



**INSTITUTE OF MEAT HYGIENE AND
TECHNOLOGY**

**THE 62nd INTERNATIONAL
MEAT INDUSTRY CONFERENCE
MEATCON 2023**

**“EXPLORING CURRENT CHALLENGES
AND FUTURE PERSPECTIVES
IN FOOD AND NUTRITION ”**

CONFERENCE PROGRAMME

October 01-04, 2023
Hotel "Grand", Mt. Kopaonik, Serbia

ORGANISER



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Dr Munevera Begić – Bosnia and Herzegovina
Prof. dr Svetlana Grdović – Serbia
Dr Marija Bošković Cabrol – Italy
Dr Ivana Klun – Serbia
Dr Ksenija Nešić – Serbia
Dr Jelena Maletić – Serbia
Dr Ivan Nastasijević – Serbia
Dr Milica Glišić – Serbia
Dr Dragana Ljubojević Pelić – Serbia
Prof. dr Tijana Ledina – Serbia
Dr Vladimir Drašković – Serbia
Prof. dr Nataša Kilibarda – Serbia
Prof. dr Slaviša Stajić – Serbia
Prof. dr Jasna Đorđević – Serbia
Dr Yuliya Jushina – Russia
Dr Miloš Arsić – Serbia
Prof. dr Marko Samardžija – Croatia

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We inform participants with a veterinary license that Veterinary Chamber of Serbia accredited the 62nd International Meat Industry Conference with 10 points for 3 days of participation / Obaveštavamo učesnike sa veterinarskom licencom da je Veterinarska komora Srbije akreditovala 62. Međunarodnu konferenciju industrije mesa sa 10 bodova za 3 dana učešća

LIST OF SPEAKERS MEATCON 2023

1. Dr Volker Heinz, DIL (German Institute of Food Technologies), Quakenbrück, Germany
2. Prof. dr Fatih Oz, Ataturk University, Erzurum, Turkey
3. Dr David Hopkins, Chief Editor, Meat Science, Australia
4. Prof. Dr Igor Tomašević, Department of Technology of Animal Products, University of Belgrade, Faculty of Agriculture, Serbia
5. Prof. dr Bartosz Sołowiej, Faculty of Food Sciences and Biotechnology, Lublin, Poland
6. Dr Terjung Nino, DIL (German Institute of Food Technologies), Quakenbrück, Germany
7. Prof. dr Daniel Franco, University of Santiago De Compostela, Department of Chemical Engineering, Santiago De Compostela, Spain
8. Prof. dr Weizheng Sun, South China University of Technology, Guangzhou, China
9. Prof. dr Miroslav Kročko, Faculty of Biotechnology and Food Sciences, Institute of Food Sciences, Nitra-Chrenová, Slovakia
10. Dr Ariane Pietzka, Austrian Agency for Health and Food Safety, Graz, Austria
11. Dr Budimir Plavšić, World Organisation for Animal Health (WOAH), Regional Representative for Europe, Head of Regional Representation in Moscow
12. Prof. dr Soňa Hermanová, Head of 3D Printing and Innovation Group, Mendel University in Brno, Faculty of AgriSciences - Brno, Czech Republic
13. Prof. dr Angela Trocino, University of Padua, Department of Agronomy Food Natural Resources Animals and Environment, Italy
14. Dr Branko Velebit, Institute of Meat Hygiene and Technology, Belgrade, Serbia
15. Prof. dr Predrag Putnik, University North, Koprivnica, Croatia
16. Prof. dr Ilija Đekić, Department of Management of Food Safety and Quality, Faculty of Agriculture, University of Belgrade, Serbia
17. Dr Ana Vulić, Croatian Veterinary Institute, Zagreb, Croatia
18. Prof. dr Branislav Šojić, Faculty of Technology Novi Sad, University of Novi Sad, Serbia
19. Dr Predrag Ikonić, Institute of Food Technology in Novi Sad, Serbia
20. Prof. dr Munevera Begić, Faculty of Agriculture and Food Science, Sarajevo, Bosnia and Herzegovina
21. Dr Marija Bošković Cabrol, University of Padova, Padova, Italy
22. Dr Ivana Klun, Institute for Medical Research, Belgrade, Serbia
23. Dr Sead Hadziabdic, German Federal Institute for Risk Assessment, Berlin, Germany

LIST OF SPEAKERS MEATCON 2023

24. Dr Jelena Maletić, Scientific Institute of Veterinary Medicine of Serbia, Belgrade, Serbia
25. Dr Ivan Nastasijević, Institute of Meat Hygiene and Technology, Belgrade, Serbia
26. Dr Radmila Mitrović, Institute of Meat Hygiene and Technology, Belgrade, Serbia
27. Dr Vesna Janković, Institute of Meat Hygiene and Technology, Belgrade, Serbia
28. Dr Milica Glišić, Faculty of Veterinary Medicine, University of Belgrade, Serbia
29. Dr Dragana Ljubojević Pelić, Scientific Veterinary Institute “Novi Sad”, Serbia
30. Dr Nikola Betić, Institute of Meat Hygiene and Technology, Belgrade, Serbia
31. Prof. dr Neđeljko Karabasil, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
32. Prof. dr Mirjana Dimitrijević, Faculty of Veterinary Medicine, University of Belgrade, Serbia
33. Prof. dr Dragan Vasilev, Faculty of Veterinary Medicine, University of Belgrade, Serbia
34. Prof. dr Silvana Stajković, Faculty of Veterinary Medicine, University of Belgrade, Serbia
35. Prof. dr Tijana Ledina, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
36. Prof. dr Nevena Grković, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
37. Prof. dr. Nikola Čobanović, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
38. Dr Jasna Đorđević, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
39. Prof. dr Branko Suvajdžić, Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, University of Belgrade, Serbia
40. Prof. dr Nataša Kilibarda, Singidunum University, Belgrade, Serbia
41. Dr Yuliya Yushina, Gorbatov Federal Research Center for Food Systems of Russian Academy of Sciences, Moscow, Russia
42. Dr Mirjana Lukić, Institute of Meat Hygiene and Technology, Belgrade, Serbia
43. Dr Vladimir Drašković, Faculty of Veterinary Medicine, University of Belgrade, Serbia
44. Dr Lazar Milojević, Institute of Meat Hygiene and Technology, Belgrade, Serbia
45. Prof. dr Slaviša Stajić, Faculty of Agriculture, University of Belgrade, Serbia

LIST OF SPEAKERS MEATCON 2023

46. Dr Stefan Simunović, Institute of Meat Hygiene and Technology, Belgrade, Serbia
47. Prof. dr Dragan Šefer, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Serbia
48. Prof. dr Radmila Marković, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Serbia
49. Prof. dr Svetlana Grdović, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Serbia
50. Dr Ksenija Nešić, Scientific Institute of Veterinary Medicine of Serbia, Belgrade, Serbia
51. Dr Miloš Arsić, Veterinary Specialized Institute "Niš" – Niš, Serbia
52. Dejan Perić, Department of Animal Nutrition and Botany, Faculty of Veterinary Medicine, University of Belgrade, Serbia

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

SUNDAY, OCTOBER 1, 2023

CONFERENCE ROOM – PANČIĆ I

14⁰⁰-21⁰⁰ Participants registration

16⁰⁰-18⁰⁰ **Lunch**

OPENING CEREMONY AND GREETINGS

dr Vesna Đorđević

Director, Institute of Meat Hygiene and Technology, Belgrade

Ivan Zeković

Director, Meat Industry "CARNEX"

18⁰⁰-18³⁰

Prof. dr Milorad Mirilović

Dean, Faculty of Veterinary Medicine, University of Belgrade

Miša Kolarević

President, Veterinary Chamber of Serbia

Dušanka Golubović

State Secretary, Ministry of agriculture, forestry and water management, Republic of Serbia

PLENARY SESSION 1

Moderators: Dr Srđan Stefanović, dr Branko Velebit, prof. dr Igor Tomašević

18³⁰-18⁵⁰ **1. Volker Heinz*** – Germany
Protein Transition – A Reality Check

18⁵⁰-19¹⁰ **2. Fatih Oz*** – Turkey
Mutagenic and/or carcinogenic compounds in meat and meat products: Heterocyclic aromatic amines perspective

19¹⁰-19³⁰ **3. David Hopkins*** – Australia
A Good Investment – Publish with Meat Science

19³⁰-19⁵⁰ **4. Igor Tomašević*, Vladimir Tomović, Neđeljko Karabasil, Nino Terjung, Ilija Đekić and Đorđević Vesna** – Serbia
What is Meat in Serbia?

20⁰⁰ **Welcome cocktail and buffet dinner**

*Speaker

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

MONDAY, OCTOBER 2, 2023	
07 ⁰⁰ -09 ⁰⁰	Participants registration
07 ³⁰ -10 ³⁰	Breakfast
CONFERENCE ROOM – PANČIĆ I	
PLENARY SESSION 2	
<i>Moderators: dr Nino Terjung, dr Stefan Simunović, prof. dr Dragan Vasilev</i>	
09 ⁰⁰ -09 ²⁰	1. Bartosz Solowiej* – Poland Long-matured cured meats from Poland
09 ²⁰ -09 ⁴⁰	2. Terjung Nino* – Germany The relation between grinding process and quality of ground meat
09 ⁴⁰ -10 ⁰⁰	3. Daniel Franco* – Spain Bioactive peptides derived from meat and meat by-products
10 ⁰⁰ -10 ²⁰	4. Weizheng Sun * – China Salty and Saltiness-enhancing Peptides and Its Application in Cantonese Sausage
10 ²⁰ -10 ⁴⁰	Coffee break (Garden bar)
10 ⁴⁰ -11 ⁰⁰	5. Miroslav Kročko*, Viera Ducková and Marek Bobko – Slovakia Characteristics of traditional guaranteed meat specialties in Slovakia
11 ⁰⁰ -11 ²⁰	6. Ariane Pietzka*, Brankica Lakićević, Lazar Milojević and Werner Ruppitsch – Austria Use of whole genome sequencing as routine typing method - improvements in the investigation of foodborne outbreaks of <i>Listeria monocytogenes</i>
11 ²⁰ -11 ⁴⁰	7. Ilija Đekić* – Serbia Is food oral processing a new meat quality dimension?
11 ⁴⁰ -12 ⁰⁰	8. Katerina Krtilova, Anad Adam Koval, Soňa Hermanová* - Czech Republic Innovation in 3D food printing and edible coating
12 ⁰⁰ -12 ²⁰	9. Angela Trocino*, Gerolamo Xiccato, Massimiliano Petracci and Marija Bošković Cabrol – Italy Nutritional and feeding strategies for controlling breast muscle myopathy occurrence in broiler chickens: a survey of the published literature
14 ⁰⁰ -16 ⁰⁰	Lunch
18 ⁰⁰ -21 ⁰⁰	Dinner

*Speaker

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

MONDAY, OCTOBER 2, 2023

07⁰⁰-09⁰⁰ Participants registration

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – PANČIĆ II

PLENARY SESSION 3

Moderators: dr Brankica Lakićević, dr Marija Bošković Cabrol, dr Vesna Janković

09 ⁰⁰ -09 ²⁰	1. Sead Hadžiabdić* , Dörte Haase, Andrea Barac, Stefan Hertwig and Anja Buschulte – Germany Detection of pathogenic <i>Yersinia enterocolitica</i> strains in pre-packed fresh pork minced meat – preliminary data
09 ²⁰ -09 ⁴⁰	2. Branko Velebit* , Vesna Janković, Lazar Milojević, Tatjana Baltić, Jelena Cirić, Radmila Mitrović – Serbia Overview of microplastics in the meat: occurrence, detection methods and health effects
09 ⁴⁰ -10 ⁰⁰	3. Yuliya Yushina* , Elena Zaiko, Anzhelika Makhova, Oxana Kuznetsova, Anastasia Semenova, Dagmara Bataeva, Maria Grudistova and Nasarbay Nasyrov - Russia Composition and diversity of microbial communities of industrial environment objects
10 ⁰⁰ -10 ²⁰	4. Ivan Nastasijević* , Ivana Podunavac, Saša Janković, Radmila Mitrović and Vasa Radonić – Serbia Challenges in agri-food chain: Biosensors in the meat production system
10 ²⁰ -10 ⁴⁰	Coffee break (Garden bar)
10 ⁴⁰ -11 ⁰⁰	5. Radmila R Mitrović* , Jelena Janjić, Vesna Janković, Brankica Lakićević, Lazar Milojević, Branko Velebit and Branislav Baltić – Serbia Changes in bacterial status and aw values during the maturation of fermented sausages
11 ⁰⁰ -11 ²⁰	6. Dragana Ljubojević Pelić* , Miloš Pelić, Nikolina Novakov, Milica Živkov Baloš and Vesna Đorđević – Serbia Zoonotic Potential of <i>Eustrongylides spp.</i> in Freshwater Fish Meat
11 ²⁰ -11 ⁴⁰	7. Miloš Arsić* , Ivan Vičić, Miloš Petrović, Marko Dmitrić and Nedeljko Karabasil – Serbia <i>Yersinia enterocolitica</i> and control measures for reducing risks in the pork production chain
11 ⁴⁰ -12 ⁰⁰	8. Jelena Maletić* , Jasna Kureljušić and Nenad Katanić – Serbia Enhanced biosecurity measures may contribute to the reduction of <i>Campylobacter</i> incidence in slaughterhouses
12 ⁰⁰ -12 ²⁰	9. Lazar Milojević* , Branko Velebit and Nikola Betić – Serbia Reviewing the current situation and opinions of the hepatitis E virus among natural reservoirs and through the food chain
14 ⁰⁰ -16 ⁰⁰	Lunch
18 ⁰⁰ -21 ⁰⁰	Dinner

*Speaker

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

MONDAY, OCTOBER 2, 2023

07⁰⁰-09⁰⁰ Participants registration

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – KOPAONIK

PLENARY SESSION 4

Moderators: dr Ivana Branković Lazić, dr Radmila Mitrović, dr Nevena Grković

09 ⁰⁰ -09 ²⁰	1. Predrag Putnik*, Daniela Šojić Merkulov, Branimir Pavlić, Branko Velebit and Danijela Bursać Kovačević – Croatia (Mis)understandings in Research Methodology and Chemometrics in Meat Science
09 ²⁰ -09 ⁴⁰	2. Nataša Kilibarda*, Nedeljko Karabasil and Jelena Stojanović – Serbia Meat Matters: Tackling Food Loss and Waste in the Meat Sector
09 ⁴⁰ -10 ⁰⁰	3. Munevera Begić*, Selma Čorbo, Jasna Đinović Stojanović and Saša Janković – Bosnia and Herzegovina Polycyclic aromatic hydrocarbons (PAHs) in “Visočka pečenica”, a traditional dry-cured meat product of Bosnia and Herzegovina
10 ⁰⁰ -10 ²⁰	4. Vesna Janković*, Branko Velebit, Brankica Lakićević, Radmila Mitrović and Lazar Milojević – Serbia Major allergens – The Big nine
10 ²⁰ -10 ⁴⁰	Coffee break (Garden bar)
10 ⁴⁰ -11 ⁰⁰	5. Milica Glišić*, Marija Bošković Cabrol, Nikola Čobanović, Milan Ž Baltić, Vladimir Drašković, Stevan Samardžić and Zoran Maksimović – Serbia Agricultural waste: a source of bioactive compounds for potential application in the meat products
11 ⁰⁰ -11 ²⁰	6. Nikola Betić*, Ivana Branković Lazić, Nedeljko Karabasil, Dragan Vasilev, Aleksandra Uzelac and Ivana Klun – Serbia <i>Toxoplasma gondii</i> – control measures for reducing risks in the pork production chain
11 ²⁰ -11 ⁴⁰	7. Vladimir Drašković*, Milica Glišić, Ružica Cvetković, Radislava Teodorović, Ljiljana Janković and Milutin Đorđević – Serbia Anticoagulant rodenticides in game meat: a risk to human health
14 ⁰⁰ -16 ⁰⁰	Lunch
18 ⁰⁰ -21 ⁰⁰	Dinner

*Speaker

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

TUESDAY, OCTOBER 3, 2023

07⁰⁰-09⁰⁰ Participants registration

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – PANČIĆ I

PLENARY SESSION 5

Moderators: prof. dr Nataša Kilibarda, dr Danijela Vranić, dr Jelena Ćirić

09⁰⁰-09²⁰ **1. Ana Vulić*, Nina Kudumija, Tina Lešić and Jelka Pleadin – Croatia**
Nutritional quality of selected Croatian traditional dry-fermented sausages

09²⁰-09⁴⁰ **2. Branislav Šojić*, Branimir Pavlić, Milo Mujović, Predrag Ikonić and Snežana Škaljac – Serbia**
Essential oils as emerging ingredients in processing of minced meat products

09⁴⁰-10⁰⁰ **3. Predrag Ikonić*, Tatjana Peulić, Marija Jokanović, Jovana Delić, Snežana Škaljac, Branislav Šojić and Ljubiša Šarić – Serbia**
Effect of commercial starter culture on physicochemical properties and biogenic amines formation in traditional dry-fermented beef sausage

10⁰⁰-10²⁰ **4. Marija Bošković Cabrol*, Massimiliano Petracchi and Angela Trocino – Italy**
Wooden breast, white striping and spaghetti meat: chemical composition, technological quality, microbiological profile and sensory attributes of broiler breasts

10²⁰-10⁴⁰ **Coffee break (Garden bar)**

10⁴⁰-11⁰⁰ **5. Slaviša Stajić*, Nikola Stanišić and Vladimir Kurćubić – Serbia**
Meat products and functional food

11⁰⁰-11²⁰ **6. Stefan Simunović*, Vesna Ž Đorđević, Sara Simunović, Daniel Franco, Slaviša Stajić and Igor Tomašević – Serbia**
Sensory quality, oxidative stability, textural and fatty acid profile of nitrite-reduced „kulen“ fermented sausage during ripening

14⁰⁰-16⁰⁰ **Lunch**

20⁰⁰-01⁰⁰ **Gala Dinner (Pančić I i II)**
(Acknowledgements for the 62nd International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)

*Speaker

TUESDAY, OCTOBER 3, 2023

14⁰⁰-16⁰⁰ **Lunch**

CONFERENCE ROOM – PANČIĆ I

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

doc. dr Miloš Petrović, 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

dr Ivana Branković Lazić
Pomoćnik direktora / Associate Director
Sektor za naučno-tehničku saradnju / Sector for Scientific and Technical Cooperation
Institut za higijenu i tehnologiju mesa /
Institute of Meat Hygiene and Technology (INMES)
Generalni sekretar / Secretary General, STIM

15 ⁰⁰ -18 ⁰⁰	<p>prof. dr Bartosz Solowiej, Univerzitet prirodnih nauka u Lublinu, Fakultet za nauku o hrani i biotehnologiju, Odsek za tehnologiju hrane za životinje, Poljska / University of Life Sciences in Lublin, Faculty of Food Science and Biotechnology, Department of Animal Foods Technology, Poland / Food Quality in the Digital Age – Visegrad Fund for the industry 4.0 in the regional agriculture</p>
	<p>doc. dr Miloš Petrović, 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 Epizootiološka situacija afričke kuge svinja u Republici Srbiji</p>
	<p>dr Budimir Plavšić, regionalni predstavnik Svetske organizacije za zdravlje životinja (WOAH) za Evropu, šef regionalnog predstavništva u Moskvi / World Organisation for Animal Health (WOAH) Regional Representative for Europe, Head of Regional Representation in Moscow Global Challenges in Animal Health and Welfare: Tackling African Swine Fever and other Highly Pathogenic Diseases for Sustainable Meat Production and Food Security</p>
	<p>Michael Erkes, Director Meat & Prepared Foods in Chr. Hansen, Germany Let biosolutions improve your numbers</p>
	<p>spec. dr. vet. Tamara Bošković, Načelnik odeljenja za veterinarsko javno zdravstvo, Uprava za veterinu, Ministarstvo poljoprivrede, šumarstva i vodoprivrede Republike Srbije / Head of Department of Veterinary Public Health, Veterinary Directorate, Ministry of Agriculture, Forestry and Water Management, Republic of Serbia Nova pravila za bezbednost i kvalitet hrane životinjskog porekla u Srbiji</p>
20 ⁰⁰ -01 ⁰⁰	<p>prof. dr Vladimir Tomović, redovni profesor, Katedra za inženjerstvo konzervisanje hrane, Tehnološki fakultet, Univerzitet u Novom Sadu / Department of Food Preservation Engineering, Faculty of Technology Novi Sad, University of Novi Sad Tehnološke greške u proizvodnji suvomesnatih proizvoda</p>
	<p>Gala Dinner (Pančić I i II) (Acknowledgements for the 62nd International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)</p>

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

TUESDAY, OCTOBER 3, 2023

07⁰⁰-09⁰⁰ Participants registration

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – PANČIĆ II

PLENARY SESSION 6

Moderators: prof. dr Nedeljko Karabasil, prof. dr Mirjana Dimitrijević, dr Tatjana Baltić

09 ⁰⁰ -09 ²⁰	1. Nedeljko Karabasil* , Tamara Bošković, Nataša Kilibarda, Nikola Čobanović, Ivan Vičić and Mirjana Dimitrijević – Serbia Sustainable meat production
09 ²⁰ -09 ⁴⁰	2. Mirjana Dimitrijević* , Nevena Grković, Ivana Milošević and Nedeljko Karabasil – Serbia Viruses in shellfish – food safety risks
09 ⁴⁰ -10 ⁰⁰	3. Dragan Vasilev* , Branko Suvajdžić, Aleksandar Bajčić and Silvana Stajković – Serbia Perspectives in fat replacement in sausages
10 ⁰⁰ -10 ²⁰	4. Silvana Stajković* and Dragan Vasilev – Serbia Acute phase proteins as biomarkers of pre-slaughter stress in pigs
10 ²⁰ -10 ⁴⁰	Coffee break (Garden bar)
10 ⁴⁰ -10 ⁵⁰	Commercial presentation “SUPERLAB” – Belgrade, Serbia
10 ⁵⁰ -11 ¹⁰	5. Tijana Ledina* , Jasna Đorđević, Marija Kovandžić and Snežana Bulajić – Serbia Non-thermal technologies for milk and dairy processing
11 ¹⁰ -11 ³⁰	6. Nevena Grković* , Nikola Čobanović, Branko Suvajdžić, Dragoljub Jovanović and Mirjana Dimitrijević – Serbia Levels and accumulation of selected heavy metals in one health approach
11 ³⁰ -11 ⁵⁰	7. Nikola Čobanović* , Nevena Grković, Branko Suvajdžić, Ivan Vičić and Nedeljko Karabasil – Serbia Horse Carcass and Meat Quality – Current Knowledge and Research Gaps
11 ⁵⁰ -12 ¹⁰	8. Jasna Đorđević* , Tijana Ledina, Marija Kovandžić and Snežana Bulajić – Serbia Production and trade of milk and dairy products in Serbia
12 ¹⁰ -12 ³⁰	9. Branko Suvajdžić* , Nikola Čobanović, Nevena Grković, Ivan Vičić and Dragan Vasilev – Serbia The nutritional profile and technological properties of rabbit meat
12 ³⁰ -12 ⁵⁰	10. Aleksandra Uzelac, Nikola Betić, Nedeljko Karabasil, Vladimir Čirković, Olgica Đurković-Đaković and Ivana Klun* – Serbia <i>Toxoplasma gondii</i> infection in pigs in Serbia
14 ⁰⁰ -16 ⁰⁰	Lunch
20 ⁰⁰ -01 ⁰⁰	Gala Dinner (Pančić I i II) (Acknowledgements for the 62 nd International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)

*Speaker

PROGRAMME OF THE 62nd INTERNATIONAL MEAT INDUSTRY CONFERENCE

TUESDAY, OCTOBER 3, 2023

07⁰⁰-09⁰⁰ Participants registration

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – KOPAONIK

PLENARY (FEED) SESSION 7

Moderators: prof. dr Radmila Marković, dr Jasna Đinović Stojanović, dr Ksenija Nešić

09 ⁰⁰ -09 ²⁰	1. Dragan Šefer*, Dejan Perić and Radmila Marković – Serbia Enrichment of table eggs with selenium through designed feed for laying hens
09 ²⁰ -09 ⁴⁰	2. Radmila Marković*, Dejan Perić, Svetlana Grdović, Dragoljub Jovanović, Dragan Šefer, Jelena Janjić and Željko Maksimović – Serbia Live yeast cells in nutrition of monogastric animals
09 ⁴⁰ -10 ⁰⁰	3. Svetlana Grdović*, Radmila Marković, Dejan Perić and Dragan Šefer – Serbia Effects of spent mushroom substrate on growth performance and meat characteristics of animals
10 ⁰⁰ -10 ²⁰	4. Ksenija Nešić*, Radmila Marković and Dragan Šefer – Serbia Entomophagy - a novel option in animal and human nutrition
10 ²⁰ -10 ⁴⁰	Coffee break (Garden bar)
10 ⁴⁰ -11 ⁰⁰	5. Dejan Perić*, Radmila Marković, Stamen Radulović, Svetlana Grdović, Dragoljub Jovanović and Dragan Šefer – Serbia Prevention of mycotoxins effects – from field to table
11 ⁰⁰ -11 ²⁰	6. Mirjana Lukić*, Sara Simunović and Stefan Simunović – Serbia Nutritional approaches to enhance fatty acid composition of beef: A Review
14 ⁰⁰ -16 ⁰⁰	Lunch
20 ⁰⁰ -01 ⁰⁰	Gala Dinner (Pančič I i II) (Acknowledgements for the 62 nd International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)

*Speaker

STUDENTS ORAL PRESENTATIONS

TUESDAY, OCTOBER 3, 2023

14⁰⁰-16⁰⁰

Lunch

CONFERENCE ROOM – PANČIĆ II

STUDENTS ORAL PRESENTATIONS

Moderators: Sara Simunović, Čaba Siladi, Nikola Borjan

15⁰⁰-18⁰⁰

1. Čaba Siladi*, Vesna Đorđević, Volker Heinz, Nino Terjung, Franziska Witte and Igor Tomašević – Serbia
The effect of sample temperature on sensory quality of caseless sausages

2. Elnaz Sharefiabadi, Hulya Serpil Kavusan* and Meltem Serdaroğlu – Turkey
Innovative Coating Approach: Vacuum Impregnation with Chia Mucilage and Sage Infusion for Turkey Fillets

3. Sara Simunović*, Igor Tomašević, Vesna Đorđević, Tatjana Baltić, Jelena Čirić, Stefan Simunović and Ilija Đekić – Serbia
Effects of different cooking methods of pork and beef on textural properties and sensory quality

4. Meltem Serdaroğlu, Özlem Yüncü-Boyacı*, Merih Karaman and Hülya Serpil Kavuşan – Serbia
Investigating the Influence of Rosehip Tea Marination on Lipid Oxidation in Turkey Breast Meat

5. Nikola Borjan*, Stefan Simunović, Srđan Stefanović, Zoran Petrović, Jasna Đinović Stojanović, Vedrana Jelušić and Saša Janković – Serbia
Distribution of pyrethroids and piperonyl butoxide in samples analysed with GC-MS/MS at 2022 – 2023

6. Milenko Babić*, Danijela Vranić, Branka Borović, Jelena Babić Milijašević, Tamara Gerić and Slobodan Lilić – Serbia
Reduction of salt content in meat products

20⁰⁰-01⁰⁰

Gala Dinner (Pančić I i II)
(Acknowledgements for the 62nd International Meat Industry Conference, Plenary lectures awards, Best student oral & poster presentations)

*Speaker

ROUND TABLE

WEDNESDAY, OCTOBER 4, 2023

07³⁰-10³⁰ **Breakfast**

CONFERENCE ROOM – PANČIĆ I

09⁰⁰-11⁰⁰

**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

12⁰⁰-14⁰⁰

Lunch

14³⁰

Departure to Belgrade

*Speaker

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1.	Dragan Milićević, Radman Šelmić and Zoran Petrović	The One Health concept: a comprehensive approach to the function of a sustainable food system
2.	Zoran Petrović, Dragan Milićević, Saša Janković, Nikola Borjan, Danijela Vranić and Dejana Trbović	Porosity and discontinuity of food can protective coatings - simple chemical tests and serious consideration
3.	Brankica Lakićević, Vesna Janković, Ariane Pietzka and Werner Ruppitsch	Whole Genome Sequencing as the Ultimate Genomic Subtyping Tool for the Identification and Control of <i>Listeria monocytogenes</i> in the RTE Food Chain
4.	Marietta A. Aslanova, Olga K. Derevitskaya, Andrey S. Dydikin, Anna L. Bero* and Nataliya E. Soldatova	Development of functional meat cutlets with improved nutritional value and antioxidant properties to correct the diet of patients with cardiovascular disease
5.	Jasna Kureljušić, Nikola Rokvić, Marija Pavlović, Aleksandra Tasić, Jelena Maletić, Dragana Ljubojević Pelić and Tanja Bijelić	Monitoring of sulfites in kebabs and grilled meat
6.	Elizaveta Kryuchenko, Yulia Kuzlyakina and Valentina Zamula	Qualimetric assessment as a tool of the quality and safety management system of meat products with undeclared components
7.	Jelena Ćirić, Nils Haneklaus, Tatjana Baltić, Sara Simunović, Nenad Parunović, Dejana Trbović and Boris Mrdović	Honeybee pollen as a bioindicator of contamination: An overview
8.	Milenko Babić, Danijela Vranić, Branka Borović, Jelena Babić Milijašević, Tamara Gerić and Slobodan Lilić	Reduction of salt content in meat products
9.	Milan Milijašević, Jelena Babić Milijašević, Ivan Nastasijević and Slavica Vesković Moračanin	The influence of different gas mixtures on the shelf life of fresh beef
10.	Aleksandar Bajčić, Dejana Trbović, Dragan Vasilev, Vesna Đorđević, Ivana Branković Lazić, Čaba Siladi and Radivoj Petronijević	Detection of milk fat in dairy products – an alternative approach
11.	Milo Mujović, Branislav Šojić, Branimir Pavlić, Predrag Ikonić, Snežana Škaljac and Danijela Bursać Kovačević	Fennel (<i>Foeniculum vulgare</i>) extracts as potential antioxidants in beef burgers
12.	Slavica Vesković Moračanin, Milan Milijašević, Branka Borović and Jasna Kureljušić	Food loss and waste: a global problem
13.	Miloš Pelić, Milica Živkov Baloš, Nikolina Novakov, Nikola Puvača, Jasna Kureljušić, Ana Gavrilović and Dragana Ljubojević Pelić	Evaluation of sensory characteristics of common carp reared in purified wastewater from a slaughterhouse
14.	Dejana Trbović, Danijela Vranić and Vladimir Korićanac	Dietary fibre and carbohydrates in frozen vegetables
15.	Danijela Vranić, Vladimir Korićanac, Dejana Trbović, Dragan Milićević, Tamara Gerić, Jasna Đinović Stojanović and Zoran Petrović	Evaluation of content and ratio of calcium and phosphorus in commercially available pet food for dogs and cats
16.	Jasna Đinović Stojanović, Danijela Vranić, Munevera Begić, Jelena Babić Milijašević, Milan Milijašević, Srđan Stefanović and Saša Janković	Polycyclic aromatic hydrocarbons in dry fermented sausages from the Serbian market

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17.	Irina Chernukha, Marina Nikitina, Elena Kotenkova and Liliya Fedulova	Principal component analysis and cluster analysis for fatty acid assessment of backfat in three pig breeds
18.	Biljana Pečanac, Bojan Golić and Dragan Knežević	Evaluation of the quality of minced meat and minced formed meat on the market of the Republic of Srpska
19.	Branislav Baltić, Aksentijević Ksenija, Danica Bogunović, Marija Starčević, Radmila Mitrović, Boris Mrdović and Jelena Janjić	Investigation of the volume of fish production and catch in Serbia from 2012 to 2021
20.	Vladimir Korićanac, Danijela Vranić, Dejana Trbović, Stefan Simunović and Sara Simunović	The presence of nitrites and nitrates in various type of meat semi-products intended for grilling from the Serbian market
21.	Jelena Petrović, Jovan Mirčeta and Jasna Prodanov-Radulović	Prevalence and main factors of Salmonella spreading in wild boars – a risk for food safety
22.	Meltem Serdaroğlu, Özlem Yüncü-Boyacı, Merih Karaman and Hülya Serpil Kavuşan	Investigating the Influence of Rosehip Tea Marination on Lipid Oxidation in Turkey Breast Meat
23.	Jelena Babić Milijašević, Milan Milijašević, Slobodan Lilić, Branka Borović, Jasna Đinović Stojanović, Jelena Jovanović and Mirjana Lukić	Changes of sensory attributes of carp steaks (<i>Cyprinus carpio</i>) packaged in vacuum and modified atmosphere
24.	Elnaz Sharefiabadi, Hülya Serpil Kavusan and Meltem Serdaroğlu	Innovative Coating Approach: Vacuum Impregnation with Chia Mucilage and Sage Infusion for Turkey Fillets
25.	Jelena Vranešević, Suzana Vidaković Knežević, Anja Novaković, Anđela Pavlović, Snežana Škaljac, Jasna Kureljušić and Dragan Vasilev	Microbiological parameters and sensory characteristics of sliced meat products packaged in modified atmosphere throughout the shelf life
26.	Tatjana Baltić, Jelena Čirić, Sara Simunović, Ivana Branković Lazić, Vesna Đorđević, Nenad Parunović and Nenad Katanić	Bioactive compounds in Honey: A Literature Overview
27.	Branka Borović, Slobodan Lilić, Danijela Vranić, Dragan Miličević, Slavica Vesković, Jelena Babić Milijasević and Tamara Gerić	Sodium chloride replacement with other chloride salts in chicken burgers
28.	Čaba Siladi, Vesna Đorđević, Volker Heinz, Nino Terjung, Franziska Witte and Igor Tomašević	The effect of sample temperature on sensory quality of caseless sausages - cevap
29.	Nikola Borjan, Stefan Simunović, Srđan Stefanović, Zoran Petrović, Jasna Đinović Stojanović, Vedrana Jelušić and Saša Janković	Distribution of pyrethroids and piperonyl butoxide in foods and feeds analysed with GC-MS/MS in 2022 – 2023
30.	Andrea Mesárošová, Marek Bobko, Lukáš Jurčaga, Alica Bobková, Katarína Poláková, Alžbeta Demianová, Miroslav Kročko, Judita Lidiková, Ondřej Bučko and Andrea Mendelová	Effect of chokeberry (<i>Aronia melanocarpa</i>) extract on the sensory properties of raw cooked meat products (Frankfurters)
31.	Miljana Krstić, Vesna Đorđević, Jelena Čirić, Tatjana Baltić, Aleksandar Bajčić, Sara Simunović and Dejan Perić	Nutritional strategies to reduce ammonia and carbon dioxide production in intensive livestock production
32.	Nenad Parunović, Jelena Čirić, Tatjana Baltić, Dejana Trbović, Nikola Betić, Čedomir Radović and Radomir Savić	Fermented dry “Sremska” sausages made of pork meat from various breeds – chemical content and sensory properties

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33.	Suzana Vidaković Knežević, Slobodan Knežević, Jelena Vranešević, Marko Pajić, Zoran Ružić, Sava Spiridonović and Mirjana Đukić Stojčić	Reduction of eggshell microbial load of table eggs by ultra-violet treatment
34.	Antonella della Malva, Mohammed Gagaoua, Agostino Sevi and Marzia Albenzio	Proteomics as an emerging tool in equine meat research: An overview
35.	Aleksandra Silovska Nikolova, Zlatko Pejkovski, Daniela Belichovska and Katerina Belichovska	The effect of Swiss chard powder and starter cultures on color development and stability in dry cured pork loin
36.	Jelena Jovanović, Ivana Branković Lazić, Aleksandra Nikolić, Mladen Rašeta, Boris Mrdović, Tatjana Baltić and Jelena Babić Milijašević	Sensory and chemical characteristics of dry fermented sausages
37.	Miloš Županjac, Predrag Ikonić, Branislav Šojić and Branislava Đermanović	Physicochemical and sensory properties of pork liver pâté formulated with sunflower oleogel as fat substituent
38.	Aleksandra Nikolić, Jelena Jovanović, Vesna Đorđević, Dejana Trbović, Milijana Sindić, Jelena Babić Milijašević and Dragan Miličević	Influence of feed for horse nutrition on the chemical parameters and fatty acid composition of mare's milk
39.	Meltem Serdaroglu	Protein Oxidation in Meat Products: Exploring the Role of Natural Antioxidants in Preservation and Quality Enhancement
40.	Lisa Märzc, Anna Francesca Corradini, Eugenio Demartini and Michael Gibbert	On-Farm killing as a method to minimize pre-slaughter stress: a qualitative analysis from Switzerland
41.	Berker Nacak	Effects of replacing chicken meat with chicken liver on some quality characteristics of model system chicken meat emulsions
42.	Maria López-Pedrouso, Ricard Bou, Roberto Bermúdez, Ruben Domínguez and José Manuel Lorenzo	Mitigating the allergenicity of lupin seeds through germination to enhance food safety
43.	Danka Spirić, Srđan Stefanović, Čaba Siladi, Radivoj Petronijević, Tamara Gerić, Nikola Borjan and Silvana Stajković	Validation of LC-MS/MS for Food Colors in Foodstuff and Household products
44.	Mladen Rašeta, Ivana Branković Lazić, Boris Mrdović, Stefan Simunović, Sara Simunović, Jelena Jovanović and Zsolt Becskei	Ensuring the safety of cooked and smoked sausages of a narrower diameter, in a cellulose casing, by heat treatment
45.	Nikola Bečić, Ivana Branković Lazić, Lazar Milojević, Ivan Vičić, Nedeljko Karabasil, Nenad Parunović and Vesna Đorđević	Microbiological status of minced meat at retail in Belgrade district
46.	Radivoj Petronijević, Čaba Siladi, Danijela Vranić, Srđan Stefanović, Danka Spirić, Jelena Čirić and Aleksandar Bajčić	Phosphate additives in meat products: analytical determination and interpretation of results
47.	Dejan Perić, Radmila Marković, Stamen Radulović, Svetlana Grdović, Dragoljub Jovanović and Dragan Šefer	Prevention of mycotoxins effects – from field to table

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48.	Srdan Stefanović, Saša Janković, Nikola Borjan, Stefan Simunović, Radivoj Petronijević, Dejana Trbović and Čaba Silađi	Performance evaluation of ISO 18363-4:2021 method for quantitative determination of chloropropanediols and glycidol in fats and oils by GC-MS/MS
49.	Tatjana Peulić, Predrag Ikonić, Jovana Delić, Bojana Kalenjuk Pivarski, Nikola Maravić, Aleksandar Marić and Aleksandra Novaković	Consumer attitudes and preferences toward traditional meat products in Autonomous Province of Vojvodina
50.	Aleksandra Tasić, Ivan Pavlović, Tanja Bijelić, Jasna Kureljušić, Marija Pavlović and Milan Ž Baltić	Indexing of fatty acids in raw turkey meat and products for their characterization in a healthy diet
51.	Sara Simunović, Igor Tomašević, Vesna Đorđević, Tatjana Baltić, Jelena Čirić, Stefan Simunović and Ilija Đekić	Effects of different cooking methods of pork and beef on textural properties and sensory quality
52.	Boris Mrdović, Branislav Baltić, Nikola Betić, Mladen Rašeta, Jelena Jovanović, Ivana Branković Lazić and Aleksandar Bajčić	Flexibility and amendments of the Codex Alimentarius aimed towards small food business entities
53.	Ivana Branković Lazić, Milan Ž Baltić, Stefan Simunović, Jelena Čirić, Tatjana Baltić, Jelena Jovanović and Vesna Ž Đorđević	Examination of the volume of meat production and the value of meat imports to Serbia from 2012 to 2021
54.	Saša Janković, Stefan Simunović, Srdan Stefanović, Zoran Petrović, Jasna Đinović Stojanović, Sanin Tanković and Nikola Borjan	Magnesium content in chicken meat - share in food intake
55.	Viera Ducková, Miroslav Kročko and Jana Tkáčová	Microbial biofilms in a meat processing environment

NOTES
