mesa / Institute of Meat Hygiene and Technology
(INMES)****Generalni sekretar / Secretary General, STIM****Emina Milakara, DVM, v.d. direktora, Uprava za veterinu, Ministarstvo
poljoprivrede, šumarstva i vodoprivrede Republike Srbije / Acting director,
Veterinary Directorate, Ministry of Agriculture, Forestry and Water
Management, Republic of Serbia****Tamara Bošković, DVM, Uprava za veterinu, Ministarstvo poljoprivrede,
šumarstva i vodoprivrede Republike Srbije / Veterinary Directorate, Ministry
of Agriculture, Forestry and Water Management, Republic of Serbia***Novi zahtevi u bezbednosti hrane životinjskog porekla / New Requirements in
Feed Safety***Doc. dr Silvana Stajković, Katedra za higijenu i tehnologiju hrane, Fakultet
veterinarske medicine, Univerzitet u Beogradu, Srbija / Department of
food hygiene and technology, Faculty of veterinary medicine, University of
Belgrade, Serbia***Merna nesigurnost i procena usaglašenosti / Uncertainty of measurement and
conformity assessment*15³⁰–18⁰⁰**Dragoljub Lakićević, OPS Konsalting, Beograd, Srbija / Belgrade, Serbia***Pojednostavljeni carinski postupci i AEO sertifikat / Simplified Customs
Procedures and AEO Certificate***Nenad Budimović, sekretar Udruženja za stočarstvo i preradu stočarskih
proizvoda Privredne komore Srbije / Senior advisor coordinator programme
food safety, Chamber of commerce and industry of Serbia***Stočarstvo Srbije i spoljnotrgovinska razmena – aktuelni trendovi / Animal
husbandry of Serbia and Foreign Trade – Current Trends***Reinhard Nitsch, Meat Cracks, komercijalna prezentacija novih tehnologija
u industriji mesa / Commercial presentation of novel technologies in meat
industry***Bio-zaštita mesa i veganskih proizvoda / Bioprotection for meat and vegan
products*

*Speaker

TUESDAY, SEPTEMBER 28, 2021

CONFERENCE ROOM – KOLEDO 2

PLENARY SESSION 6

Moderators: Dr Predrag Ikonc, dr Vesna Jankovic, dr Sasa Jankovic

9⁰⁰–9²⁵

1. R Petronijevic*, D Trbovic and M Sefer – Serbia

Effects of regular control of food colours content in meat products in Serbia

9²⁵–9⁵⁰

2. S Stefanovic*, N Katanic and S Jankovic – Serbia

Extraction procedure optimization of the method for detecting ethylene oxide and 2-chloroethanol in sesame seed

9⁵⁰–10¹⁵

3. V Jankovic*, B Velebit, B Lakicevic, R Mitrovic and L Milojevic – Serbia

Food allergens – food safety hazard

10¹⁵–10⁴⁰

4. B Nikolic*, D Mitic-Culafic and S Cvetkovic – Serbia

*Can yellow gentian (*Gentiana lutea*) be useful in protection against foodborne mutagens and food contaminants?*

10⁴⁰–11⁰⁰

Coffee break

11⁰⁰–11²⁵

5. J Petrovic*, J Prodanov-Radulovic and S Medic – Serbia

Trichinellosis among the human population in Vojvodina

11²⁵–11⁵⁰

6. M Pelic*, N Novakov, V Djordjevic and D Ljubojevic Pelic – Serbia

Health status and microbial quality of common carp reared in a pond fed with treated wastewater from a slaughterhouse

11⁵⁰–12¹⁵

7. V Andric* and M Gajic-Kvascev – Serbia

The radioactivity parameters in the food chain - legislation, control and critical points

12¹⁵–12⁴⁰

8. V Tomovic*, M Jokanovic, M Tomovic, B Sojic, M Lazovic, I Vasiljevic, S Skaljic, A Martinovic, D Vujadinovic and M Vukic – Serbia

Mercury in female cattle livers and kidneys from Vojvodina, northern Serbia

14⁰⁰–15⁰⁰

Lunch

*Speaker

TUESDAY, SEPTEMBER 28, 2021

CONFERENCE ROOM – KOLEDO 3

PLENARY SESSION 7

Moderators: Dr Ivana Brankovic Lazic, dr Jelena Petrovic, dr Radivoj Petronijevic

9⁰⁰–9²⁵**1. S Stajic* and B Pisinov** – Serbia
*Goat meat products*9²⁵–9⁵⁰**2. M Raseta*, J Jovanovic, Z Becskei, I Brankovic Lazic, B Mrdovic and V Djordjevic** – Serbia
*Optimization of pasteurization of meat products using pasteurization values (p-values)*9⁵⁰–10¹⁵**3. J Omeragic, V Skapur, T Goletic, N Kapo, S Seric-Haracic*, D Klaric Soldo, H Colakovic, I Kovcic, E Saljic, M Obhodzas, N Fejzic and M Smajlovic** – Bosnia and Herzegovina
*Health monitoring of wild bears in the Nature Park Skakavac, Canton Sarajevo*10¹⁵–10⁴⁰**Coffee break**10⁴⁰–11⁰⁵**4. R Mitrovic*, V Jankovic, J Ciric, V Djordjevic, Z Juric, M Mitrovic-Stanivuk and B Baltic** – Serbia
*Chemical quality parameters (water, protein, fat, NaCl ash and nitrites) in fermented sausage with the addition of Yersinia enterocolitica*11⁰⁵–11³⁰**5. J Janjic*, M Mirilovic, D Nedic, S Djuric, B Vejnovic, S Grbic, M Lovrenovic and M Baltic** – Serbia
*Consumer awareness of meat hazards with special reference to sources of meat contamination and microbiological hazards*11³⁰–11⁵⁵**6. M Starcevic*, S Boskovic, D Vujadinovic, A Rajcic, I Brankovic Lazic, B Baltic and M Baltic** – Serbia
*Culinary preparation and processing of meat with wooden breast myopathy*11⁵⁵–12²⁰**7. M Jokanovic*, M Ivic, S Skaljac, V Tomovic, B Sojic, B Pavlic, P Ikonc, T Peulic and J Delic** – Serbia
*Wild thyme (Thymus serpyllum L.) supercritical extract as antioxidant in precooked pork chops during chilled storage*20⁰⁰–01⁰⁰**Gala Dinner (Koledo 1, 2, 3)**
(Acknowledgements for the 61st International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)

*Speaker

WEDNESDAY, SEPTEMBER 29, 2021

CONFERENCE ROOM – KOLEDO 1

9⁰⁰–11⁰⁰

Round table: Law on Science and Research two years after - Current and Future Effects

Participants: Institute Directors, Deans, Vice-Deans and senior researchers

11³⁰–11⁴⁵

Closing Ceremony

13⁰⁰–14⁰⁰

Lunch

14³⁰

Departure to Belgrade

CONFERENCE ROOM 4

STUDENTS ORAL PRESENTATIONS 1

Monday, September 27, 2021

Moderators: Dr Nevena Grkovic, dr Aleksandra Nikolic, dr Dragana Ljubojevic Pelic

15⁰⁰–18⁰⁰

1. H S Kavuşan*, Ö Yüncü, H Can and M Serdaroğlu – Turkey

Elimination of phosphate in restructured turkey steaks by the addition of eggshell calcium powder and low methoxyl pectin

2. R Djekic*, J Ilic, I Tomasevic and I Djekic – Serbia

Use of engineering tools in modeling first bite – case study with grilled pork meat

3. S Rajic*, V Djordjevic, Tatjana Baltic and Stefan Simunovic – Serbia

The role of marbling as an intrinsic characteristic at the point of meat purchase – the Taguchi approach

4. I Vivic*, M Petrovic, S Stajkovic, N Cobanovic and N Karabasil – Serbia

Seasonal overview of meat quality in a small-scale slaughterhouse

Coffee break (15 min)

5. L Milojevic*, B Velebit, M Dimitrijevic, V Djordjevic, V Jankovic, N Grkovic and A Nikolic – Serbia

Detection and quantification of hepatitis E virus genome in pig liver samples originating from Serbian retail establishments

6. S Cvetkovic*, B Nastasijevic, D Mitic-Culafic, S Djukanovic and B Nikolic – Serbia

Antioxidative properties and antigenotoxic potential of Gentiana lutea extracts against the heterocyclic aromatic amine 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine, PhIP

7. N Betic*, I Klun, V Djordjevic, I Brankovic Lazic, T Baltic, D Vasilev and N Karabasil – Serbia

Toxoplasma gondii in pork and pigs in Serbia – a real food safety hazard

*Speaker

STUDENTS ORAL PRESENTATIONS 2**Tuesday, September 28, 2021***Moderator: Dr Milos Pelic, dr Silvana Stajkovic, dr Branislav Baltic*15⁰⁰–18⁰⁰**1. B Milovanovic*** – Serbia*The feasibility of animal source foods' color measurement using CVS***2. J Delic*, P Ikonc, M Jokanovic, V Banjac, T Peulic, B Ikonc, S Vidosavljevic and V Stojkov** – Serbia*Textural properties of extruded snack products formulated with deboned poultry meat and brewer's spent grain***3. S Simunovic*, S Rajic, V Djordjevic, V Tomovic, D Vujadinovic I Djekic and I Tomasevic** – Serbia*Estimation of fat cover of bovine carcasses by means of computer vision system (CVS)***Coffee break (15 min)****4. J Ilic*, M van den Berg and F Oosterlinck** – Serbia*How do we eat meat – the role of structure, mechanics, oral processing, and sensory perception in designing meat analogs***5. A Rajcic*, M Baltic, I Brankovic Lazic, M Starcevic, B Baltic, I Vucicevic and S Nesic** – Serbia*Intensive genetic selection and meat quality concerns in the modern broiler industry*

*Speaker

LIST OF POSTERS – POSTER SESSION 1

MONDAY, SEPTEMBER 27, 2021

CONFERENCE ROOM – KOLEDO 2, 3

1.	V B Krylova, V T Gustova and A G Akhremko	Adaptation of the two-dimensional electrophoresis method for canned meat
2.	D Alagic, M Dzevdetbegovic, S Operta, E Clanjak-Kudra, M Smajlovic, S Seric-Haracic, A Smajlovic and A Magoda	Effects of composition and storage duration of mechanically deboned poultry meat on sensory properties of frankfurters
3.	J Babic Milijasevic, M Milijasevic, D Karan, M Lukic, S Lilic, B Borovic and T Geric	Shelf life of chilled vacuum packaged cold-smoked common carp (<i>Cyprinus carpio</i>) and cold-smoked bighead carp (<i>Hypophthalmichthys nobilis</i>) fillets
4.	B Baltic, I Brankovic Lazic, B Mrdovic, V Djordjevic, Ra Markovic, R Mitrovic and J Janjic	Relationships between broiler final weights and histomorphometric parameters of certain segments of the intestine
5.	T Baltic, S Rajic, J Ciric, I Brankovic Lazic, V Djordjevic, B Velebit and T Geric	Impact of COVID-19 pandemic on food supply chain: An overview
6.	B Borovic, S Lilic, J Milijasevic, T Baltic, J Jovanovic, T Geric ¹ and M Milijasevic	Possibility of partial replacement of sodium chloride with potassium chloride and ammonium chloride in chicken cevapcici (kebabs)
7.	I Brankovic Lazic, R Markovic, B Baltic M Raseta, T Baltic, V Djordjevic and N Katanic	Examination of the influence of conjugated linoleic acid in broiler nutrition on the economic efficiency of fattening
8.	Irina Chernukha	Digital solutions for healthy eating
9.	E Clanjak-Kudra, D Alagic, M Smajlovic, A Smajlovic, I Mujezinovic, A Magoda and S Jankovic	Coccidiostats in table eggs, liver and poultry meat on the market in Bosnia and Herzegovina
10.	N Cobanovic, M Radojicic, B Suvajdzic, D Vasilev and N Karabasil	Effects of handling procedure during unloading on welfare and meat quality of market-weight pigs
11.	J Djinovic-Stojanovic, S Jankovic, D Nikolic and D Vranic	Evaluation of trace element levels in beef cuts available to the consumers in Serbia
12.	D Tomovic, A Colakovic, Dz Hajric and S Dojcinovic	Pesticide monitoring in food in bosnia and herzegovina in 2019

13.	M Ducic, C Barcenilla, A Alvarez-Ordoñez and M Prieto	Differences in physicochemical, technological, and hygienic characteristics of artisanal and sausages produced with functional starter culture
14.	M Glisic, M Boskovic Cabrol, M Baltic, and Z Maksimovic	Cellulose hydrocolloids in meat products: current status and challenges in developing functional food
15.	B Golic, V Kalaba, T Ilic and Z Sladojevic	Review of microbiological analysis of water in meat, milk and fish production in the Republic of Srpska (Bosnia & Herzegovina) in the period 2018-2020
16.	N Grkovic, S Djuric, M Sindjic, B Velebit, B Suvajdzic and M Dimitrijevic	Occurrence of <i>Escherichia coli</i> in mussels (<i>Mytilus galloprovincialis</i>) from farms in Boka Kotorska Bay, Southern Adriatic Sea
17.	O A Kuznetsova and D S Gustova	Controversy about goods classification: the use of terms and their definitions according to FEACN of the CU
18.	S Jankovic, T Radicevic, S Stefanovic, S Tankovic, J Djjinovic-Stojanovic, D Spiric and D Nikolic	Cleaning efficiency of feed production lines after production feedstuffs with coccidiostats
19.	J Jovanovic, A Nikolic, I Brankovic Lazic, B Mrdovic, M Raseta, S Lilic and T Geric	Food contact surfaces and food handler's hygiene in one Serbian retail chain – estimation and trend
20.	V Kalaba, T Ilic, B Golic, D Kalaba and Z Sladojevic	Resistance of <i>Salmonella</i> spp. isolated from poultry meat to antimicrobial drugs
21.	D Karan, M Lukic, V Djordjevic, N Parunovic, J Babic Milijasevic, J Jovanovic and A Nikolic	The influence of savory on colour, odour and taste of frankfurters
22.	V Koricanac, S Jankovic, D Vranic, I Stankovic, D Nikolic, Z Petrovic and D Milicevic	The presence of acrylamide in various type of food products from the Serbian market
23.	E V Kryuchenko, I M Chernukha, Yu A Kuzlyakina and V S Zamula	Detection of unlabelled gluten in meat products and gluten-free flour by PCR and ELISA methods
24.	N V Kupaeva and E A Kotenkova	Current view on the assessment of antioxidant and antiradical activities: A mini review

LIST OF POSTERS – POSTER SESSION 2

TUESDAY, SEPTEMBER 28, 2021

CONFERENCE ROOM – KOLED0 2, 3

25.	J Kureljusic, J Zutic, B Kureljusic, N Rokvic, A Tasic, D Ljubojevic Pelic and S Veskovic Moracanin	Salmonella - foodborne pathogen and antimicrobial resistance
26.	T Ledina, J Djordjevic and S Bulajic	Spore-forming bacteria in the dairy chain
27.	S Lilic, J Babic Milijasevic and T Geric	Dressing percentage and meat yield of Hybro G+ provenance broilers
28.	M Lukic, D Trbovic, D Karan, Z Petrovic, J Jovanovic, J Babic Milijasevic and A Nikolic	The nutritional and health value of beef lipids - fatty acid composition in grass-fed and grain-fed beef
29.	D Ljubojevic Pelic, M Pelic, S Vidakovic Knezevic, M Zivkov Balos, S Jaksic, J Kureljusic, N Puvaca	Slaughter yield and chemical composition of Siberian sturgeon reared in a recirculating aquaculture system (RAS)
30.	D Milicevic, D Vranic, V Koricanac, Z Petrovic, A Bajcic, N Betic and S Zagorac	The intake of phosphorus through meat products: a health risk assessment
31.	M Milijasevic and J Babic Milijasevic	The influence of modified atmosphere packaging on shelf life of cevapcici
32.	M. Baburina, V. Nasonova, N. Gorbunova, A. Kurzova and A. Ivankin	Obtaining of plant growth biostimulants by hydrolysis of animal raw materials
33.	I Nastasijevic, R Mitrovic and S Jankovic	Biosensors for animal health and meat safety monitoring: farm-to-slaughterhouse continuum
34.	D Nedic, N Grkovic, V Kalaba, B Golic, T Ilic, D Kasagic, B Suvajdzic, B Vejnovic, S Djuric, D Vasilev and M Dimitrijevic	Antimicrobial activity of thyme (<i>Thymus vulgaris</i>) and oregano (<i>Origanum vulgare</i>) essential oils against <i>Listeria monocytogenes</i> in fermented sausages
35.	A Nikolic, N Grkovic, S Djuric, J Jovanovic, V Djordjevic, D Trbovic and D Vasilev	Influence of polyphenols on sensory properties of fermented sausages
36.	S Novakovic	The potential of the application of <i>Boletus edulis</i> , <i>Cantharellus cibarius</i> and <i>Craterellus cornucopioides</i> in frankfurters: a review
37.	N Parunovic, D Trbovic, J Ciric, R Savic, M Gogic, N Betic and C Radovic	Health lipid indices of dry fermented sausages made of pork meat

38.	Z Petrovic, D Milicevic, D Vranic, S Rajic and S Simunovic	Green Economy and Meat Processing – Future Prospects
39.	T Radicevic, S Jankovic, S Simunovic, S Stefanovic, Z Petrovic and V Jelusic	Determination of patulin in apple juice by liquid chromatography-electrospray tandem mass spectrometry
40.	B Sojic, V Tomovic, M Jokanovic and B Pavlic	Essential oils as natural additives in dry-fermented sausages
41.	A Tasic, K Nesic, M Pavlovic and Dj Radojicic	Development and validation of modified QuEChERS methods for the analysis fipronil and its metabolites in chicken meat
42.	D Trbovic, R Petronijevic, B Lakicevic, A Nikolic, A Bajcic, M Sefer and N Parunovic	Traditional meat preparations in the Balkans region
43.	S Veskovc Moracanin, D Djukic, M Saponjic and Z Ostojic	Organic agriculture – importance and development
44.	D Vranic, V Koricanac, D Milicevic, J Djinovic-Stojanovic, T Geric, S Lilic and Z Petrovic	Nitrite content in meat products from the Serbian market and estimated intake
45.	S Djukanovic, S Cvetkovic, T Ganic, B Nikolic and D Mitic-Culafic	Potential of Frangula alnus to contribute to food safety: antibiofilm effect against Staphylococcus aureus
46.	A Ranitovic, L Pezo, O Sovljanski*, A Tomic, D Cvetkovic and Sinisa Markov – Serbia	Artificial neural network prediction of microbiological quality of beef minced meat processed for fast-food meals
47.	A Bajcic, R Petronijevic, M Sefer, D Trbovic, V Djordjevic, J Ciric and A Nikolic	Sorbates and benzoates in meat and meat products: importance, application and determination
48.	H Can, B Sari, H S Kavuşan and M Serdaroğlu	Arugula and pre-converted arugula extract as natural Nitrate/Nitrite sources for heat-treated sausages
49.	B Nacak, H S Kavuşan and M Serdaroğlu	Effect of α -tocopherol, rosemary extract and their combination on lipid and protein oxidation in beef sausages
50.	E Sharefiabadi, B Nacak and M Serdaroğlu	Use of linseed and coconut flours in chicken patties as gluten free extenders
51.	Ö Yüncü, H S Kavuşan and M Serdaroğlu	Effects of using chia (<i>Salvia hispanica</i> L.) mucilage and different cooking procedures on quality parameters of beef patties
52.	S Vidakovic Knezevic, J Vranesevic, M Pelic, S Knezevic, J Kureljusic, D Milanov and D Ljubojevic Pelic	The significance of Enterobacteriaceae as a process hygiene criterion in yogurt production



KEY FACTS

**NEOPLANTA IS ONE OF THE
LEADING MEAT PRODUCTION
AND PROCESSING FACTORIES**

in Serbia, with its headquarters situated in Novi Sad, which production is based on a tradition of more than a century. The multicultural environment of Vojvodina, with its recipes and methods of meat processing, has influenced the uniqueness of the taste of Neoplanta products of the highest quality. Five brands prove that consumers are always eager for novelties from their Neoplanta.



35.000 m²

FACTORY AREA WITH
BELONGING OFFICES

**1200
t/month**

TOTAL PRODUCTS



16 ha
ON SITE



550 +
CURRENT NUMBER
OF EMPLOYEES

30 M €

INVESTED SINCE 2011
IN RECONSTRUCTION
AND MODERNISATION
OF THE FACTORY

ONE OF THE OLDEST PROCESSED MEAT COMPANIES IN SERBIA

1959

The Processed meat
factory Venac was
established at current
location in Novi Sad



1980

Venac was transformed
into Neoplanta



2008

Becoming the part
of Nelt group

Nelt

2017

Water purification
plant was built



2021

Rebranding
Neoplanta





82% PLEČKE



ŠIR  KO



Neoplanta

Delikates



SERVIRANO DA UŽIVATE

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