



**Igor Tomašević, PhD**

*Research title:* full professor

*Affiliation:* University in Belgrade, Faculty of Agriculture – Belgrade, Serbia

*Occupation field:* Meat and Dairy Processing, Sensory Analysis, Food Safety and Quality Management, Consumers and Sustainability of Food Industry

*Short biography:* Igor Tomasevic graduated as Engineer of Food Technology of Animal Products in 2000 and obtained a PhD in Biotechnology Field of Food Science and Technology in 2011 at the University of Belgrade (Serbia), where he now holds a full professorship in Food Science and (Bio)Technology. He is also a Guest Professor at University of Lublin (Poland) and University of Eastern Sarajevo (Bosnia and Herzegovina). Currently, he also holds a position of a Research Associate in German Institute of Food Technologies (DIL). His research deals with meat and dairy processing, sensory analysis, food safety and quality management, as well as with consumers and the sustainability of the food industry. His professional training took place at Texas A&M University (USA), University of Jerusalem (Israel), University of Ghent (Belgium), IRTA - Institute of Agri-food Research and Technology and University of Valencia (Spain). He published some 150 peer-reviewed publications included in the ISI Web of Knowledge®, leading to an h-index of 30, and was rated in the top 2 percent of the world's most-cited scientists (2022) by the University of Stanford.