Прилог бр. 1.

НАСТАВНО–НАУЧНОМ ВИЈЕЋУ
ТЕХНОЛОШКОГ ФАКУЛТЕТА ЗВОРНИК
СЕНАТУ УНИВЕРЗИТЕТА У ИСТОЧНОМ САРАЈЕВУ

Предмет: Извјештај комисије о пријављеним кандидатима за избор у академско звање редовни професор, ужа научна област „Храна и пиће“.

Одлуком Наставно-научног вијећа Технолошког факултета у Зворнику, Универзитета у Источном Сарајеву, број ННВ: 1649/2020 од 09.10.2020., именовани смо у Комисију за разматрање конкурсног материјала и писање извјештаја по конкурсу, објављеном у дневном листу “Глас Српске“ од 29.09.2020. године, за избор у академско звање **редовни професор,** ужа научна област „Храна и пиће“.

ПОДАЦИ О КОМИСИЈИ

Састав комисије[1] са назнаком имена и презимена сваког члана, звања, назив научне области, научног поља и уже научне/умјетничке области за коју је изабран у звање, датума избора у звање и назив факултета, установе у којој је члан комисије запослен:
1. Др Александар Фиштеш, ред. проф., предсједник, Научна област: Технолошко инжењерство (Инжењерство и технологија) Научно поље: Прехрамбено инжењерство (Остала инжењерства и технологије) Ужа научна/умјетничка област: Технологија угљенохидратне хране (Храна и пиће) Датум избора у звање: 25.02.2020. Универзитет: Универзитет у Новом Саду Факултет: Технолошки факултет, Нови Сад
2. Др Биљана Пајин, ред. проф., члан Научна област: Технолошко инжењерство (Инжењерство и технологија) Научно поље: Прехрамбено инжењерство (Остала инжењерства и технологије) Ужа научна/умјетничка област: Технологија угљенохидратне хране (Храна и пиће) Датум избора у звање: 02.06.2015. Универзитет: Универзитет у Новом Саду Факултет: Технолошки факултет, Нови Сад
3. Др Јованка Попов Раљић, ред. Професор ПМФ Универзитет у Новом Саду у пензији, редовни професор Универзитета Сингидунум, Београд, члан Научна област: Технолошко инжењерство (Инжењерство и технологија) Научно поље: Прехрамбено инжењерство (Остала инжењерства и технологије) Ужа научна/умјетничка област: Технологија и квалитет хране (Храна и пиће) Датум избора у звање: 29.10.2018. Универзитет: Универзитет Сингидунум, Београд Ужа научна/умјетничка област: Гастрономија (Храна и пиће) Факултет: Природно-математички факултет Датум избора у звање: 14.05.2010. Универзитет: Универзитет у Новом Саду Факултет: Природно-математички факултет

[1] Комисија се састоји од најмање три наставника из научног поља, од којих је најмање један из уже научне/умјетничке за коју се бира кандидат. Најмање један члан комисије не може бити у радном односу на Универзитету у Источном Сарајеву, односно мора бити у радном односу на другој високошколској установи. Чланови комисије морају бити у истом или вишем звању од звања у које се кандидат бира и не могу бити у сродству са кандидатом.

На претходно наведени конкурс пријавио се 1 кандидат:

Јасна (Слободан) Мастиловић

На основу прегледа конкурсне документације, а поштујући прописане чланове[2] 77., 78. и 87. Закона о високом образовању („Службени гласник Републике Српске“ бр. 73/10, 104/11, 84/12, 108/13, 44/15, 90/16), чланове 148. и 149. Статута Универзитета у Источном Сарајеву и чланове 5., 6., 37., 38. и 39[3]. Правилника о поступку и условима избора академског особља Универзитета у Источном Сарајеву, Комисија за писање извјештаја о пријављеним кандидатаима за изборе у звања, Наставно-научном вијећу Технолошког факултета Зворник и Сенату Универзитета у Источном Сарајеву подноси слиједећи извјештај на даље одлучивање:

И З В Ј Е Ш Т А Ј

КОМИСИЈЕ О ПРИЈАВЉЕНИМ КАНДИДАТИМА ЗА ИЗБОР У ЗВАЊЕ

I ПОДАЦИ О КОНКУРСУ
Одлука о расписивању конкурса, орган и датум доношења одлуке
01-С-249-IV/20, Универзитет у Источном Сарајеву, од 24.09.2020. и
Дневни лист, датум објаве конкурса
„Глас Српске“ од 29.09.2020. године
Број кандидата који се бира
1 (један)
Звање и назив уже научне/умјетничке области, уже образовне области за коју је конкурс расписан, списак предмета
Редовни професор, Храна и пиће
Број пријављених кандидата
1 (један)

II ПОДАЦИ О КАНДИДАТИМА
ПРВИ КАНДИДАТ
1. ОСНОВНИ БИОГРАФСКИ ПОДАЦИ
Име (име једног родитеља) и презиме
Јасна (Слободан) Мастиловић
Датум и мјесто рођења
08.06.1962., Нови Сад
Установе у којима је кандидат био запослен
1. Технолошки факултет, Универзитет у Новом Саду, Завод за технологију жита и брашна 2. Научни институт за прехрамбене технологије у Новом Саду, Универзитета у Новом Саду

[2] У зависности од звања у које се кандидат бира, наводи се члан 77. или 78. или 87.
[3] У зависности од звања у које се кандидат бира, наводи се члан 37. или 38. или 39.

Звања/радна мјеста
1. 01.10.1986-31.12.2006. године ради у Заводу за технологију жита и брашна, Технолошки факултет, Универзитет у Новом Саду који се 01.01.2007. трансформисао у Научни институт за прехрамбене технологије у Новом Саду, Универзитета у Новом Саду уз напредовање у звањима: асистент у научном раду (1986), истраживач сарадник (1991), Научни сарадник (2001), виши научни сарадик (2006) 2. 01.01.2007. до данас: Научни институт за прехрамбене технологије у Новом Саду, Универзитета у Новом Саду,избор у звање Научни саветник (2011) 3. 2010 до данас: Технолошки факултет Зворник уз напредовање у звањима : Доцент (од 26.03.2010), Ванредни професор (од 26.03.2015)
Научна област
Инжењерство и технологија
Чланство у научним и стручним организацијама или удружењима
Удружење прехрамбених технолога Србије
2. СТРУЧНА БИОГРАФИЈА, ДИПЛОМЕ И ЗВАЊА
Основне студије/студије првог циклуса
Назив институције, година уписа и завршетка
Технолошки факултет Нови Сад, Универзитет у Новом Саду 1981-1985
Назив студијског програма, излазног модула
Прехрамбено инжењерство, Смер микробиолошки процеси
Просјечна оцјена током студија[4], стечени академски назив
9,80 Дипломирани инжењер прехрамбене технологије
Постдипломске студије/студије другог циклуса
Назив институције, година уписа и завршетка
Технолошки факултет Нови Сад, Универзитет у Новом Саду 1985-1990
Назив студијског програма, излазног модула
Прехрамбено инжењерство, Смер угљенохидратне хране
Просјечна оцјена током студија, стечени академски назив
10,00 магистар прехрамбене технологије
Наслов магистарског рада
Рационализација методе за оцену пецивости сорти пшенице
Ужа научна/умјетничка област
Прехрамбено инжењерство
Постдипломске студије/студије другог циклуса
Назив институције, година уписа и завршетка
CITY college, University od Sheffield, Great Britain 2008-2012
Назив студијског програма, излазног модула
MBA, marketing
Просјечна оцјена током студија, стечени академски назив
Master of Biseness Administration
Наслов магистарског рада
Knowledge Management in Research Institutions in Serbia
Ужа научна/умјетничка област
Management
Докторат/студије трећег циклуса

[4] Просјечна оцјена током основних студија и студија првог и другог циклуса наводи се за кандидате који се бирају у звање асистента и вишег асистента.

Назив институције, година уписа и завршетка (датум пријаве и одбране дисертације)
Технолошки факултет Нови Сад, Универзитет у Новом Саду (1996-2000)
Наслов докторске дисертације
Оптимизација индиректног поступка производње хлеба применом савремених биотехнолошких процеса
Ужа научна област
Биотехнологија
Претходни избори у звања (институција, звање и период)
1986-1990: Асистент у научном раду - Технолошки факултет, Нови Сад 1991-2000: Истраживач сарадник - Технолошки факултет, Универзитет у Новом Саду 2001-2005: Научни сарадник: Технолошки факултет, Универзитет у Новом Саду 2006-2010: Виши научни сарадник: Технолошки факултет, Универзитет у Новом Саду и Научни институт за прехрамбене технологије у Новом Саду, Универзитет у Новом Саду 2011-данас: Научни саветник – Научни институт за прехрамбене технологије у Новом Саду, Универзитет у Новом Саду 2010-2015: Доцент – Технолошки факултет, Зворник, Универзитет у Источном Сарајеву 2015-до данас: ванредни професорТехнолошки факултет, Зворник, Универзитет у Источном Сарајеву 2017-до данас: Гостујући професор Универзитет Доња Горица, Подгорица, Црна Гора
3. НАУЧНА/УМЈЕТНИЧКА ДЈЕЛАТНОСТ КАНДИДАТА
Радови прије посљедњег избора
Поглавље у монографији међународног значаја 1. Pojic M., Mastilovic J., Majcen N (2011) The Application of Near Infrared Spectroscopy in Wheat Quality Control. Infrared Spectroscopy / Book 1, Intech, p. **Рад у часопису међународног значаја** 1. Cvetković, B., Pezo, L., Tasić, T., Šarić, Lj., Kevrešan, Ž., Mastilović, J. (2014). The optimization of traditional fermentation process of white cabbage (in relation to biogenic amines and polyamines content and microbiological profile). Food Chemistry, http://dx.doi.org/10.1016/j.foodchem.2014.07.068 2. Torbica A., Mastilović J., Pojić M., Kevrešan Ž. (2014) Effects of Wheat Bug (Eurygaster spp. and Aelia spp.) Infestation in Preharvest Period on Wheat Technological Quality and Gluten Composition, The Scientific World Journal, vol. 2014, Article ID 148025, 6 pages, 2014. doi:10.1155/2014/148025 3. Dapčević Hadnađev T, Pajić-Lijaković I, Hadnađev M, Mastilović J, Torbica A, Bugarski B. (2013) Influence of starch sodium octenyl succinate on rheological behaviour of wheat flour dough systems, Food Hydrocolloids, 2013, 33(2):376-383, ISSN 0268-005X (IF=3.473 za 2011), Elsevier. http://dx.doi.org/10.1016/j.foodhyd.2013.04.008 4. Kevrešan,Ž., Mastilović, J., Mandić, A., Torbica, A. (2013). Effect of Different Ripening Conditions on Pigments of Pepper for Paprika Production at Green Stage of Maturity. J. Agric. Food Chem. 61(38), 9125−9130, dx.doi.org/10.1021/jf400424a. ISSN 0021-8561 5. Kos, J. Mastilović, J, Janić Hajnal, E., Šarić, B. (2013). Natural occurrence of aflatoxins in maize harvested in Serbia during 2009-2012. Food control, 34(1), 31-34. ISSN: 0956-7135, Elsevier, http://dx.doi.org/10.1016/j.foodcont.2013.04.004

6. Pojić M., Mastilović J. (2013) Near infrared spectroscopy—Advanced analytical tool in wheat breeding, trade, and processing. FOOD AND BIOPROCESS TECHNOLOGY, (2013), vol. 6 br. 2, str. 330-352. ISSN: 1935-5130, DOI 10.1007/s11947-012-0917-3.
7. Pojic M., Mastilovic J., Majcen N (2012) Robustness of the near infrared spectroscopy method determined using univariate and multivariate approach. Food Chemistry 134 (2012) 1699–1705, http://dx.doi.org/10.1016/j.foodchem.2012.03.104
8. Pojić M., Mastilović J.,Palić D., Pestorić M. (2010) The development of near-infrared spectroscopy (NIRS) calibration for prediction of ash content in legumes on the basis of two different reference methods.Food Chemistry, 123 (3):800-805 M21
9. Nikolić N., Sakač M., Mastilović J. (2010) Effect of buckwheat flour addition to wheat flour on acylglycerols and fatty acids composition and rheology properties. LWT - Food Science and Technology, doi:10.1016/j.lwt.2010.08.017 M21
10. Popov-Raljić, J., Mastilović, J. Laličić-Petronijević, J., Popov, V. (2009): Investigations of Bread production with Postponed Staling Applying Instrumental Measurements of Bread Crumb Color, Sensors, 2009, 9. 8613-8623
11. Torbica, A., Antov, M., Mastilović, J., Knežević, D. (2007): The influence of changes in gluten complex structure on technological quality of wheat (Triticum aestivum L.), Food Research International (2007), Vol. 40, No. 8,, 1038-1045
12. Mastilović, J., Kevrešan, Ž., Torbica, A., Janić Hajnal, E., Živančev, D. Prediction of traditionally utilized wheat dough technological quality parameters from mixolab values: development and evaluation of regression models. International Journal of Food Science and Technology. http://onlinelibrary.wiley.com/doi/10.1111/ijfs.12601/pdf
13. Fišteš A., Tanović G., Mastilović J. (2008): Using the eight-roller mill on the front passages of the reduction system, Journal of Food Engeneering 85 (2008) 296-302
14. Dodić J., Pejin D., Dodić S., Popov S., Mastilović, J., Popov-Raljić, J., Živanović S. (2007): Effects of hydrophylic hydrocolloids on dough and bread preformance of samples made from frozen doughs, Journal of Food Science 72 (4), 235-241
15. Fišteš A., Šoronja Simović D., Rakić D., Mastilović J. (2012) Statistical evaluation of different wheat and flour quality tests for predicting end-use performance. Actsa Alimentaria, DOI: 10.1556/AAlim.2012.0008
16. Davidović D. N., Dodić S.N., Mastilović J.S., Dodić J.M., Popov S.D., Lazić M.L. (2010) The application of natural organic compounds in bakery industry. Hemijska industrija , 2010 OnLine-First (00):46-46, DOI:10.2298/HEMIND100709046D
17. Popov-Raljić J., Mastilović J., Laličić-Petronijević J., Kevrešan Ž., Demin M. (2013) Sensory and color properties of dietary cookies with different fiber sources during 180 days of storage. Hemijska industrija: Vol 67, 123-134, doi: 10.2298/HEMIND120327047P. ISSN 0367-598X
18. Mastilović Jasna S., Horvat Daniela I., Živančev Dragan R., Torbica Aleksandra M., Kevrešan Žarko S., Đukić Nevena, Magdić Damir N., Šimić Gordana H. (2013) Analysis of interrelations between wheat protein fractions composition and its technological quality with combined multivariate and univariate statistics, Hemijska industrija , 2013 OnLine-First (00):57-57. ISSN 0367-598X.
19. Živančev, D., Nikolovski, B., Torbica, A., Mastilović, J., Đukić N. (2013) Lab-on-a-chip method uncertanties in determination of high-molecular-weight glutenin subunits, Chemical Industry and Chemical Engineering Quarterly (CI&CEQ), 19(4), 553–561, DOI:10.2298/CICEQ120517090Z ISSN: 1451-9372, Izdavač: Savez hemijskih inženjera
20. Mastilović J., Mijailović S., Kevrešan Ž., Torbica A., Marić A., Janić-Hajnal E. (2014) Application of multicriteria analysis for assesment of wheat quality in trade and processing, Qaulity assesment and safety of crops&foods, March 2014, 6(1)61-71 DOI 10.3920/QAS2012.02014
21. Pojić M., Mastilović, J. Pestorić M.: Daković S. (2009): A comparative study of two analytical methods for fat content determination in brewer's grits., Journal of the American Society of Brewing Chemists, 67(3), 166-169

Саопштење на скупу међународног значаја штампано у цјелини – по позиву

1. Okanović Đ., Mastilović, J. Ristić M (2009): Sustainability of Food production Chain, International 55th meat industry conference, Tara, Serbia, June 2009
2. Mastilović J. (2008): Sustainability of food production chain, XII International ECO-CONFERENCE 2008, Proceedings, 23-29, Novi Sad
3. Mastilović, J. Šimurina O., Filipčev B. (2008): Effect of amylase and oxidase on dough rheology and bread volume using wheat flour with different quality attributes, 4th International Congress „Flour-Bread '07", 6th Croatian Congress of Cereal Technologists, Proceedings, 30-36, Opatija, Croatia
4. Mastilović, J. (2007): Stategic directions of technological development of food production in the region, Book of proceedings, I International congress „Food technology, quality and safey", Novi Sad, november 2007, 7-13 (invited lecture)
5. Mastilović, J.(2006): Wheat segregation – theory and practice, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 33-40

Саопштење на скупу међународног значаја штампано у изводу – по позиву

1. Mastilović, J. Torbica, A., Živančev D., Pojić M. (2009): Development of novel approaches for micro- and macromethods based evaluation of wheat variaties, 5th international congress FLOUR BREAD 09, Opatija, Croatia, Oct., 2009, 11

Саопштење на скупу међународног значаја штампано у цјелини

1. Sedej I., Mastilović, J. Sakač M., Tojagić S. (2009): Optimization of high cellulose muesli composition, Proceedings volume 3, 5th International Congress on Food Technology, Thessaloniki, 2007, 87-92
2. Pojić M., Mastilović, J. (2009): A comparison of the gravimetric and thermogravimetric method for ash content determinetion in feedstuffs, 1st workshop FEED-TO-FOOD, Novi Sad, Sept. 2009,
3. Balaž F., Bagi F., Stojšin V., Mastilović, J. (2008): Efficacy of chemical control against wheat head blight and impact on yield and technological quality (Proceedings Paper), Cereal Research Communications, 36 701-702
4. Pestorić M.: Mastilović, J. Sakač M., Pojić M., Sedej I. (2007): Objective evaluation of spaghetti color, 4th International Congress „Flour-Bread '07", 6th Croatian Congress of Cereal Technologists, Proceedings, 404-410, Opatija, Croatia
5. Košutić M., Mastilović J. Šimurina O. Dragičević N. (2007): Variation of winter wheat quality parameters under influenca of climatic effects, Book of proceedings, I International congress „Food technology, quality and safey", XVI Symposium Cereal Bread, Novi Sad, november 2007, 89-93
6. Mandić A. Mišan A. Kevrešan Ž., Mastilović J. (2007): Are gluten free food realy gluten free, Book of proceedings, I International congress „Food technology, quality and safey", XVI Symposium Cereal Bread, Novi Sad, november 2007, 94-96
7. Milošević S., Bodroža-Solarov M., Mastilović J. Šimurina O. (2007): Dynamics of changes of market values of wheat from macro trials in Serbia, Book of proceedings, I International congress „Food technology, quality and safey", XVI Symposium Cereal Bread, Novi Sad, november 2007, 114-119
8. Šimurina O., Mastilović J. Filipčev B., Milošević S.: Novaković A. (2007): Effects of ascorbic acid on gas retention, dough development and bread quality obtained from flour of different technological quality, Book of proceedings, I International congress „Food technology, quality and safey", XVI Symposium Cereal Bread, Novi Sad, november 2007, 184-189
9. Pestorić M. Mastilović J. Popov-Raljić J. Sakač M., Pojić M. Sedej I (2007): Significance of hedonic evaluation for food products acceptability, Book of proceedings, I International congress „Food technology, quality and safey", XVI

Symposium Cereal Bread, Novi Sad, november 2007, 190-196
10. Janić-Hajnal E. Mastilović J. (2007): Testing of efficiency of different critera for wheat segregation, Book of proceedings, I International congress „Food technology, quality and safey“, XVI Symposium Cereal Bread, Novi Sad, november 2007, 197-203
11. Pojić M., Mastilović J. Pestorić M. (2007): Selected rheological properties of wheat flour determined in the interlaboratory comparison, Book of proceedings, I International congress „Food technology, quality and safey“, XVI Symposium Cereal Bread, Novi Sad, november 2007, 204-209
12. Pojić M., Mastilović J. Pestorić M. (2007): The significance of interlaboratory comparisons, Book of proceedings, I International congress „Food technology, quality and safey“, XVI Symposium Cereal Bread, Novi Sad, november 2007, 210-213
13. Sedej I., Mandić A., Sakač M., Mastilović J. Mišan A. Pestorić M. (2007): Knowledge and attitudes toward functional foods among consumers in Novi Sad, Book of proceedings, I International congress „Food technology, quality and safey“, XVI Symposium Cereal Bread, Novi Sad, november 2007, 225-231
14. Sedej I., Mastilović J. Sakač M. (2006): Optimisation of muesli composition based on nutritional aspects of the product, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 208-213
15. Almaši R., Bodroža-Solarov M., Šimurina O., Mastilović J., Đurić V. (2005): Znajač brojnosti populacije pirinčanog žiška (Sitophilus oryza L.) i žitnog kukoljičara (Rhizopertha dominica F.) na oštećenje pšenice i kvalitet brašna, 17th seminar DDD and ZUPP, 2005, Rovinj, Croatia, Proceedings, 113-123
16. Dodić S., Popov S., Dodić J.: Pejin D., Mastilović J., Popov-Raljić J.(2005): Dynamics of freezing and defrosting of dough, VIIIth International Symposium Interdisciplinary regional research. Szeged, Hungaria, Apr. 2005, CD Proceedings
17. Pojić M., Mastilović J. (2005): The standardization of NIRT Infratec 1241 Instruments in Serbian network, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 85-91
18. Lević Lj., Filipčev B., Šimurina O., Mastilović J.(2005): Supplementing speciality breads with sugar beet molasses, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 246-252
19. Savić D., Šimurina O., Cvetković D., Filipčev B., Mastilović J. (2005): Production and application of sour dough in the preparation of wheat bread, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 98-103
20. Šarić M., Torbica, A., Mastilović J. (2005): Quality of domestic and approved foreign durum wheat varieties, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006,41-48
21. Bodroža-Solarov M., Lević Lj., Filipčev B., Šimurina O., Mastilović J. (2005): Physico-chemical characteristics of Amaranthus cruentus extrudate, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 147-151
22. Mastilović J., Sedej I., Sakač M. (2005): Optimization of muesli composition for different groups of consumers, Proceedings of 5th International Congress «Flour-bread 2005», 5th Croatian Congress of Cereal Technologists, Osijek 2006, 33-41
23. Đurić V., Malešević M., Starčević Lj., Panković L., Mastilović J. (2004): Importance of nitrogen in the production of quality food, XXXIV annual meeting of ESNA, Novi Sad, Serbia and Montenegro, Sept. 2004, Proceedings, 123-127
24. Bodroža-Solarov M., Mastilović J., Šimurina O., Filipčev B. (2004): Effect of rainfall on technological characteristics of wheat, III International Eco-Conference: Safe Food", Novi Sad, Sept. 2004, Proceedings, 69-74
25. Bodroža-Solarov M., Filipčev B., Šimurina O., Mastilović J. (2004): Confectionery based on popped Amarantus cruentus seed, 2nd Central European Meeting, 5th Croatian Congress of Food Technologists and Nutritionists, Oct. 2004, Opatija, Croatia, Proceedings, 203-205
26. Bodroža-Solarov M., Mastilović J., Kevrešan Ž., Filipčev B., Torbica A (2003): Seed

of Amarantus cruentus as breakfast cereal and snack product., VIIth International Symposium Interdisciplinary Regional Research Hunedora, Romania, Sept. 2003, Proceedings, 349-352

27. Pojić M., Mastilović J., Psodorov Đ. (2003): Technological quality of flour mill streams and its signifficance for end-use flour production., Proceedings of International Congress "Flour-Bread 2003", 4th Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2003, 179-188
28. Bodroža-Solarov M., Mastilović J., Kevrešan Ž., Filipčev B. (2003): Snack products of Amaranthus cruentus, Proceedings of International Congress "Flour-Bread 2003", 4th Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2003, 250-255
29. Psodorov Đ., Šimurina O., Torbica A., Bodroža-Solarov M., Filipčev B., Mastilović J. (2003): Tea cookies supplemented with medicinal herbs, Proceedings of International Congress "Flour-Bread 2003", 4th Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2003, 299-305
30. Torbica A., Filipčev B., Živančev D., Mastilović J. (2003): Functional characteristics of flours from some wheat varieties in production of tea cookies, Proceedings of International Congress "Flour-Bread 2003", 4th Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2003, 306-313
31. Dodić S., Popov S., Mastilović J., Dodić J. (2003): Effects of revitalized waste brewer's yeast on bread quality, Vth International Symposium "Young People and Multidisciplinary Research", Nov. 2003, Temisoara, Romania, Proceedings, 408-415
32. Mastilović J., Grubor M., Sakač M., Sedej, I. (2003): Osnovni zahtevi za akreditaciju laboratorije, IX Simpozijum tehnologije hrane za životinje "Bezbednost i kvalitet", Vrnjačka Banja 2003, Zbornik radova, 239-245
33. Dodić S., Popov S., Mastilović J., Dodić J. (2002): Influence of aeration in revitalisation of waste brewer's yeast for application in baking industry, VIth International Symposium Interdisciplinary Regional Research (Hungary, Romania, Yugoslavia), Oct. 2002, Novi Sad, FR Yugoslavia, Proceedings, Part I, 359-362
34. Popov-Raljić J., Psodorov Đ., Mastilović J. (2001): Sensory Analysis of Wheat and Flour Based Products, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 5-8
35. Matković K., Mastilović J., Grubor M., Šarić M. (2001): The Use of Glutomatic System in the Investigation of Wheat Quality, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 53-56
36. Spasojević N., Pojić M., Gnip M., Mastilović J., Psodorov Đ. (2001): Contemporarry Approach to the Controll of Mill Operation, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 160-164
37. Mastilović J., Popov S., Psodorov Đ. (2001): Indirect Method of Bread Production - Application in the World and Possibilities of Revitalizing in Yugoslavia, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 165-168
38. Dodić S., Popov S., Mastilović J., Dodić J. (2001): Application of Brewers Yeast in Bread Production, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 169-172
39. Mastilović J., Popov S., Sarafijanović T. (2001): Terminology in the Field of Indirect Method of Bread Production, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 193-195
40. Mastilović J., Popov S., Pestorić M. (2001): Optimization of Indirect Method of Bread Production by Varying of Liquid Sour Dough Composition, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 196-199
41. Mastilović J., Popov S., Pojić M. (2001): The Influence of Process Parameters of Liquid Sour Dough Production on Indirect Method of Bread Production, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 200-203
42. Mastilović J., Grubor M., Matković K. (2001): Comparative Interlaboratory Tests of Flour Rheological Quality, 14th International Congress "Cereal Bread 2000", Novi Sad,

Yugoslavia, 2001, Proceedings, 208-211

43. Psodorov Đ., Kaluđerski G., Mastilović J., Šimurina O. (2001): Packing of Bread in Modified Athmosphere with Application of Oxygen Absorbent, 14th International Congress "Cereal Bread 2000", Novi Sad, Yugoslavia, 2001, Proceedings, 212-216
44. Škrbić B., Cvejanov J., Mastilović J. (2001): Sampling of Wheat Polycyclic Aromatic Hydrocarbons Determination: Example of North Serbia, Harvest 2000, International Wirkshop "Assesment of the Quality of Contaminated Soils and Sites in Central and Eastern European Countries and New Independent States, Oct. 2001, Sofia, Bugarska, Proceedings, 195-198
45. Filipčev B., Šimurina O., Psodorov Đ., Mastilović J. (2001): New Snack products of increased nutritive and health value, 1st International Symposium "Food in the 21st Century, Nov. 2001, Subotica, Book of Proceedings, 561-565
46. Šimurina O., Filipčev B. Mastilović J. (2001): Primena nekih zamena za šećer u proizvodnji čajnog peciva za dijabetičare, 1st International Symposium "Food in the 21st Century, Nov. 2001, Subotica, Book of Proceedings, 570-574
47. Došenović I., Psodorov Đ., Mastilović J. (2001): Uticaj različitih dodatnih sirovina na mikrobiološku ispravnost proizvoda od žita i brašna, 1st International Symposium "Food in the 21st Century, Nov. 2001, Subotica, Book of Proceedings, 581-585
48. Mastilović J., Popov S. (2001): Investigation of rheological properties of liquid sour dough, Proceedings of International Congress "Flour-Bread 2001", 3rd Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2001, 53-62
49. Mastilović J., Popov S.: Psodorov Đ. (2001): Optimization of the composition and process parameters for white wheat liquid sour dough production, Proceedings of International Congress "Flour-Bread 2001", 3rd Croatian Congress of Cereal Technologists, Opatija, Croatia, Nov. 2001, 87-97
50. Đurić V., Vukobratović R., Malešević M., Mastilović J. (1999): Variation of amylolytic activity in some wheat varieties in different production years, Proceedings of second Croatian Congress of cereal Technologists "Brašno-Kruh '99" Opatija, Croatia, 1999, 52-57
51. Denčić S., Pržulj N., Mladenov N., Kobiljski B., Dozet J. (1998): Relationship between BMQ parameters and yield on wheat, Proceedings of the 9th International Wheat Genetics Symposium, Saskatchewan, Aanada, Aug. 1998, 196-198
52. Mastilović J., Grubor M., Matković K., Psodorov Đ. (1998): Reflection of growing conditions on the quality of commercialwheat in Yugoslavia, Proceedings of International Symposium Breeding of Small Grains, Kragujevac, Nov. 1998.
53. Pestorić M., Mastilović J., Psodorov Đ., Matković K., Grubor M., Pojić M. (1998): The Determination of Trading Wheat Quality by the Application of Near Infrared Spectroscopy, Proceedings3rd International Symposium Interdisciplinary Regional Research, Novi Sad, Yugoslavia, 233-235
54. Mastilović J., Matković K., Grubor M., Vukobratović R., Psodorov Đ., Pojić M. (1998): End-use quality of some Yugoslav Wheat Varieties: Fine Leavened Pastry, Proceedings3rd International Symposium Interdisciplinary Regional Research, Novi Sad, Yugoslavia, 229-232
55. Mastilović J., Popov S., Popov-Raljić J., Pestorić M., Psodorov Đ. (1998): Optimization of Fluid Sour Dough Production Procedure for Yugoslav Baking Industry Condirions, Proceedings3rd International Symposium Interdisciplinary Regional Research, Novi Sad, Yugoslavia, 225-228
56. Gnip M., Psodorov Đ., Mastilović J., Grubor M., Matković K., Pestorić M. (1998): Problems in Processin of Bunted Wheat, Proceedings3rd International Symposium Interdisciplinary Regional Research, Novi Sad, Yugoslavia, 265-267.

Саопштење на скупу међународног значаја штампано у изводу

1. Živković J., Pestorić M.: Mastilović, J. Pojić M., Šimurina O., Filipčev B. (2009): Atitude of the consumers towards food products labeling, 8th Pangborn Sensory Science Syimposium, July 2009, Florence , Italy

2. Pestorić M., Mastilović, J. Pojić M., Šimurina O., Šarović J., Sakač M. (2009): Selection of the optimum properties for sensory evaluation of dark bread, 8th Pangborn Sensory Science Syimposium, July 2009, Florence , Italy
3. Pestorić M., Pojić M., Mastilović, J. Šimurina O., Živković J., Filipčev B., Šarović J. (2009): Consumers' perception of traditional bread, 5th international congress FLOUR BREAD 09, Opatija, Croatia, Oct., 2009, 96
4. Pestorić M,. Pojić M., Sakač M., Mastilović, J. Šimurina O., Filipčev B., Sedej I. (2009): Evaluation of dark bread quality by sensory method, 5th international congress FLOUR BREAD 09, Opatija, Croatia, October, 2009, p.124
5. Živković J., Košutić M., Filipović J., Mastilović, J. (2009): Analysis of the impact of the consumer's sex and age structure on the daily consumption of bread, 5th international congress FLOUR BREAD 09, Opatija, Croatia, October, 2009, 144
6. Košutić M., Filipović J., Živković J., Mastilović, J. (2009): Attitudes of consumers towards nutrition information on the bread, 5th international congress FLOUR BREAD 09, Opatija, Croatia, October, 2009, .90
7. Pojić M., Hadnađev M., Dapčević T., Mastilović, J. (2009): Uncertainty of determination of rheological properties of wheat dough by the alveograph method, 5th international congress FLOUR BREAD 09, Opatija, Croatia, October, 2009, p.65
8. Mastilović, J. (2008): Legal frame and regulations for food quality and safety control in Serbia. Specific methods for food safety and quality, Proceedings, 137, Sept. 23, 2008, Vinča Institute of Nuclear Sciences, Belgrade, Serbia
9. Pojić M., Kevrešan Ž., Mastilović, J. Pestorić M. (2007): Assesment of the robusnent of the NIRS mthod for its application in wheat quality control, C&E Spring Meeting, Monptpellier, France, May, 2007
10. Pojić M., Mastilović J., Pestorić M., Kevrešan Ž. (2004): The Possibility of Using Certain Quality Parameters of Wheat Flour Mill Streams for Formulation of End-Use Flour, 2nd Central European Meeting, 5th Croatian Congress pf Food Technologists, Biotechnologists and Nutritionists, Opatija, Croatia, Oct. 2004, Book of Abstracts, 51
11. Bodroža-Solarov M., Filipčev B., Šimurina O., Mastilović J. (2004): Confectionary based on Popped Amaranthus Cruentus seed, 2nd Central European Meeting, 5th Croatian Congress pf Food Technologists, Biotechnologists and Nutritionists, Opatija, Croatia, Oct. 2004, Book of Abstracts, 62
12. Mastilović J., Sedej I., Sakač M., Filipčev B. (2004): Optimization of Muesli Composition for Different Groups of Consumers, 2nd Central European Meeting, 5th Croatian Congress pf Food Technologists, Biotechnologists and Nutritionists, Opatija, Croatia, Oct. 2004, Book of Abstracts, 165
13. Sedej I., Mastilović J., Sakač M. (2004): Musli proizvodi u ponudi polupansiona, Međunarodni skup "Savremene tendencije u turizmu, hotelijerstvu i gastronomiji 2004, Novi Sad-Vršac, Srbija i Crna Gora, 2004, Zbornik izvoda, CD verzija
14. Mastilović J., Psodorov Đ., Šimurina O., Dodić J. (2004): Snabdevanje ugostiteljskih objekata hlebom i pecivom u svetlu savremenih pravaca razvoja pekarstva, Međunarodni skup "Savremene tendencije u turizmu, hotelijerstvu i gastronomiji 2004, Novi Sad-Vršac, Srbija i Crna Gora, 2004, Zbornik izvoda, CD verzija
15. Đurić V., Mladenov N., Mastilović J., Zečević V. (2003): Activity of enzymatic complex in the function of technological quality, 9th International Nutrition Conference, Rome, Italy, Oct. 2003, Abstracts, 588
16. Dodić J., Pejin D., Popov S., Dodić S., Mastilović J., Puškaš V. (2003): Fermentative activities of different strains of Saccharomyces cerevisiae in bread dough, 5th Regional Conference on Environment and Food Quality, Sept. 2003, Novi Sad, Abstracts, 27
17. Dodić S., Popov S., Mastilović J., Dodić J. (2003): The quality of bread produced with revitalized brewer's yeast, 5th Regional Conference on Environment and Food Quality, Sept. 2003, Novi Sad, Abstracts, 28
18. Šarić M., Psodorov Đ., Mastilović J. (2003): Processing quality of wheat harvested in different growing regions, 2nd Central European Meeting, 5th Croatian Congress of Food Technologists, Biotechnologists and Nutritrionists, Opatija, Croatia, Oct. 2004, Book of Abstracts, 50

19. Dodić S., Popov S., Mastilović J., Popov-Raljić J. (2001): Primena pivskog kvasca u proizvodnji hleba,, I međunarodni simpozijum "Hrana u 21. veku", Subotica, Nov. 2001. Zbornik rezimea, 287
20. Denčić S., Dozet J., Matković K., Mladenović N. (1998): The effect of favourable and unfavourable seasons to BMQ and yield and their relationship in wheat, Abstracts 1st international conference "Grain and processed wheat quality, Moscow, Russia, May, 1998
21. Dozet J., Matković K., Grubor M., Vukobratović R. (1998): End use quality determination for some yugoslav wheat varieties, Abstracts 1st international conference "Grain and processed wheat quality, Moscow, Russia, May, 1998
22. Dozet J., Popov S., Vukobratović R., Pestorić M., Bokan J. (1996): Application of wheat germ as raw material for fluid sour dough production, 10th International Cereal and Bread Congress, Porto Carras, June 1996, 180
23. Dozet J., Popov S., Popov-Raljić J., Pestorić M. (1995): Rheology of liquid sour doughs, 9th World Congress of Food Science and Techznology, Budapest 1995, 44
24. Dozet J., Popov S., Pestorić M. (1995): Optimization of liquid sour doughs production, 9th World Congress of Food Science and Techznology, Budapest 1995, 45
25. Šarić M., Petrić D., Dozet J., Sekuliić R. (1990): Classification of wheat as raw material for milling and baking industries, ICC International Symposium "Rapid methods for Determination og grain and grainproducts quaslity", Moskva, SSSR, 1990
26. Sekulić R., Psodorov Đ., Dozet J., Šarić M. (1990): Tendencies in forming new standard for durum wheat in Yugoslavia, ICC International Symposium "Rapid methods for Determination og grain and grainproducts quaslity", Moskva, SSSR, 1990
27. Dozet J., Sekulić R., Psodorov Đ., Šarić M. (1990): Comparison of some methods for indirect evaluation of amylolytic activity of wheat and wheat flour, ICC International Symposium "Rapid methods for Determination og grain and grainproducts quaslity", Moskva, SSSR, 1990

Монографија националног значаја

1. Dodić S., Popov S., Mastilović J. (2003): Primena pivskog kvasca u pekarskoj industriji, Tehnološki fakultet Novi Sad, 88 strana
2. Mastilović J., Janić Hajnal E., Torbica A., Pojić M., Živančev D., Kevrešan Ž., Novaković A., Radusin T. (2011) Savremeni pristup upravljanju skladištem za zrnaste kulture. Institut za prehrambene tehnologije Novi Sad, uz finansijsku podršku FAO, 2011, Novi Sad, 2011, ISBN 978-86-7994-023-0

Поглавље у монографији националног значаја

1. Gaćeša S., Dozet J., Šćiban M. Psodorov Đ. Pestorić M. (1996): Primena univerzalnog fleksibilnog sistema ocene kvaliteta za vrednovanje sirovina i proizvoda na bazi žita, Monografija "Proizvodnja i prerada žita i brašna, domaći potencijali - svetski kvalitet", Novi Sad, 37-98.
2. Dozet J., Psodorov Đ., Vukobratović R. Matković K., Pestorić M. (1996): Tehnološki potencijal i izvozni kvalitet domaće pšenice u višegodišnjem periodu, Monografija "Proizvodnja i prerada žita i brašna, domaći potencijali - svetski kvalitet", Novi Sad, 67-76.
3. Popov S., Dozet J., Popov-Raljić J., Pestorić M. Bokan J. (1996): Optimizacija proizvodnje tečnih kvasova u kontrolisanim uslovima, Monografija "Proizvodnja i prerada žita i brašna, domaći potencijali - svetski kvalitet", Novi Sad, 219-230.
4. Vukobratović R., Bojat S., Dozet J., Psodorov Đ., Sekuliić R. (1995): Prerada žita i brašna - ekološka tehnologija usmerena ka proizvodnji nutritivno vredne i zdravstveno bezbedne hrane, Monografija, Beograd
5. Sekulić R., Psodorov Đ., Dozet J.: (1992): Primena ječma i slada kao hrane, V Monografija "Mraz", Pivski ječam i slad, 274-282

Рад у водећем часопису националног значаја

1. Sedej I., Sakac M., Mastilović J., Tojagić S. (2005): Optimization of High-protein Muesli Composition, Roum. Biotechnol. Lett. 10(6), 2403-2408
2. Dodić J., Pejin D., Popov S., Dodić S., Mastilović J., Popov-Raljić J. (2005): Uticaj dodatka preparata amilaze u hlebno testo na fermentativnu aktivnost pekarskog kvasca, I naučni skup:Mikrobiologija, mikotoksikologija i mikoze, sa međunarodnim učešćem. Zbornik Matice Srpske za prirodne nauke 108, Novi Sad, 2005, 217-227
3. Popov S., Pejin D., Dodić J., Dodić S., Mastilović J., Popov-Raljić J. (2005): Aktivacija otpadnog pivskog kvasca Saccharomyces cerevisiae za primenu u proizvodnji hleba, I naučni skup:Mikrobiologija, mikotoksikologija i mikoze, sa međunarodnim učešćem. Zbornik Matice Srpske za prirodne nauke 108, Novi Sad, 2005, 239-245
4. Dodić J., Pejin D., Popov S., Mastilović J., Puškaš V., Popov-Raljić J. (2004): Evaluation of Fermentative Activities od Different Strains of Saccharomyces cerevisiae in Bread Dough, Roum. Biotechnol. Lett. 9(4), 1793-1798
5. Dodić S., Popov S., Mastilović J., Dodić J. (2001): Junk Yeast from Brewery as Productive Microorganism in Bakery Industry, Roum. Biotechnol. Lett. 6(3), 233-241

Рад у научном часопису

1. Marić A., Arsovski S., Mastilović, J. (2009): Contribution to the improvement of products quality in baking industry, International journal for quality research 3 (3), 1-8
2. Mastilović, J. Janić-Hajnal E., Kevrešan Ž., Novaković A (2008): Prediction of suitability of different rapid methods based parameters for technological quality effective wheat segregation, Food processing, quality and safety 35, 1, 1-9
3. Pojić M., Mastilović, J. Pestorić M,. Radusin T.: (2008): The ensuring of measurements for cereal quality determination, Food processing, quality and safety 35, 1, 11-18
4. Bodroža-Solarov M., Almaši R., Draganić V. Inđić Đ., Budimirović M., Mastilović, J. (2008): Application of plant extracts as agents against Sitophilus oryzae L. in stored wheat, Food processing, quality and safety 35, 1, 27-32.
5. Momčilović B., Nikolić N., Mastilović, J. Sakač M., Todorović Z., Lazić M. (2008): Lipid composition analysis of dough with various rice flour shares, Food processing, quality and safety 35, 1, 41-46.
6. Torbica A., Mastilović, J. (2008): Influence of different factors on wheat proteins quality, Food processing, quality and safety 35, 2, 47-52
7. Matić J., Mandić A., Mastilović, J. Mišan A., Beljkaš B., Milovanović I. (2008): Contaminations of raw materials and food products with mycotoxins in Serbia, Food processing, quality and safety 35, 2, 65-70
8. Cvetković B., Bardić Ž., Jokanović M., Mastilović, J. (2008): Technological quality of biofermented white cabbage, cultivar Futoški, Food processing, quality and safety 35, 2, 93-97
9. Pestorić M., Pojić M., Mastilović, J. Šimurina O., Tasić T., Živančev D., Šoronja-Simović D. (2008): Influence of sensory evaluation of traditional bread in Vojvodina, Food processing, quality and safety 35, 3, 99-111
10. Torbica A., Živančev D., Mastilović, J. Hadnađev M., Janić-Hajnal E. (2008): Possibility of using sofistician rheological method at quality determination of wheat flour, Food processing, quality and safety 35, 3, 125-128
11. Pojić M., Palić D., Mastilović, J. Janić-Hajnal E. (2008): The introduction of a method for determination of organic matter digestibility in feeds into routine laboratory practice, Food processing, quality and safety 35, 3, 151-155
12. Mastilović, J. Janić-Hajnal E., Novaković A. (2008): Tehnički, tehnološki i ekonomski aspekti rasvrstavanja pšenice po kvalitetu, PTEP 12, 4, 187-190
13. Mastilović, J. Pestorić M., Sakač M., Pojić M., Savković T., Popov-Raljić, J. (2007): Savremeni pristup vrednovanja senzorskih svojstava prehrambenih proizvoda na tržištu,

Ekonomske teme, XLV(1), 71-78
14. Pestorić M., Mastilović, J. Tojagić S., Pribiš V. (2007): Tržišni potencijal špageta sa aspekta senzorske ocene vizuelnih svojstava, Ekonomske teme, XLV(1), 110-118
15. Košutić M., Mastilović, J. (2007): Pregled oscilacija vrednosti kvalitativnih pokazatelja ozime pšenice u zavisnosti od klimatskih uticaja, Žito-hleb 34, 91-98
16. Živković J., Mastilović, J. Pestorić M. (2007): Vrednovanje stavova i zadovoljstva potrošača hleba kao masovnog proizvoda, Žito-hleb 34, 109-113
17. Milošević S., Mastilović J., Psodorov Đ. (2005): Optimizacija sastava poboljšivača za potrebe prerade brašna od pšenice slabih tehnoloških svojstava, Žito-hleb 32(1-2), 35-41
18. Pejin D. Mastilović J., Šimurina O. (2005): Kvasac - sirovina u pekarskoj proizvodnji, Žito-hleb 32(1-2), 1-13
19. Šarić M., Torbica A., Živančev D., Mastilović J., Menkovska M. (2005): Vrednovanje tehnološkog kvaliteta domaćih sorti pšenice kao sirovine u pekarskoj proizvodnji, Žito-hleb 32(3), 89-96
20. Dodić J., Pejin D., Popov S., Dodić S., Mastilović J. (2005): Uticaj dodatka hidrokoloida na fermentativnu aktivnost pekarskog kvasca u zamrzavanom hlebnom testu, Žito hleb 32(1-2), 15-25
21. Filipčev B., Mastilović J., Bodroža-Solarov M. (2005): Hemijski sastav sorti tritikalea i ozimog ječma u periodu 2002-2004. godine, Žito hleb 32(4-5), 133-140
22. Davidović D., Mastilović J., Veličković D., Popov S., Lazić M. (2005): Uticaj dodataka ekstrakta žalfije (Salvia officinalis L. I (Salvia glutinosa) na reološke osobine testa, Žito hleb 32(3), 97-100
23. Pojić M., Mastilović J., Milošević S. (2005): Mlevni potencijal pšenice roda 2005. godine sa posebnim akcentom na mlevna svojstva pšenice različitih zapreminskih masa ocenjenih u postupku laboratorijskog mlevenja, Žito hleb 32(4-5), 133-140
24. Torbica A., Mastilović J., Psodorov Đ., Milošević S. (2005): Prometni i tehnološki kvalitet pšenice roda 2005. godine, Žito hleb 32(4-5), 141-158
25. Šimurina O., Mastilović J., Milošević S. (2005): Pecivna svojstva pšenice roda 2005. godine, Žito hleb 32(4-5), 159-166
26. Pestorić M., Mastilović J., Popov-Raljić J., Pojić M. (2005): Primena instrumentalnih metoda u određivanju nekih teksturnih svojstava svežine hleba, Žito hleb 32(4-5), 167-179
27. Tanović G., Fišteš A., Mastilović J. (2005): Predlog modifikacije Buehler-ovog mlevnog automata MLU-202 za potrebe laboratorijskog mlevenja durum pšenice, Žito hleb 32(6), 285-292
28. Sedej I., Mastilović J., Sakač M., Tojagić S. (2005): Mleko i jogurt kao optimalni dodaci visokoproteinskom musli proizvodu, Prehrambena industrija 16(1-2), 85-89
29. Torbica A., Mastilović J., Psodorov Đ. (2004): Tehnološki kvalitet brašna od pšenice roda 2004. godine, Žito-hleb 31(4), 147-159
30. Šarić M., Psodorov Đ., Mastilović J. (2004): Tehnološki kvalitet sorti pšenice iz merkantilne proizvodnje roda 2004. godine, Žito-hleb 31(4), 169-184
31. Pojić M., Mastilović J. (2004): Mlevne karakteristike pšenice roda 2004. godine ocenjene postupkom laboratorijskog mlevenja, Žito-hleb 31(4), 131-202
32. Šimurina O., Mastilović J., Psodorov Đ. Pojić M. (2004): Pecivna svojstva brašna od pšenice roda 2004. godine u poređenju sa prethodnim godinama, Žito-hleb 31(4), 159-167
33. Bodroža-Solarov M., Mastilović J., Psodorov Đ.: (2004): Prometni kvalitet merkantilne pšenice roda 2004. godine, Žito-hleb 31(4), 131-136
34. Psodorov Đ., Šarić M., Mastilović J., Torbica A. (2004): Prometni kvalitet pšenice - Triticum aestivum u svetlu domaćih i stranih standarda, Žito-hleb 31(6), 275-284
35. Bodroža-Solarov M., Almaši R., Mastilović J., Psodorov Đ. (2004): Promene tehnološkog kvaliteta pšenice naseljene žitnim kukuljičarem (Rizopertha dominica F.), Žito hleb 31(1), 23-28
36. Dodić J., Pejin D., Popov S., Dodić S., Mastilović J., Puškaš V. (2004): Ispitivanje fermentativne aktivnosti pekarskog, vinskog i alkoholnog kvasca u hlebnom testu, Žito

hleb 31(3), 83-88
37. Pojić M., Pestorić M., Mastilović J. (2004): Znajač laboratorijskog mlevenja za ocenu mlevnih karakteristika pšenice roda 2003. godine, Žito hleb 31(3), 89-96
38. Filipčev B., Mastilović J. (2004): Kontrola kvaliteta pšenice na prijemnim mestima, Žito hleb 31(4), 185-188
39. Torbica A., Mastilović J., Psodorov Đ. (2004): Poređenje tehnološkog kvaliteta brašna pšenice roda 2004. godine u industrijskim i laboratorijskim uslovima, Žito hleb 31(4), 189-194
40. Sedej I., Mastilović J., Sakač M., Tojagić S. (2004): Optimizacija sastava musli proizvoda s aspekta ciljnog sadržaja celuloze, Žito hleb 31(5), 215-220
41. Dodić J., Pejin D., Popov S., Dodić S., Mastilović J. (2004): Uticaj temperaturnog stresa na fermentativnu aktivnost pekarskog kvasca u hlebnom testu, Žito hleb 31(5), 221-230
42. Pojić M., Mastilović J., Runfors S. (2004): Standardizacija brzih metoda na kontrolu kvaliteta žita, Žito hleb 31(6), 285-292
43. Milošević S., Mastilović J., Psodorov Đ. (2004): Prometni i tehnološki kvalitet pšenice roda 2004. godine, Žito hleb 31(6), 293-302
44. Pojić M., Mastilović J., Pestorić M.: (2003): Bliska infracrvena spektroskopija u kontroli kvaliteta žita i proizvoda na bazi žita - II deo, Žito-hleb 30(1), 1-8
45. Dodić S., Popov S., Mastilović J., Dodić J. (2003): Mogućnost aktivacije pivskog kvasca u predfazama indirektnoh postupka proizvodnje hleba (II deo - uticaj brzine mešanja), Žito hleb 30(1), 9-18
46. Dodić S., Popov S., Mastilović J. (2003): Mogućnost aktivacije pivskog kvasca u predfazama indirektnoh postupka proizvodnje hleba (III deo - uticaj brzine aeracije), Žito hleb 30(2), 69-76
47. Terzić-Vidojević A., Popov-Raljić J., Psodorov Đ., Mastilović J., Miličić B., Jošić D. (2003): Mikrobiološki, senzorni i hemijski kvalitet hlebnih mrvica tretiranih jonizujućim zračenjem, Žito hleb 30(2), 77-86
48. Dodić S., Popov S., Mastilović J. (2003): Uticaj vremena skladištenja otpadnpog pivskog kvasca na efekte aktivacije za primenu u pekarskoj industrij, Žito hleb 30(3), 113-117
49. Pejin D., Mastilović J., Popov S., Daković J., Vujin B. (2003): Uticaj uslova pripreme testa za smrzavanje na fermentativne aktivnosti pekarskog kvasca, Žito hleb 30(4-5), 181-188
50. Dodić S., Popov S., Mastilović J., Dodić J. (2003): Uticaj tehnike fermentacije na aktivaciju pivskog kvasca za primenu u pekarskoj industriji, Žito hleb 30(4-5), 173-179
51. Almaši R., Mastilović J., Bodroža-Solarov M. (2003): Uticaj gustine populacije pirinčanog žiška (Sitophilus orizzae L.) i žitnog kukuljičara (Rizopertha dominica F.) na kvalitet i pecivna svojstva brašna u zavisnosti od dužine skladištenja pšenice, Žito hleb 30(6), 235-240
52. Šimurina O., Mastilović J., Psodorov Đ. Filipčev B. (2002): Uloga aditiva i mešavine aditiva u pekarskoj proizvodnji, Žito-hleb 29(3), 105-116
53. Pojić M., Mastilović J., Pestorić M. (2002): Bliska infracrvena spektroskopija u kontroli kvaliteta žita i proizvoda na bazi žita - I deo, Žito-hleb 29(5-6), 193-204
54. Dodić S., Popov S., Markov S., Mastilović J. (2002): Revitalizacija pivskog kvasca za pekarsku industriju, Pivarstvo 35(1-2) 80-83
55. Pojić M., Mastilović J., Psodorov Đ., Gnip M. (2002): Tehnološki kvalitet pšenice roda 2001. godine sa aspekta mlinske prerade, Žito hleb 29(1), 9-20
56. Bodroža-Solarov M., Mastilović J. (2002): Procena uticaja pojedinih klimatskih faktora na kvalitet pšenice roda 2001. godine, Žito hleb 29(2), 59-68
57. Dodić S., Popov S., Mastilović J., Dodić J. (2001): Mogućnost aktivacije pivskog kvasca u predfazama indirektnoh postupka proizvodnje hleba (I deo - uticaj temperature), Žito hleb 28(5-6), 122-129
58. Mastilović J., Psodorov Đ., Bodroža-Solarov M., Grubor M. (2001): Prometni kvalitet pšenice roda 2001. godine, Žito hleb 28(5-6), 140-149
59. Dodić S., Popov S., Mastilović J., Dodić J. (2001): Waste yeast from brewery as raw

material for baking industry, Acta Periodica Technologica 32, 119-124
60. Šimurina O., Grubor M., Mastilović J., Matković K., Psodorov Đ. (2000): Prognoza tehnološkog kvaliteta brašna od pšenice roda 1999. godine, Žito hleb 27(1), 15-21
61. Grubor M., Mastilović J. (1999): Akreditacija laboratorije - zakonska obaveza, prednosti, kriterijumi, Žito hleb 26(3), 71-78
62. Vukobratović R., Šimurina O., Mastilović J. (1999): Preporuke u proizvodnji lisnatog testa od namenskog brašna, Žito hleb 26(4), 101-105
63. Mastilović J., Grubor M. (1999): Organizaciona struktura akreditovane laboratorije, Žito hleb 26(4), 106-111
64. Matković K., Mastilović J., Grubor M., Pojić M., Šimurina O., Psodorov Đ. (1999): Kvalitet merkantilne pšenice žetve 1999. godine. I. Vrednovanje kvaliteta pšenice prema jugoslovenskim standardima, Žito hleb 26(5), 156-162
65. Matković K., Mastilović J., Grubor M., Pojić M., Šimurina O., Psodorov Đ. (1999): Kvalitet merkantilne pšenice žetve 1999. godine. II. vrednovanje kvaliteta pšenice prema inostranim standardima, Žito hleb 26(6), 182-189
66. Pojić M., Mastilović J., Psodorov Đ., Matković K., Grubor M., Šimurina O. (1999): Odabrani pokazatelji meljivosti pšenice žetve 1999. godine, Žito hleb 26(6), 190-197
67. Mastilović J., Grubor M. (1999): Rezultati uporednog međulaboratorijskog ispitivanja u oblasti reoloških svojstava brašno, Menadžment totalnim kvalitetom 27(1), 143-145
68. Denčić S., Dozet J., Kobiljski B., Dumić V. (1997): Testiranje tehnološkog kvaliteta u procesu oplemenjivanja pšenice, Žito hleb 24(3), 72-80
69. Đurić V., Mladenov N., Denčić S., Dozet J. (1997): Uticaj vremenskih uslova u žetvi na tehnološki kvalitet pšenice kod sorti različitog vremena zrenja, Žito hleb 24(5), 146-150
70. Grubor M., Matković K., Dozet J., Pojić M. (1997): Pregled metoda za registrovanje prisustva glavnice u pšenici, Žito hleb 24(6), 196-200
71. Matković K., Dozet J., Grubor M., Psodorov Đ., Pojić M. (1997): Prometni kvalitet merkantilne pšenice žetve 1997. godine, Žito hleb 24(5), 161-171
72. Šimurina O., Dozet J., Vukobratović R. (1997): Potencijal domaće pšenice roda 1997. godine u namenskoj preradi, Žito hleb 24(6), 189-195
73. Dozet J., Toth N., Jovanov S., Eremić S., Gajić O. (1996): Dijamix XP-01, novi praškasti aditiv u proizvodnji hleba i peciva, Žito hleb 23(5), 113-122
74. Bojat S., Dozet J., Petrović A. (1995): Uticaj Sava-lux pecivita na kvalitet i očuvanje svežine peciva, Žito hleb 22(1-2), 8-13
75. Sekulić R., Psodorov Đ., Dozet J. (1995): Domaći i strani standardi; sličnosti i razlike u definicijama i rezultatima, Žito hleb 22(3), 38-45
76. Bojat S., Vukobratović R., Dozet J. (1995): Primena pšeničnog glutena za poboljšanje kvaliteta pšeničnog hleba, Žito hleb 22(4), 63-68
77. Bojat S., Vukobratović R., Dozet J. (1994): Uticaj zamrzavanja i dužine čuvanja na kvalitet podloga za pizze, Žito hleb 21(1), 1-8
78. Dozet J., Bojat S., Zvezdanović T., Čavić P. (1994): Primena kukuruznog skroba u pekarskoj industriji, Savremena poljoprivreda 42(4), 69-77
79. Psodorov Đ., Sekulić R., Dozet J. (1994): Primena specijalne kukuruzne prekrupe u proizvodnji testenine, Savremena poljoprivreda 42(4), 55-61
80. Vukobratović R., Dozet J., Sekuliić R.: (1993): Vrednovanje mlinova na kamen prema savremenim zahtevima programa biohrane, I deo Pregled zahteva, Žito-hleb 20(4), 119-124
81. Vukobratović R., Dozet J., Sekuliić R.: (1993): Vrednovanje mlinova na kamen prema savremenim zahtevima programa biohrane, II deo Pregled rezultata, Žito-hleb 20(4), 161-169
82. Šarić M., Vukobratović R., Dozet J., Jovanović O., Kaluđerski G., Rak M., Divljanović M., Bearević G. (1993): Zahtevi prerađivačke industrije prema sorti pšenice, Savremena poljoprivreda 41(4), 46-54
83. Dozet J., Psodorov Đ., Sekuliić R. (1993): Mogućnosti kontrole žita i proizvoda od žita metodama zasnovanim na principima bliske infracrvene spektroskopije, Žito hleb

20(3),63-69

84. Šćiban M, Dozet J., Psodorov Đ., Gaćeša S. (1993): Mogućnosti proizvodnje namenskog sladnog brašna i njegove primene u pekarskoj industriji, Pivarstvo 26(1-2)187-195
85. Vukobratović R., Dozet J., Kiš M. (1993): Ekološki aspekti primene raznih žita u izradi gotovih proizvoda, Savremena poljoprivreda 41(6), 502-503
86. Dozet J., Psodorov Đ., Vukobratović R. (1993): Ispitivanje tehnoloških karakteristika automatske pneumatske delilice 3V2/3P, Žito hleb 20(6), 207-213
87. Gaćeša S., Grujić O., Šćiban M., Dozet J. (1992): Ispitivanje mogućnosti sladovanja sveže požnjevenog ječma, Pivarstvo 25(2-3)
88. Šarić M., Popov-Raljić J., Dozet J., Kevrešan S. (1992): Proizvodnja i primena klijanaca u prehrambenoj industriji, Žito hleb 19(4), 105-110
89. Vukobratović R., Dozet J. (1992): Primena integralnih brašna taznih žita iz biološke proizvodnje,
90. Dozet J., Šarić M., Vapa Lj. (1989): Statističko vrednovanje metoda za ocenu kvaliteta proteina pšenice, Žito hleb 16(5-6), 163-170
91. Šarić M., Sekulić R., Gavrilović M., Jovanović O., Dozet J. (1987): Sorta u borbi za kvalitetnu sirovinu, Žito hleb 14(1), 23-36

Саопштење на скупу националног значаја штампано у цјелини

1. Sedej I., Mastilović J., Sakač M., Tojagić S. (2006): Optimizacija sastava musli proizvoda sa minimalnim sadržajem masti, XI Savetovanje o biotehnologiji, Čačak, Mart 2006, Zbornik radova 597-604
2. Pojić M., Mastilović J., Pestorić M. (2004): Preduslovi i efekti razvrstavanja pšenice po kvalitetu u Srbiji i Crnoj Gori, Mlinpek almanah X (2004) 111, 18-19
3. Pojić M., Mastilović J., Tanović G., Fišteš A. (2003): Mogućnosti korišćenja pojedinih parametara tehnološkog kvaliteta u proizvodnji namenskih BRAŠNA, Mlinpek almanah IX (2003) 95, 8-11
4. Pojić M., Gnip M., Mastilović J., Psodorov Đ. (2002): Finalizacija mlinskih proizvod, potreba tržišta ili uslov opstanka mlinske industrije, Mlinpek almanah VIII (2002) 84, 8
5. Dodić S., Popov S., Mastilović J., Dodić J. (2002): Primena otpadnog kvasca iz fermentacione industrije kao aditiva u pekarskoj industriji, VI Savetovanje Industrije alkoholnih i bezalkoholnih pića i sirćeta sa međunarpdnim učešćem, Dec. 2002, Vrnjačka Banja, Zbornik radova 211-218
6. Dozet J., Popov S., Popov-Raljić J., Pestorić M., Jevtić R., Dodić S. (1998): Automatizacija indirektnog postupka proizvodnje hleba primenom savremenih biotehnoloških postupaka, Zbornik radova III Jugoslovenski simpozijum prehrambene tehnologije, Beograd 1998
7. Vukobratović R., Pestorić M., Pejin D. Dozet J., Sekulić R., Bojat S., Psodorov Đ., Razmovski R. (1995): Pravci razvoja prerade žita i brašna, Zbornik radova IV Kongresa o hrani, Beograd, Okt. 1995, 125-132
8. Šarić M., Zvezdanović T., Dozet J., Nišavić R., Pestorić M. (1994): Tehnološki kvalitet domaćih sorti pšenice kao sirovine za prerađivačku industriju u zavisnosi od proizvodnih uslova, Zbornik radova sa Savetovanja o proizvodnji pšenice u Srbiji u 1994/95 godini, Beograd 1995, 53-67
9. Šarić M., Petrić D., Dozet J., Zvezdanović T., Psodorov Đ. (1993): Tehnološke karakteristike novopriznatih sortzi u I, II i III godini ispitivanja i njihovo svrstavanje u tehnološke grupe, Zbornik radova sa naučnog skupa "Prerađivačka vrednost pšenice i zakonska regulativa", Beograd, 1993
10. Dozet J., Psodorov Đ., Šagi A. (1991): Mogućnosti kontrole kvaliteta žita NIR spektroskopijom, Savetovanje "Žitoi hleb '91, Novi Sad 1991
11. Šarić M., Sekulić R., Dozet J., Gavrilović M. (1987): Tehnološki kvalitet pšenice kao uslov za namensku preradu, Zbornik radova Savetovanja 6 miliona tona pšenice 1987, 437-453

Саопштење на скупу националног значаја штампано у изводу

1. Nikolić N., Sakač M., Mastilović, J. Todorović Z. (2009): Acylglycerols and fatty acids composition of wheat-buckwheat flour mixtures, VIII Symposium Novel technologies and economic devlopment, Leskovac, Serbia, Oct., 2009
2. Psodorov Đ., Mastilović J. (2005): Preporuka sortimenta i izbora semena, XI jesenje savetovanje "Proizvodnja i prerada pšenice u uslovima tranzicije", Krivaja Sept. 2005, Zbornik izvoda, 9-10
3. Mastilović J. (2005): Razvrstavanje pšenice po kvalitetu - ključna karika unapređenja kvaliteta pšenice, XI jesenje savetovanje "Proizvodnja i prerada pšenice u uslovima tranzicije", Krivaja Sept. 2005, Zbornik izvoda, 11-12
4. Torbica A., Mastilović J., Psodorov Đ. (2005): Prometni i tehnološki kvalitet pšenice roda 2005. godine, XI jesenje savetovanje "Proizvodnja i prerada pšenice u uslovima tranzicije", Krivaja Sept. 2005, Zbornik izvoda, 13-14
5. Pojić M., Mastilović J. (2005): Mlevni potencijal pšenice roda 2005. godine, XI jesenje savetovanje "Proizvodnja i prerada pšenice u uslovima tranzicije", Krivaja Sept. 2005, Zbornik izvoda, 15
6. Šimurina O., Mastilović J. (2005): Pecivna svojstva pšenice roda 2005. godine, XI jesenje savetovanje "Proizvodnja i prerada pšenice u uslovima tranzicije", Krivaja Sept. 2005, Zbornik izvoda, 16
7. Mastilović J. (2005): Razvrstavanje pšenice po kvalitetu tokom prijema u skladišta, X mlinarski i pekarski dani, Novi Sad Okt. 2005., Zbornik Izvoda
8. Balaž F., Stojšin V., Bagi F., Suknjaja N., Mastilović J., Torbica A. (2005): Uloga zaraženosti semena patogenim i saprofitnim gljivama u pogoršanju tehnološkog kvaliteta pšenice i mogućnosti zaštite, II simpozijum o zaštiti bilja u BiH, Teslić, Dec. 2005, Zbornik izvoda 7-8
9. Balaž F., Bagi F., Stojšin V., Sunjaja N Mastilović J., Torbica A. (2005): Uticaj mikopopulacije zrna na tehnološki kvalitet pšenice i mere očuvanja prinosa i kvaliteta, VII Savetovanje o zaštiti bilja, Soko Banja, Nov. 2005, Zbornik izvoda, 32-33
10. Psodorov Đ., Bodroža-Solarov M., Filipčev B., Mastilović J. (2004): Mogućnosti i opremljenost domaćih skladišta za prijem i skladištenje pšenice po kvalitetu, Treće Savetovanje "Skladištenje i zaštita uskladištenih žita", Žitozajednica DOO, Beograd, Maj 2004., Zbornik izvoda 37
11. Pojić M., Pestorić M.: Mastilović J. (2004): Logistička podrška prijemu i razvrstavanju pšenice po kvalitetu, Treće Savetovanje "Skladištenje i zaštita uskladištenih žita", Žitozajednica DOO, Beograd, Maj 2004., Zbornik izvoda 37
12. Pojić M., Mastilović J., Pestorić M., Šimurina O. (2004): Efekti i preduslovi razvrstavanja pšenice po kvalitetu u Srbiji i Crnoj Gori, 9. mlinarski dani, Požarevac, April 2004., Zbornik Izvoda, 10
13. Pestorić M.: Mastilović J., Pojić M., Šimurina O. (2004): Uporedna ispitivanja - preduslov unapređenja kvaliteta proizvoda, 9. mlinarski dani, Požarevac, April 2004., Zbornik Izvoda, 24
14. Psodorov Đ., Mastilović J., Bodroža-Solarov M. (2004): Prometni kvalitet pšenice u svetlu domaćih i stranih standarda, 10. jesenje savetovanje "Aktuelna problematika u industriji prerade žita i brašna", Novi Sad Okt. 2004, Zbornik izvoda, 7
15. Pojić M., Mastilović J., Pestorić M. (2004): Standardizacija brzih metoda na kontrolu kvaliteta žita, 10. jesenje savetovanje "Aktuelna problematika u industriji prerade žita i brašna", Novi Sad Okt. 2004, Zbornik izvoda, 8
16. Bodroža-Solarov M., Mastilović J., Psodorov Đ., Šarić M., Šimurina O., Pojić M., Torbica A. (2004): Kvalitet pšenice i brašna u toku poslednje decenije, 10. jesenje savetovanje "Aktuelna problematika u industriji prerade žita i brašna", Novi Sad Okt. 2004, Zbornik izvoda, 9
17. Milošević S., Mastilović J., Psodorov Đ. (2004): Prometni i tehnološki kvalitet pšenice roda 2004.godine, 10. jesenje savetovanje "Aktuelna problematika u industriji prerade žita i brašna", Novi Sad Okt. 2004, Zbornik izvoda, 10
18. Torbica A., Mastilović J., Psodorov Đ. (2004): Tehnološki kvalitet brašna od pšenice

roda 2004. godine, 10. jesenje savetovanje "Aktuelna problematika u industriji prerade žita i brašna", Novi Sad Okt. 2004, Zbornik izvoda, 12

19. Sakač M., Mastilović J., Sedej I. (2003): Primer akreditovane laboratorije, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 6
20. Mastilović J. (2003): Primeri HACCP u preradi žita i brašna, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 7
21. Almaši R., Mastilović J., Bodroža-Solarov M. (2003): Gustina populacije insekata i održivost kvaliteta pšenice u toku skladištenja, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 11
22. Bodroža-Solarov M., Psodorov Đ., Mastilović J. (2003): Promena tehnološkog kvaliteta pšenice kao rezultat klimatskih dešavanja, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 14
23. Torbica A., Psodorov Đ., Mastilović J. (2003): Tehnološki kvalitet pšenice roda 2003. godine sa aspekta prerade u pekarstvu, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 16
24. Torbica A., Psodorov Đ., Mastilović J. (2003): Pecivna svojstva brašna od pšenice roda 2003. godine, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 17
25. Milošević S., Mastilović J., Psodorov Đ. (2003): Optimizacija sastava aditiva za potrebe prerade brašna od pšenice roda 2003. godine, IX jesenje savetovanje mlinsko-pekarske industrije, Zlatibor Okt. 2003, Zbornik izvoda, 18
26. Mastilović J., Živančev D., Pestorić M. (2003): Specifične informacije o kvalitetu sorti durum pšenice roda 2002. godine, 8. mlinarski dani, Velika Plana, April 2003., Zbornik Izvoda, 10
27. Pojić M., Mastilović J., Tanović G. (2003): Mogućnosti korišćenja pojedinih parametara namenskog kvaliteta brašna prilikom optimizacije mešanja pasaža, 8. mlinarski dani, Velika Plana, April 2003., Zbornik Izvoda, 23
28. Bodroža-Solarov M., Psodorov Đ., Mastilović J. (2002): Skladišni kapaciteti u Srbiji - analiza stanja, Prvo savetovanje Skladištenje i zaštita uskladištenih žita, Kopaonik, Maj 2002., Zbornik izvoda 37
29. Mastilović J., Pestorić M., Pojić M. (2002): Sistem kontrole kvaliteta pšenice na prijemu i u prometu, Prvo savetovanje Skladištenje i zaštita uskladištenih žita, Kopaonik, Maj 2002., Zbornik izvoda 50
30. Filipović J., Mastilović J., Pestorić M., Šarić M. (2002): Prometni kvalitet pšenice roda 2002. godine, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 4
31. Pestorić M., Mastilović J., Pojić M., Filipović J. (2002): Prometni kvalitet pšenice roda 2002. godine na međunarodnom tržištu, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 5
32. Milošević S., Mastilović J., Psodorov Đ. (2002): Ocena pecivnih svojstava brašna od pšenice roda 2002. godine, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 8
33. Bodroža-Solarov M., Šarić M., Mastilović J. (2002): Tehnološki kvalitet najzastupljenijih sorti pšenice u sortimentu 2002. godine, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 10
34. Filipčev B., Mastilović J. (2002): Supervizija kontrole kvaliteta pšenice roda 2002. godine, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 12
35. Malešević M., Mastilović J., Psodorov Đ., Mastilović J. (2002): Stanje i perspektive harmonizacije standarda i propisa u oblasti prerade žita i brašna sa razvojnim potrebama i svetskim normama i predlog savremene koncepcije novog pravilnika o kvalitetu žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih t, VIII jesenje savetovanje "Aktuelna problematika u preradi žita i brašna", Palić, Okt. 2002, Zbornik izvoda, 15-18
36. Psodorov Đ., Šarić M., Mastilović J. (2002): Tehnološki potencijal domaćih sorti pšenice i realizovan kvalitet merkantulne pšenice roda 2001. godine, 7. mlinarski dani, Novi Sad, April 2002., Zbornik Izvoda, 11

37. Pojić M., Psodorov Đ., Mastilović J. (2002): Kvalitet pasažnih brašna u zavisnosti od kvaliteta1y, 7. mlinarski dani, Novi Sad, April 2002., Zbornik Izvoda, 20
38. Psodorov Đ., Mastilović J., Bodroža-Solarov M. (2001): Prometni kvalitet pšenice roda 2001. godine prema JUS-u E.B1.200, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 6
39. Mastilović J., Filipčev B., Đurić V., Grubor M. (2001): Prometni kvalitet pšenice roda 2001. godine na međunarodnom tržištu, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 7
40. Bodroža-Solarov M., Mastilović J., Psodorov Đ., Jevtić R. (2001): Uticaj agroekoloških uslova na formiranje kvaliteta pšenice roda 2001. godine, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 8
41. Pojić M., Mastilović J., Psodorov Đ., Gnip M. (2001): Tehnološki potencijal pšenice roda 2001. godine sa aspekta mlinske 1rerade, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 9
42. Filipčev B., Šimurina O., Bojat S., Mastilović J. (2001): Kvalitet pšenice roda 2001. godine sa aspekta prerade u pekarstvu, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 10
43. Pestorić M., Mastilović J., Psodorov Đ., Pojić M., Šimurina O. (2001): Start "narodnog hleba", VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 13
44. Grubor M., Mastilović J. (2001): Kontrola kvaliteta pšenice na prijemu u skladišta - trenutno stanje, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 14
45. Mastilović J., Grubor M., Pojić M. (2001): Perspektive razvrstavanja pšenice po kvalitetu u Jugoslaviji, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 15
46. Đurić V., Mastilović J. (2001): Pokazatelji pecivnih svojstava NS sorti pšenice u 2001. godini, VII jesenje savetovanje "Kvalitet pšenice roda 2001. godine", Borsko jezero, Okt. 2001, Zbornik izvoda, 18
47. Psodorov Đ., Mastilović J., Grubor M. (2001): Kontrola tehnološkog kvaliteta sirovina, međuproizvoda i gotovih proizvoda mlevenja, 6. mlinarski dani, Valjevo, April 2001., Zbornik Izvoda, 19
48. Matković K., Mastilović J., Grubor M., Šimurina O., Pojić M., Psodorov Đ. (1999): Prometna vrednost pšenice žetve 1999. godine, VI jesenje savetovanje "Kvalitet pšenice žetve 1999. godine", Novi Sad, Sept. 1999
49. Pojić M., Mastilović J., Psodorov Đ., Matković K., Grubor M., Šimurina O. (1999): Mlevni potencijal pšenice žetve 1999. godine, VI jesenje savetovanje "Kvalitet pšenice žetve 1999. godine", Novi Sad, Sept. 1999
50. Šimurina O., Grubor M., Mastilović J., Matković K., Pojić M., Psodorov Đ. (1999): Potencijal pšenice žetve 1999. godine u preradi brašna, VI jesenje savetovanje "Kvalitet pšenice žetve 1999. godine", Novi Sad, Sept. 1999
51. Pestorić M., Mastilović J., Pojić M., Psodorov Đ. (1999): Kvalitet hleba u Jugoslaviji tokom devedesetih godina, VI jesenje savetovanje "Kvalitet pšenice žetve 1999. godine", Novi Sad, Sept. 1999
52. Mastilović J., Psodorov Đ., Matković K., Grubor M. (1999): Kvalitet merkantilne pšenice u Jugoslaviji u petogodišnjem periodu 1995-1999. godine, Jugoslovenski kongres Prehrambenog, farmaceutskog i hemijskog inženjerstva, Novi Sad, Sept. 1999, 144
53. Vlašić J., Matković K., Dozet J., Grubor M. (1998): Ocena meljivosti na osnovu fizičkih osobina pšeničnog zrna, Savetovanje "Žito hleb '98", Novi Sad, April 1998
54. Popov S., Dodić S., Dozet J., Gaćeša S., Pestorić M. (1998): Pivski kvasac - sirovina za pekarstvo, Savetovanje "Žito hleb '98", Novi Sad, April 1998, 24-25
55. Gaćeša S., Dozet J., Popov S., Glavardanov R. (1998): Proizvodnja kvasca u pekari na brašnu kao podlozi, Savetovanje "Žito hleb '98", Novi Sad, April 1998, 66-68
56. Vlašić J., Pojić M., Dozet J. (1998): Praćenje utroška energije u mlinsko pekarskom

preduzeću kao doprinos ekonomičnom poslovanju, Savetovanje "Žito hleb '98", Novi Sad, April 1998, 68-70

57. Aleksić Červenak V., Mastilović J., Matković K., Grubor M. (1998): Sistem praćenja kvaliteta pšenice na prijemu i tokom skladištenja u DD "Žitokombinat" Bačka Topola, V jesenje savetovanje, Panonija, Okt. 1998, 80-81
58. Psodorov Đ., Mastilović J., Grubor M., Matković K. (1998): Kvalitet pšenice žetve 1998. godine u svetlu stranih standarda, V jesenje savetovanje, Panonija, Okt. 1998, 7
59. Matković K., Mastilović J., Grubor M., Šimurina O. (1998): Prometni kvalitet merkantilne pšenice žetve 1998. godine u mlinu, V jesenje savetovanje, Panonija, Okt. 1998, 3-4
60. Skendžić M., Sekulić R.: Psodorov Đ., Mastilović J. (1998): Pravci i preporuke za optimizaciju prerade pšenice žetve 1998. godine, V jesenje savetovanje, Panonija, Okt. 1998, 1-2
61. Šimurina O., Mastilović J., Grubor M., Matković K. (1998): Tehnološki kvalitet brašna od pšenice žetve 1998. godine, V jesenje savetovanje, Panonija, Okt. 1998, 8-9
62. Vukobratović R., Mastilović J., Šimurina O. (1998): Preporuke za proizvodnju lisnatog testa od brašna pšenice žetve 1998. godine, V jesenje savetovanje, Panonija, Okt. 1998, 11-12
63. Mastilović J., Grubor M., Pestorić M. (1998): Put ka uspešnoj akreditaciji laboratorije - preduslovi, usaglašavanje, akreditacija, V jesenje savetovanje, Panonija, Okt. 1998, 14
64. Grubor M., Mastilović J. (1998): Uporedna međulaboratorijska ispitivanja kao pretpostavka akreditacije laboratorij2, V jesenje savetovanje, Panonija, Okt. 1998, 17-18
65. Denčić S., Dozet J., Kobiljski B., Đurić V. (1997): Testiranje tehnološkog kvaliteta u procesu oplemenjivanja pšenice, Savetovanje "ICC - Jugoslavija", Novi Sad, Maj 1997, 30-31
66. Dozet J., Psodorov Đ., Pestorić M., Matković K., Grubor M., Pojić M. (1997): Mogućnosti primene bliske infracrvene spektroskopije u kontroli kvaliteta sirovina i proizvoda, Savetovanje "ICC - Jugoslavija", Novi Sad, Maj 1997, 30-31
67. Dozet J., Kaluđerski G., Gajić O. (1997): Probno pečenje - značaj metode i primena u oceni kvaliteta i razvoju pekarske proizvodnju,
68. Psodorov Đ., Dozet J., Sekulić R.: Grubor M. (1997): Kritički osvrt na jugoslovenske standarde u prometu žita, Savetovanje "ICC - Jugoslavija", Novi Sad, Maj 1997, 36-37
69. Đurić V., Mladenov N.,Denčić S., Dozet J. (1997): Uticaj padavina na kvalitet pšenice u fazi pune zrelosti, IV jesenje savetovanje "Kvalitet pšenice žetve 1997. godine", Kopaonik, Okt. 1997
70. Matković K., Dozet J., Grubor M., Psodorov Đ., Pojić M. (1997): Prometni kvalitet merkantilne pšenice žetve 1997. godine, IV jesenje savetovanje "Kvalitet pšenice žetve 1997. godine", Kopaonik, Okt. 1997
71. Gajić O., Dozet J., Vukobratović R. (1997): Potencijal pšenice roda 1997. godine u namenskoj preradi, IV jesenje savetovanje "Kvalitet pšenice žetve 1997. godine", Kopaonik, Okt. 1997
72. Gnip M., Dozet J., Psodorov Đ., Vukobratović R., Pestorić M. (1997): Mogućnost rešavanja problema glavničave pšenice u praksi, IV jesenje savetovanje "Kvalitet pšenice žetve 1997. godine", Kopaonik, Okt. 1997
73. Grubor M., Matković K., Dozet J., Pojić M. (1997): Mogućnost razvoja metoda registrovanja prisustva glavnice u pšenici i gotovim proizvodima u prometu, IV jesenje savetovanje "Kvalitet pšenice žetve 1997. godine", Kopaonik, Okt. 1997
74. Popov S., Dozet J., Popov-Raljić J., Pestorić M., Bokan J. (1996): Optimizacija tečnih kvasova u kontrolisanim uslovima, Savetovanje "Žito hleb '96", Novi Sad, April 1996
75. Dozet J., Toth N., Jovanov S., Eremić S., Gajić O. (1996): Novi domaći dodatak za poboljšanje kvaliteta i očuvanje svežine hleba i peciva, Savetovanje "Žito hleb '96", Novi Sad, April 1996
76. Gaćeša S., Dozet J., Šćiban M., Psodorov Đ., Pestorić M. (1996): Primena univerzalnog fleksibilnog sistema ocene kvaliteta proizvoda na bazi žita i brašna,

Savetovanje "Žito hleb '96", Novi Sad, April 1996, 69

77. Dozet J., Psodorov Đ., Vukobratović R., Matković K., Pestorić M. (1996): Tehnološki potencijal i izvozni kvalitet domaćih sorti pšenice, Savetovanje "Žito hleb '96", Novi Sad, April 1996, 69
78. Dozet J., Matković K., Grubor M., Vukobratović R. (1996): Namenski kvalitet domaćih sorti pšenice, Savetovanje "Pravci unapređenja industrije prerade žita i brašna", Tara, Nov. 1996
79. Dozet J., Matković K., Vukobratović R., Psodorov Đ., Grubor M., Gnip M., Pestorić M. (1996): Kvalitet merkantilne pšenice žetve 1996. godine sa aspekta prometa i prerade, Savetovanje "Pravci unapređenja industrije prerade žita i brašna", Tara, Nov. 1996, 9
80. Gajić O., Psodorov Đ., Dozet J.: (1996): Mogućnost primene kvasca "Fermipan" u pekarskoj industriji, Savetovanje "Pravci unapređenja industrije prerade žita i brašna", Tara, Nov. 1996, 10
81. Popov S., Dozet J., Popov-Raljić J. (1995): Proizvodnja tečnih kvasova u kontrolisanim uslovima za primenu u pekarstvu, VII kongres mikrobiologa Jugoslavije, Herceg Novi, Jun 1995
82. Dozet J., Psodorov Đ., Pestorić M., Matković K. (1995): Kretanje potencijala domaće pšenice sa aspekta kvaliteta za izvoz i preradu, Savetovanje "Aktuelna problematika u oblasti žita i brašno, Kopaonik, Okt. 1995
83. Dozet J., Gajić O., Pestorić M. (1995): Pregled mogućnosti korišćenja mašine za uvijanje testa MUT-400 proizvođača Livnica Kikinda, Savetovanje "Aktuelna problematika u oblasti žita i brašno, Kopaonik, Okt. 1995
84. Gajić O., Dozet J. (1995): Mogućnosti i efekti primene mašine za proizvodnju formovanog čajnog peciva proizvođača Sant Elene Service, Italija, Savetovanje "Aktuelna problematika u oblasti žita i brašno, Kopaonik, Okt. 1995
85. Dozet J., Popov S., Pestorić M. (1994): Mogućnosti primene tečnih kvasova u proizvodnji hleba, Savetovanje "Žito hleb '94", Novi Sad, April 1994
86. Dozet J., Popov S., Popov-Raljić J., Pestorić M. (1994): Reologija tečnih kvasova, Savetovanje "Žito hleb '94", Novi Sad, April 1994
87. Vukobratović R., Dozet J. (1993): Biomlinovi u funkciji savremenih tokova ishrane, Savetovanje "Razvoj mlinsko pekarske industrije u uslovima embarga", Novi Sad, Sept. 1993
88. Ilić M., Dozet J., Vukobratović R., Psodorov Đ., Popović D., Ačanski R. (1993): Proizvodnja hleba i peciva na novoj etažnoj pekarskoj peći domaće proizvodnje, Savetovanje "Razvoj mlinsko pekarske industrije u uslovima embarga", Novi Sad, Sept. 1993
89. Sekulić R., Zvezdanović T., Dozet J. (1993): Optimizacija mešanja pasažnih brašna u mlinskim pogonima, Savetovanje "Razvoj mlinsko pekarske industrije u uslovima embarga", Novi Sad, Sept. 1993
90. Dozet J., Psodorov Đ., Vukobratović R. (1993): Ekonomski, organizacioni i tehnološki aspekti ostvarenja ušteda u pekarskim pogonima, Savetovanje mlinsko pekarske industrije, Novi Sad, Dec. 1993
91. Zvezdanović T., Dozet J., Sekulić R. (1993): Maksimiranje finansijskih efekata rada mlina primenom programa optimizacije mešanja pasažnih brašno, Savetovanje mlinsko pekarske industrije, Novi Sad, Dec. 1993
92. Psodorov Đ., Dozet J., Sekulić R. (1992): Dodavanje kukuruznih proizvoda u tipska brašna i mogućnost njihove detekcije, Savetovanje stručnjaka mlinsko-pekarske industrije iz oblasti tehnologije prerade žita, Novi Sad, Dec. 1992
93. Šarić M., Dozet J., Zvezdanović T. (1992): Karakteristike prometnoh i prerađivačkog kvaliteta pšenice roda 1992. godine u zavisnosti od sorte i agroekoloških uslova proizvodnje, Savetovanje stručnjaka mlinsko-pekarske industrije iz oblasti tehnologije prerade žita, Novi Sad, Dec. 1992
94. Sekulić R., Zvezdanović T., Psodorov Đ., Dozet J. (1992): Savremena kontrola pasažnih brašna kao jednog od efekata rada mlina, Savetovanje stručnjaka mlinsko-pekarske industrije iz oblasti tehnologije prerade žita, Novi Sad, Dec. 1992
95. Vlašić J., Dozet J., Psodorov Đ. (1991): Uticaj trajanja skladištenja na promene

prometnog kvaliteta pšenice, Savetovanje "Žito hleb '91", Novi Sad, Dec. 1991

96. Psodorov Đ., Škrinjar M., Dozet J. (1991): Mikrobiološka ispravnost testenine u svetlu postojećih propisa, Savetovanje "Žito hleb '91", Novi Sad, Dec. 1991

97. Gaćeša S., Dozet J., Šćiban M., Psodorov Đ. (1991): Proizvodnja namenskog pšeničnog slada i mogućnosti njegove primene u pekarstvu, Savetovanje "Žito hleb '91", Novi Sad, Dec. 1991

Радови послије посљедњег избора[5] (J – часопис; C – конгрес, конференција, зборник,...)

Објављени радови у часопису међународног значаја, R51

1. Belović, M., Kevrešan, Ž., Pestorić, M., & Mastilović, J. (2015). The influence of hot air treatment and UV irradiation on the quality of two tomato varieties after storage. Food Packaging and Shelf Life, 5, 63-67.

Кратак приказ рада:

The influence of hot air and ultraviolet (UV) radiation on the sensory quality of tomatoes after storage was compared. Two tomato varieties ("Zouk" and "Camry") were harvested in turning ripening stage and treated with hot air (60°C) or UV radiation. Fruits were stored for 14 days in semi-controlled conditions (temperature range 14.4–19.9 C, relative humidity range 35–55%), while non-treated tomatoes stored under the same conditions were used as a control. Sensory evaluation of samples was performed by trained panel, and instrumental measurements of color and texture were also carried out. Both postharvest treatments were effective in preventing tomato fruit spoilage. Hot air treatment resulted in better quality of tomato fruits in terms of sensory properties after two weeks of storage, but the UV irradiation resulted in favorable effects in terms of extension of tomato shelf life because it led to delayed ripening of tomato.

2. Janić-Hajnal, E. P., Belović, M. M., Plavšić, D. V., Mastilović, J. S., Bagi, F. F., Budakov, D. B., & Kos, J. J. (2016). Visual, instrumental, mycological and mycotoxicological characterization of wheat inoculated with and protected against Alternaria spp. Hemijska industrija, 70(3), 257-264.

Кратак приказ рада:

The aim of this work was to characterize visual properties, instrumentally measured colour properties, field fungi presence and Alternaria toxins levels in wheat samples grown under conditions aimed at inhibition and stimulation of wheat infection with fungi from the Alternaria genus. Experiment was carried out on the wheat treated by fungicide and wheat inoculated by Alternaria spp., while non treated wheat was used as a control. Statistically significant difference was observed between all three treatments using visual scale. Protected wheat samples were significantly different from other samples in terms of all measured color parameters while inoculated and control wheat samples were significantly different in terms of lightness and dominant wavelength. Identification of field fungi in the all examined wheat samples showed that the dominant mycotoxigenic fungus was Alternaria spp., followed by Fusarium spp. The content of Alternaria toxins in samples of wheat hulls and dehulled kernels indicated higher concentrations of Alternaria toxins in hulls than in dehulled kernels.

3. Živančev, D. R., Torbica, A. M., Tomić, J. M., Janić Hajnal, E. P., Belović, M. M., Mastilović, J. S., & Kevrešan, Ž. S. (2016). Effect of Climate Change on Wheat Quality and HMW Glutenin Subunit Composition in the Pannonian Plain. Cereal Chemistry, 93(1), 90-99.

Кратак приказ рада:

The primary goal of this study is to improve our understanding of the extent of influence of climatic factors in Serbia and high-molecular-weight glutenin subunit (HMW-GS) composition upon wheat end-use quality. In-depth analyses were performed on four bread wheat cultivars that are the most common in agricultural practice in Serbia. Total glutenin content showed significant difference between the production years, in opposition to gliadins. Cluster analysis of different percentages of glutenin and gliadin subunit molecular weight ranges (<40,000, 40,000–80,000, 81,000–120,000, and >120,000) indicated that the year of production and the cultivar did not have a significant effect on the percentage ranges for glutenins. However, they had a considerable impact on the percentage ranges for gliadins. Production year and the

[5] Навести кратак приказ радова и књига (научних књига, монографија или универзитетских уџбеника) релевантних за избор кандидата у академско звање.

interaction of year and cultivar had the strongest influences on the percentage of SDSunextractable polymeric proteins. A synergistic effect of the HMW-GS composition and climatic conditions revealed that all eight samples with HMW-GS composition 2, 5 + 10, 7 + 9 along with the highest Glu 1 score of 9 (out of a maximum of 10) produced in the year 2011 belonged to two clusters with the best wheat end-use quality. Furthermore, the climate conditions in 2011 made it possible for the wheat cultivars with HMW-GS composition –, 2 + 12, 7 + 9 to possess similar qualities as cultivars with HMW-GS composition 2*, 5 + 10, 7 + 9 produced in 2012.*

4. Torbica, A., Belović, M., Mastilović, J., Kevrešan, Ž., Pestorić, M., Škrobot, D., & Hadnađev, T. D. (2016). Nutritional, rheological, and sensory evaluation of tomato ketchup with increased content of natural fibres made from fresh tomato pomace. Food and bioproducts processing, 98, 299-309.

Кратак приказ рада:

The aim of this study was to upgrade the tomato pomace by its conversion into a value addedproduct—ketchup with increased content of natural fibre and optimal sensory properties,produced using standard processing equipment. Fresh tomato pomace was homogenizedwith other ingredients (water, sugar, salt, vinegar, glucose syrup, xanthan gum, guar gum)at 30◦C, then heated at 60◦C, packed and pasteurized. The end of process was determinedaccording to Bostwick consistency value. Chemical composition, colour and rheologicalproperties were measured at six production steps. Ketchup with increased nutritional valuewas compared with five commercial products in terms of colour, rheological and sensoryproperties. Tomato ketchup with increased content of natural fibre contained 3.18 g/100 gof total dietary fibre. Although the rheological properties of ketchup with increased fibrecontent depend mostly on total solids and insoluble particles content, they remained in thelimits of standard tomato products. The obtained results are encouraging in terms of theapplied technological process since it resulted in a product with sensory properties moresimilar to fresh or slightly processed tomato. Flavour, viscosity and colour of ketchup withincreased nutritional value could be modified to meet the demands of consumers fromdifferent markets.

5. Belović, M., Pajić-Lijaković, I., Torbica, A., Mastilović, J., & Pećinar, I. (2016). The influence of concentration and temperature on the viscoelastic properties of tomato pomace dispersions. Food Hydrocolloids, 61, 617-624.

Кратак приказ рада:

The influence of concentration and temperature on the rheological properties of tomato pomace dispersions obtained by rehydration of lyophilized and grinded tomato pomace was investigated in this paper. Examined systems comprised of different lyophilized tomato pomace concentrations (18.2, 16.7, 14.3, 12.5, 11.1, 10.0, and 9.1%) heat treated at two different temperatures (60 C and 100 C) during 30 min. According to microstructure analysis of the studied system, it could be simplified as the composite consisting of insoluble particles surrounded by the pectin network. The system behaves as viscoelastic solid (G0 > G00 at all angular velocities), and therefore the static modulus of elasticity, the effective modulus and the damping coefficient were determined by application of modified fractional Kelvin-Voigt model. The influence of particle concentration on the rheological properties of tomato pomace system is dominant in comparison to the content and composition of pectin solubilised in the serum. Concentrated tomato pomace dispersions are much stiffer (G0 values an order of magnitude higher) than the composite systems. Heat treatment at higher temperature (100 C) decreases the stiffness of the system by breaking of non-covalent bonds between dispersed tomato particles and surrounding pectin network. Storage modulus as a function of the tomato pomace lyophilizate concentration was considered within three regimes (regime 1 e concentration <11.1%; regime 2 e concentration 11.1%e16.7%; regime 3 e concentration >16.7%) that could be used as the base for formulation of tomato pomace-based products with different desirable consistencies, such as sauce, ketchup and marmalade.

6. Hajnal, E. J., Čolović, R., Pezo, L., Orčić, D., Vukmirović, Đ., & Mastilović, J. (2016). Possibility of Alternaria toxins reduction by extrusion processing of whole wheat flour. Food Chemistry, 213, 784-790.

Кратак приказ рада:

This study represents the first report about possibility of reduction of Alternaria toxins in wheat using the extrusion process. Effects of extrusion processing parameters – moisture content (w = 16, 20, 24 g/100 g), feeding rate (q = 15, 20, 25 kg/h), and screw speed (v = 300, 390, 480 rpm), on reduction rate of tenuazonic acid (TeA), alternariol (AOH) and alternariol monomethyl ether (AME), in whole wheat flour were investigated. Temperature ranged between 111.1 and 160.8 C, while the absolute pressure was from 0.17 to 0.23 MPa. The simultaneous influence of w and v was the most important for TeA reduction (p < 0.05), while v and q were the most influential for AOH reduction (p < 0.01). Level of AME reduction was mostly influenced by w and v (p < 0.10). Optimal parameters for reduction of all three Alternaria toxins

were as follows: w = 24 g/100 g, q = 25 kg/h, v = 390 rpm, with a reduction of 65.6% for TeA, 87.9% for AOH and 94.5% for AME.

7. Kos, J. J., Hajnal, E. J., Jajić, I., Krstović, S., Mastilović, J., Šarić, B., & Jovanov, P. (2016). Comparison of ELISA, HPLC-FLD and HPLC-MS/MS methods for determination of aflatoxin M1 in natural contaminated milk samples. Acta Chimica Slovenica, 63(4), 747-756.

Кратак приказ рада:

Presence of aflatoxin M1 (AFM1) in milk should be continuously controlled in order to protect the population from risks associated with its proven toxicity and carcinogenicity. During recent years, there has been an increase in demand for development of sensitive, accurate, simple and fast method which is reliable for detection of AFM1 at low concentrations found in milk samples. For that purpose, enzyme linked immunosorbent asssay (ELISA), high performance liquid chromatography with fluorescence detector (HPLC-FLD) and high performance liquid chromatography-tandem mass spectrometry (HPLC-MS/MS) were optimized and validated in order to apply them for AFM1 analysis in naturally contaminated milk samples, and to assess the closeness of agreement between results of three different methods. The obtained validation parameters indicate that all three methods are suitable for determination of AFM1 in milk samples. The statistical analysis of variance between the methods and the obtained correlation coefficients indicate that there is a strong correlation between methods. All three methods are satisfactory in meeting the requirements for official control purposes. To the best of author's knowledge, this study represents the first report of an investigation and comparison of ELISA, HPLC-FLD and HPLC-MS/MS methods for determination of AFM1 in naturally contaminated milk samples.

8. Ilić, Z. S., Kevrešan, Ž., Mastilović, J., Zorić, L., Tomšik, A., Belović, M., ... & Luković, J. (2017). Evaluation of Mineral Profile, Texture, Sensory and Structural Characteristics of Old Pepper Landraces. Journal of Food Processing and Preservation, 41(5), e13141.

Кратак приказ рада:

Old traditional Serbian pepper landraces (Nizača, Lokošnička and Turšijara), grown in South Serbia and produced by seed sowing or transplanting, were evaluated in this study. Besides the basic morphological properties and composition, the features characterizing fruit color and pericarp anatomy were determined in order to analyze and systematize the traits relevant from the aspect of traditional end use of examined landraces. Landraces Lokošnic˙ka and Nizača, characterized with higher force needed to puncture fruit skin, larger number of mesocarp layers, thicker endocarp and thicker collenchyma tissue, followed with higher total soluble solids content are more suitable for intended traditional use than Turšijara. Production from transplants should be favored in order to obtain more uniform, darker red fruit color, ASTA value, higher TSS content as well as higher yields. There are genetic differences of the some quality differences between the cultivars. Lokošnička has higher mesocarp layers, thicker endocarp and collenchyma tissue.

9. ILIĆ, Z. S., MILENKOVIĆ, L., ŠUNIĆ, L., BARAĆ, S., MASTILOVIĆ, J., KEVREŠAN, Ž., & Fallik, E. (2017). Effect of shading by coloured nets on yield and fruit quality of sweet pepper. Zemdirbyste-Agriculture, 104(1).

Кратак приказ рада:

The concept of photo-selective netting was studied in a sweet pepper (Capsicum annuum L.) cultivar 'Cameleon' from summer cultivation in south Serbia (under high solar radiation 910 W m-2, with a photosynthetic photon flux density of 1661 μmol m-2 s-1), under four different coloured shade-nets (pearl, red, blue and black) with 40% relative shading. The aim of the study was to determine how different environmental control technologies, coloured shade-nets as net house or plastic-house integrated with coloured shade-nets, could influence plant parameters, production and quality traits in pepper fruits. Shade-grown leaves generally have higher total chlorophyll and carotenoid content than control leaves. Pericarp fruit thickness was significantly higher in peppers grown under red net house (4637.10 μm) and black net house (4609.32 μm) compared to the open field – control (3116.19 μm). The highest concentration of total soluble solids (TSS) was detected in pepper fruits grown under the open field conditions (8.03%). Pepper fruits grown in plastic tunnels had significantly lower TSS content (6.58%). Total acid (TA) content was 0.19 in the control and 0.25 in pepper fruits grown under red nets. The highest concentration of vitamin C was detected in peppers grown in plastic tunnels integrated with red coloured nets (175.77 mg 100 g-1). These results show that red and pearl photo-selective nets create optimal growing conditions and increase the total fruit yield as well as the number of fruits with fewer physiological disorders and with thicker pericarp. Photoselective pearl and red nets can be recommended for sweet pepper 'Cameleon' with respect to quality and bioactive compound and can furthermore be implemented in protected cultivation practices.

10. Belović, M., Torbica, A., Pajić-Lijaković, I., & Mastilović, J. (2017). Development of low calorie jams with increased content of natural dietary fibre made from tomato pomace. Food chemistry, 237, 1226-1233.

Кратак приказ рада:

In this study, four jam formulations were developed, starting with the basic formulation (Jam 1) containing sucrose and without added pectin. Sucrose was partially (50%) replaced by stevioside in formulations of Jam 2 and 3, while in Jam 4 sucrose was completely replaced by fructose and stevioside, making this formulation suitable for diabetic patients. Jam formulations 1 and 2, prepared without added pectin, were thermally stable in the temperature range of 25–90 C, which indicate their potential use as fruit fillings. Jam formulations 3 and 4 were assessed by the sensory panel as more spreadable since tomato pomace particles are incorporated in pectin network which acts as a lubricant. Jam formulations were characterized by a lower total carbohydrate content (17.23–43.81%) and lower energy value (87.1– 193.7 kcal/100 g) when compared to commercial products. Tomato pomace jams contained 15–20 times more dietary fibre than commercial apricot jam.

11. Ilić, S. Z., Milenković, L., Dimitrijević, A., Stanojević, L., Cvetković, D., Kevrešan, Ž., ... & Mastilović, J. (2017). Light modification by color nets improve quality of lettuce from summer production. Scientia Horticulturae, 226, 389-397.

Кратак приказ рада:

The effects of utilization of different color shade nets in lettuce production during the summer season were evaluated in Serbian climate conditions for pearl, blue, red and black shade nets in comparison to open field production. Applied shade nets (with shade index of 50%) significantly reduced solar irradiation (from 890 in open field to 400–560 Wm−2 under the shade nets) and photosynthetically active radiation (from 2020 in open field to less than 1000 μmol s−1 m−2 under the shade nets). Color shade nets affected both, properties of lettuce during the growing period and its morphological properties. Namely, the leaf area index was increased, lettuce heads were characterized with significantly higher marketable head weight and head diameter, the period from planting to bolting was significantly shorter, the outer leafs were characterized with more intensive green tone (–a) and the lettuce leafs were softer and more tender for lettuce grown under the shade nets in comparison to open field production. In respect to lettuce composition, total chlorophyll content, contents of both chlorophyll a and chlorophyll b, as well as carotenoid content were significantly higher in shaded leaves of lettuce than in the control plants. Significantly higher (30.78 mg GAE g−1 d.m.) total phenol content was determined in plants grown under the pearl shade nets accompanied with significantly higher flavonoids content (14.28 mg RE g−1 d.m.) and significantly higher antioxidant properties (lower EC50 DPPH values) in comparison to all other nets. However, the antioxidant properties of control plants were at the same level as for the pearl net, in spite of lower phenols and flavonoids content.*

12. Ilić, Z. S., Šunić, L., Milenković, L., Pestorić, M., Belović, M., Kevrešan, Ž., & Mastilović, J. (2017). Nutrients content and texture changes as effect of harvest time, postharvest treatments and storage condition of carrot. Acta Scientiarum Polonorum. Hortorum Cultus, 16(5).

Кратак приказ рада:

The purpose of this study was to examine the effect of harvest time (November or January) and postharvest treatments (hot water (50°C), H2O2 (1%), NaOCl (175 ppm)) and nonwashed-control of carrots (Daucus carrota L. cv. 'Maestro F1') on the changes in nutrient composition and texture under different storage conditions (S-1: 0°C, 98% RH; S-2: 0–2°C, 85–92% RH). Weight loss and quality changes in carrot roots were evaluated after 120 and 180 days of storage period (SP). After SP weight loss ranged from 3.20% (carrots from the first harvest in S-1 with H2O2 treatment) to 34.51% (carrots from the first harvest in S-2 with hot water treatment). Dry matter (DM) content in carrot roots varied in dependence of the harvest time (9.57– 12.22%) and increased after the SP exept in carrot from first harvest with hot water and H2O2 treatments in S-1. Total sugar content (TSC) increased after SP, more in S-2 cooling room. Vitamin C content in carrot roots decreased more in S-2 (20.7–52.3%) in comparison to S-1 storage conditions (2.0–18.2%). The hardness and flexibility of carrot roots increased after SP for all treatments. Prestorage washing treatments (H2O2 or NaOCl) and storage in S-1 storage regime at temperature (0°C) with a high relative humidity 98% maintained quality of carrot root.

13. Mastilović, J., Živančev, D., Lončar, E., Malbaša, R., Hristov, N., & Kevrešan, Ž. (2018). Effects of high temperatures and drought during anthesis and grain filling period on wheat processing quality and underlying gluten structural changes. Journal of the

Science of Food and Agriculture, 98(8), 2898-2907.

Кратак приказ рада:

Climate changes do not only affect wheat yield, but also its quality. Information on this topic gathered so far is somewhat contradictory and insufficient. Climate changes also affect wheat indirectly through their influence on the ecosystem, including insects and fungi that affectwheat technological quality. The aim of this studywas to examine trends in structural and technological changes of wheat quality under conditions typical of climate changes. With this in mind, three groups of wheat varieties with the same Glu-score were examined in three production years, characterized by different production conditions. A production season characterized by climate change conditions results in lower activity of amylolytic enzymes. What is more, it results in lower content of gluten, higher gluten index value, its decrease after 1 h to 37 ◦C, lower number of free SH groups and higher content of free amino groups, which result in lower alveograph W, lower farinograph WA and higher extensograph dough resistance. Variability in wheat quality produced under different climatic conditions is mainly influenced by the production conditions, including their influence on ecosystem factors. The influence of wheat cultivar genetic predisposition is much less expressed. This indicates that differences among cultivars with different Glu-score might be diminished under the influence of altered production conditions, as a consequence of climate change.

14. MASTILOVIĆ, J., KEVREŠAN, Ž., JAKŠIĆ, A., MILOVANOVIĆ, I., TRAJKOVIĆ, R., STANKOVIĆ, M., ... & ILIĆ, Z. S. (2019). Influence of light modification on postharvest butter lettuce quality: differences between external and internal leaves. Zemdirbyste-Agriculture, 106(1).

Кратак приказ рада:

The aim of the study was to investigate the influence of coloured shade-nets (pearl, blue, red and black with 50% shade index) in comparison to open field (non-shaded plants) on quality traits of different butter lettuce (Lactuca sativa L. var. capitata) cultivar 'Tizian' leaves (external and internal) from summer production at harvest and during storage. Leaves from non-shaded plants were characterized by higher content of soluble sugars and acids in comparison to shaded plants. At harvest, significantly higher content of chlorophyll, total phenols and micro elements was recorded in external than in internal leaves. Internal leaves had higher content of soluble sugars (glucose, fructose and sucrose) and higher organic acids (malic and succinic) content than external (light exposed) leaves, but citric acid was present only in external leaves. Total phenol content in leaves exposed to the light was by 55–85% higher than in shaded lettuce. Total sugar content and total acid content in lettuce leaves increased during storage, more intensively in non-shaded than in shaded leaves. Chlorophyll content changes in lettuce occurred predominantly in outer leaves of lettuce, while in inner leaves no significant changes were noted.

15. Janić Hajnal, E., Mastilović, J., Bagi, F., Orčić, D., Budakov, D., Kos, J., & Savić, Z. (2019). Effect of wheat milling process on the distribution of Alternaria toxins. Toxins, 11(3), 139.

Кратак приказ рада:

Alternaria toxins are mycotoxins produced by various Alternaria species which, besides the Fusarium species, represent the principal contaminants of wheat worldwide. As currently, only limited information on the behaviour of Alternaria toxins during processing of cereals is available, the objective of this study was to investigate the effect of the dry milling process of wheat on Alternaria toxins distribution. Alternariol (AOH), alternariol monomethyl ether (AME) and tenuazonic acid (TeA) content were analysed by high performance liquid chromatography coupled to tandem mass spectrometry (LC-MS/MS) in all milling fractions of untreated (control), fungicide-treated, Alternaria tenuissima inoculated and commercial wheat sample. After dry milling process, in last break and milling flows and by-products, increased concentration of examined Alternaria toxins was detected. TeA was quantified in almost all milling fractions in all tested wheat samples, while AOH and AME were detectable mostly in last break and milling flows and by-products. In respect to the contamination with Alternaria toxins, white flour can be considered as relatively safe product. Since Alternaria toxins are concentrated mainly in the peripheral parts of the kernel, a special attention should be given to their content in low-grade flours and milling by-products.

16. Cvetković, B. R., Pezo, L. L., Mišan, A., Mastilović, J., Kevrešan, Ž., Ilić, N., & Filipčev, B. (2019). The effects of osmotic dehydration of white cabbage on polyphenols and mineral content. LWT, 110, 332-337.

Кратак приказ рада:

Within this work, the content of polyphenolic compounds, vitamin C and minerals in white cabbage (Brassica oleracea) was studied, as affected by the variety of cabbage (var. Futoški, hybrid Bravo) and osmotic dehydration in different osmotic solutions. Three osmotic solutions were used: 1) aqueous solution

of NaCl and sucrose (S1); 2) mixture of S1 and sugar beet molasses in proportion 1:1 (S2); and 3) 100% beet molasses (S3). The osmotic dehydration of cabbage in molasses (S3) resulted in a substantial increase in the content of iron and potassium in the dehydrated cabbage by 80–100%. On the other hand, a loss of minerals (Fe, Mg and Ca) at 30–60% after cabbage dehydration in sucrose solution is presented. Also polyphenols content was significantly increased during osmotic dehydration in molasses particularly for kaempherol (6.63 mg/kg dm), p-cumaric acid (1.01 mg/ kg dm), caffeic acid (20.35 mg/kg dm), catechin (153.81 mg/kg dm) and gallic acid (17.54 mg/kg dm). Additionally, osmotic dehydration process demonstrated a good retention of L-ascorbic acid in cabbage.

17. Hadnađev, M., Dapčević-Hadnađev, T., Pajić-Lijaković, I., Mastilović, J., & Bugarski, B. (2019). Molecular and Supra-Molecular Structural Ordering of Wheat Starch-OSA Modified Waxy Maize Starch Mixtures During Storage. Starch-Stärke, 71(9-10), 1800225.

Кратак приказ рада:

The influence of waxy maize OSA starches on the retrogradation kinetics of wheat starch pastes is investigated using dynamic oscillatory rheological and differential scanning calorimetry (DSC) measurements. Total starch concentration for the rheological experiments is 4% (w/w) and wheat starch/OSA starch ratios are 100/0, 90/10, and 80/20. A modified fractional Kelvin-Voigt model is proposed to interpret system behavior under low oscillatory shear conditions and get deeper insight into its structural changes during storage. The results indicate that structural ordering of the systems composed of wheat starch and a) non-physically modified (OSA-ST); b) pregelatinized (Pregel OSA-ST); and c) hydrolyzed/spray dried (Hydrol OSA-ST) starches is governed by different molecular mechanisms. OSA-ST retarded short-term aging (7 days) of wheat starch gel due to amylose dilution with partially disrupted OSA-ST granules as well as the steric effect of OS groups. However, enthalpies of wheat starch/OSA-ST mixtures stored for 14 days were similar to that of wheat starch alone. On the contrary, both the rheological and DSC results suggest that mixtures containing Pregel OSA-ST and Hydrol OSA-ST retrograde slower than wheat starch gel during short and long storage. The model systems investigated in this study may represent a useful tool to understand the functionality of OSA starches as anti-staling additives in breadmaking.

18. Pestorić, M., Mastilović, J., Pezo, L., Belović, M., Škrobot, D., Šimurina, O., ... & Torbica, A. (2019). Prediction of commercial spaghetti quality based on sensory and physicochemical data. Journal of Food Processing and Preservation, 43(11), e14172.

Кратак приказ рада:

In this paper, a range of nine commercial spaghetti samples was studied to compare and describe relationships between physicochemical and sensory data. Analysis of variance showed that all examined sensory and physicochemical properties were significant ($p < .05$) in discriminating the samples, which could support the usefulness of their application in characterizing the spaghetti appearance quality. According to the results of sensory analysis, the samples were differentiated into four significantly different quality groups, regarding the overall appearance of the samples, as well as all individually evaluated attributes. Successful rating of the appearance quality of commercial spaghetti can be conducted on the basis of instrumental determinations, in the first place using color and mechanical characteristics. Principal component analysis was used to discriminate groups of samples according to similarity in physicochemical and sensory parameters, and the first two principal components explained 75.04% of the total variance of samples. This work can be useful for manufacturers and technologists in the pasta production sector, who wish to improve the performance of their productive and quality control process in order to satisfy consumer demands and expectations of spaghetti. The selected physicochemical parameters could be used in future studies to evaluate various production samples of dried spaghetti by establishing models and investigating the predictability of sensory appearance quality.

19. Milenković, L., Mastilović, J., Kevrešan, Ž., Bajić, A., Gledić, A., Stanojević, L., ... & Ilić, Z. S. (2020). Effect of shading and grafting on yield and quality of tomato. Journal of the Science of Food and Agriculture, 100(2), 623-633.

Кратак приказ рада:

The need to increase marketable tomato yields and decrease losses due to sunburn and disease during the summer motivates farmers to adopt additional cultural practices such as shading and grafting. To investigate complex interactions among grafting, shading, and tomato cultivar, grafted and ungrafted tomatoes (cv. 'Optima' F1 and cv. 'Big Beef' F1) were grown in the soil under net-house cover, using pearl and red nets, and in unshaded conditions (open fields). Tomato fruit at the red stage of maturity were used for the analysis of quality traits, and total and marketable yields were recorded during the whole production season. Grafting and shading in tomato production might be considered as cultivation practices

to increase the marketable tomato yield. A decrease in sugar content increased the uptake of somemicro elements (Fe and Zn) and macro elements (Ca). In some cases, firmer and less elastic skinmay be expected due to grafting. Shading with pearl net might result in fruit with lower firmness and higher total, and particularly malic, acid content. Shading with colored nets and grafting provide alternative strategies for achieving higher fruit yields and avoiding or reducing a decrease intomatoquality causedby environmental stresses such as excessive radiation andtemperature in the summer cropping season.

20. Ilić, Z. S., Milenković, L., Šunić, L., Barać, S., Cvetković, D., Stanojević, L., ... & Mastilović, J. (2019). Bioactive constituents of red and green lettuce grown under colour shade nets. Emirates Journal of Food and Agriculture, 937-944.

Кратак приказ рада:

The objectives of this study were to investigate the effects of coloured shade-nets (pearl, blue, or red all with a 50% shade index) compared to non-shaded plants on quality traits on the Discoa and ICE 40102 (green-leaf) and Eglantine (red-leaf) lettuce cultivars. Total chlorophyll content depended on the shading and lettuce genotype. The chlorophyll a and b contents were higher in shaded than unshaded plants. The cv. Eglantine had the highest total chlorophylls (637.03 μg·g-1 F.M.) content. The highest carotenoid content was in leaves of cv. Discoa under pearl nets (208.89 μg·g-1 F.M). The highest total phenols content (76.70±1.9 mg·g-1 GAE D.M.) was in cv. Discoa under red shade; the highest flavonoids content was for cvs. Discoa (42.97) and Eglantine (42.91 mg·g-1 RU D.M.) under blue shade. The blue and pearl shade nets resulted in slightly higher flavonoid contents in lettuce leaves compared to unshaded plants. The cv. Eglantine, under blue shade had the highest antioxidant capacity (EC50 - 0.197 mg·mL-1). Red lettuce cv. Eglantine could be recommended for production due to its higher antioxidant properties. Generally blue shade can be used to retain antioxidant capacity.

21. Janić Hajnal, E., Pezo, L., Orčić, D., Šarić, L., Plavšić, D., Kos, J., & Mastilović, J. (2020). Preliminary Survey of Alternaria Toxins Reduction during Fermentation of Whole Wheat Dough. Microorganisms, 8(2), 303.

Кратак приказ рада:

The aim of this study was to investigate the fate of the most common Alternaria toxins found in wheat—tenuazonic acid (TeA), alternariol (AOH), and alternariol monomethyl ether (AME) during sourdough processing. For this purpose, spiked whole wheat flour, 3% sourdough starter, 0.5% of baker's yeast, and 105% of water calculated on flour weight as a base were used as raw materials. Spiked whole wheat dough was fermented for 4 h, 8 h, 12 h, 24 h, and 48 h at 25 C, and at each point the fermented dough samples were taken, frozen, lyophilized, grounded, and stored until further analysis. To study the e ect of sourdough processing on TeA, AOH and AME content, the validated method of high-performance liquid chromatography coupled to tandem mass spectrometry (LC-MS/MS) for these mycotoxins was used. Mathematical models of Alternaria toxins reduction were developed in the form of Four Parameter Logistic Regression function. The maximum reduction of TeA, AOH, and AME levels was archived at 48 h of dough fermentation at 25 C compared with dough after kneading (0 h). Under these conditions, a reduction of the toxin levels of 60.3 %, 41.5%, and 24.1% was observed for TeA, AOH, and AME, respectively.

22. Vukić, M. S., Hajnal, J. E. P., Mastilović, J. S., Vujadinović, D. P., Ivanović, M. M., & Šoronja-Simović, D. M. (2020). Application of solvent retention capacity tests for prediction of rheological parameters of wheat flour mill streams. Hemijska industrija, (00), 1-1.

Кратак приказ рада:

This paper presents relationship between the rheological properties of dough and individual polymer swelling properties in wheat flour mill streams. The swelling properties were measured by applying the Solvent Retention Capacities (SRC) tests. Significant correlation coefficients were determined for certain rheological parameters. In an effort to extract additional insights from the properties measured, a multivariate analysis was used to develop relationships between the studied parameters. To determine relevant relationships among the parameters, the data exploration step by the Principal Component Analysis was performed. Then, multivariate Partial Least Squares Regression (PLSR) models were developed, to predict certain empirical rheology parameters based on the SRC parameters. The processing of experimental data indicated the possibility of using SRC parameters for predicting rheological properties in conjunction with a suitable mathematical model. The presented approach may be useful for rapid prediction of wheat flour mill streams characteristics and for optimization of the end-flour performances.

23. Ilić, Z. S., Koukounaras, A., Milenković, L., Kevrešan, Ž., Bajić, A., Šunić, L., ... & Mastilović, J. (2020). Grafting and Shading—The Influence on Postharvest Tomato

Quality. Agriculture, 10(5), 181.

Кратак приказ рада:

Interaction of grafting and shading on tomato physical properties and chemical composition after 15 days of storage at 10 C and 90% relative humidity was investigated in ungrafted and grafted tomato cultivars 'Optima F1' and 'Big beef F1' grown under shading nets (red and pearl net) and nonshaded conditions. For grafted plants 'Maxifort' rootstock was used. The effects of two weeks of storage was statistically significant when taking into account the efects of grafting, shading and variety for all tomato fruit composition parameters, except total phenols. A principal component analysis demonstrated that the changes in tomato fruit traits during the studied storage period were the main source of diferentiation in tomato fruit quality. Beside a slight loss of firmness, tomato fruits were generally expected to have lower lycopene, sugar, malic and citric acid contents, higher succinic acid content, more elastic fruit skin and higher ascorbic acid content. Additionally, after storage, fruits from grafted plants had lower total phenol, higher ascorbic acid and higher succinic acid contents compared to fruits from ungrafted plants. Storage diminishes the diferences in quality achieved through convenient grafting and shading combinations.

24. Bajić, A., Pezo, L. L., Stupar, A., Filipčev, B., Cvetković, B. R., Horecki, A. T., & Mastilović, J. (2020). Application of lyophilized plum pomace as a functional ingredient in a plum spread: Optimizing texture, colour and phenol antioxidants by ANN modelling. LWT, 109588.

Кратак приказ рада:

In order to produce a high quality plum spread, plum pomace lyophilisate (PPL: 2–10%), sugar (sucrose: 10–15%) and amidated low-metoxyl pectin (LMA: 0–0.2%) were investigated as independent variables in optimization of product formulations. Plum spread was characterized in respect to chemical (total phenolic content, total flavonoid content, total monomeric anthocyanins, antioxidant activity), textural (maximal force, work of penetration, work of adhesion, intersection time and intersection force) and colour (L, a*, b*, chroma and hue angle) parameters. An empirical model was developed that gave a good fit to experimental data and was able to predict all responses of investigated plum spreads successfully. The artificial neural network model showed a reasonably good predictive capability (r2 was 0.888). The developed mathematical model provided adequate precision for practical use in the food industry. Optimal quality parameters surveyed in this experiment were reached with 10% of PPL, 15% of sucrose and 0% of LMA.*

Objavljeni radovi u časopisu nacionalnog značaja, R62:

1. Nikolić, N., Stojanović, J., Mastilović, J., Lazić, M., Karabegović, I., & Stojanović, G. (2015). Rheology properties and acylglycerols and fatty acids composition of the wheat flour supplemented with Boletus edulis flour. Advanced Technologies, 4(2), 79-85.

Кратак приказ рада:

U radu su ispitana reološka svojstva i sastav acilglicerola i masnih kiselina mešavine pšeničnog i različitog udela brašna vrganja (Boletus edulis). Dodatak brašna vrganja povećava sposobnost vezivanja vode za 8,1% i vrednost maksilanog viskoziteta suspenzije za 48,2%, smanjije energiju testa za 80,4% i produžuje vreme stabilnosti testa za 2,5 min. Sadržaj masnih kiselina, mono- i di-acilglicerola kao i sadržaj ukupnih nezasićenih masnih kiselina u mešavini brašna raste sa povećanjem udela brašna vrganja, a sadržaj tri-acilglicerola i ukupnih zasićenih masnih kiselina se smanjuje. Zamenom dela pšeničnog brašna brašnom vrganja sadržaj ukupnih nezasićenih masnih kiselina se povečava, a sadržaj ukupnih zasićenih masnih kiselina se smanjuje. Da bi se pšenično brašno obogatilo lipidnim koponentama vrganja, a dobijeno testo imalo zadovoljavajuća reološka svojstva, preporučen je udeo brašna vrganja od 10%. Korelacioni koeficijenti pokazuju da lipidne komponente vrganja imaju uticaja na reološka svojstva dobijenog testa. Tako su linolna kiselina, mono- i di-acilgliceroli su u pozitivnoj, a tri-acilgliceroli u negativnoj koelaciji sa rastegljivošću testa i temperaturom želatinizacije.

2. Pestorić, M., Belović, M., Kevrešan, Ž., Mastilović, J., Torbica, A., Novaković, A., & Ilić, Z. (2015). Contribution of attributes in defining the sensory profile of fresh pepper fruit (Capsicum annuum L.). Journal on Processing and Energy in Agriculture, 19(1), 44-47.

Кратак приказ рада:

Senzorski profil i nutritivna vrednost svežeg voća i povrća su kritični faktori za prihvatljivost od strane potrošača. Karakteristike koje čine prepoznatljiv kvalitet povrća su uglavnom senzorska svojstva izgleda, boje i teksture. Plodovi paprike pokazuju veliku raznovrsnost veličine, oblika, boja, arome i ljutine. Cilj

ovog istraživanja je bio da se razmotri doprinos pojedinih atributa u senzorskom profilisanju sveže paprike, korišćenjem analize varijanse (ANOVA) i analize glavnih komponenti (PCA). U istraživanju su korišćene četiri tradicionalne srpske sorte crvene paprike uzgojene u okolini Leskovca ('Turšijarka', 'Nizača', 'Džinka', i 'Lokošnička nizača'). Paprike su proizvedene uzgojem ili iz semena ili iz rasada, što je činilo ukupno osam uzoraka za ispitivanje. Senzorsko profilisanje je sprovedeno uz primenu panela utreniranih ocenjivača, koristeći opšti deskriptivni metod. ANOVA je pokazala da su sledeći atributi važni sa različitim nivoima statističke značajnosti: oblik, intenzitet boje, hrapavost, elastičnost, krckavost i sočnost ($p < 0,001$); ljutina ($p < 0,01$); sjaj, ujednačenost boje perikarpa i žvakljivost pokožice ($p < 0.05$). Konačna lista atributa (oblik, intenzitet boje, sjaj, ujednačenost boje perikarpa, količina semena u semenoj loži, veličine semene lože, hrapavost, elastičnost, mirisa i slatkoća), koja je doprinela diferencijacije ispitivanih uzoraka, dobijena je na osnovu tri izvedene PCA. Za uspostavljanje konačne liste atributa neophodno je u budućnosti testirati veći broj uzoraka kako bi se izvukao opšti zaključak.

3. Ilić, Z., Šunić, L., Mastilović, J., Kevrešan, Ž., Pestorić, M., Belović, M., & Magazin, N. (2016). Quality of root vegetables during prolonged storage. Agriculturae Conspectus Scientificus, 81(2), 115-122.

Кратак приказ рада:

The objective of this study was to develop postharvest techniques and technologies of the most important root vegetables: carrots, celeriac and parsnip. Investigations included the eff ect of harvest maturity (harvest at November or January) and postharvest washing treatments (hot water, H2O2 and NaOCl and non-washedcontrol) of carrots (Daucus carota 'Bolero F1'), parsnip (Pastinaca sativa 'Banatski dugi') and celeriac (Apium graveolens var. rapaceum 'Mentor') roots and eff ects on their quantitative and qualitative changes during diff erent storage conditions (S-1; 0°C and 98% RH or S-2; 0-2°C and 85-92% RH). Water loss and quality changes in these vegetables roots were monitored aft er 120 and 180 days of storage period (SP). A t the end of SP the percentage of water loss ranged from 3.20% (from fi rst harvest inside the S-1 with H2O2 treatment) in carrot to 39.29% (from fi rst harvest inside the S-2 in control) in celeriac root. Th e dry matter content (DM) increased during storage period. Total sugar content (TSC) in the roots depends on year and harvest time. During SP, total sugar content increased more in S-2 cooling room. Th e parsnip root was characterized by more hardness texture relative to the carrot and celeriac roots. During SP carrot root loses the fl exibility. Th e most eff ective method of maintaining quality of root vegetables is optimal harvest time followed by prestorage washing treatments (H2O2 or NaOCl) and storage at optimum temperature (0 oC) with a high relative humidity 98%.

4. Živančev, D., Torbica, A., Momčilović, V., & Mastilović, J. (2017). Impact of genetic and climatic factors on parameters of breadmaking quality of wheat kernel and flour starch component. Ratarstvo i povrtarstvo, 54(3), 93-98.

Кратак приказ рада:

Cilj ovog rada je bio da se ispita kakve promene na pokazateljima tehnološkog kvaliteta skrobne komponente pšeničnog zrna i brašna imaju genetski i klimatski faktori. Devet sorti pšenice različitih kombinacija HMW-GS proizvedenih u tri različite godine uzeti su kao materijal za istraţivanje. Na različitim reološkim uređajima poput Perten-ovog broja padanja, Farinografa, Amilografa, Mixolab-a i SDmatic urađena je karakterizacija samlevenih pšeničnih uzoraka. Većina rezultata pokazala je da klimatski faktori izazivaju veće promene na tehnološkom kvalitetu skrobne komponente pšeničnog zrna i brašna nego HMW-GS sastav. Sa druge strane, neki pokazatelji tehnološkog kvaliteta koji se smatraju veoma pouzdanim indikatorima promena na skrobnoj komponenti pšenice u godinama sa velikom količinom padavina, poput broja padanja i maksimalnog viskoziteta na amilografu, ipak su zavisili od HMW-GS sastava.

5. Ilić, Z. S., Fallik, E., Manojlović, M., Kevrešan, Ž., & Mastilović, J. (2018). Postharvest Practices for Organically Grown Products. Contemporary Agriculture, 67(1), 71-80.

Кратак приказ рада:

Quality of produce cannot be improved after harvest, only maintained. Postharvest handling depends on the specific conditions of production, season, method of handling, and distance to market. Under organic production, growers harvest and market their produce at or near the peak ripeness more commonly than in many conventional systems. Organic production often includes more specialty varieties whose shelf life and shipping traits are reduced or even inherently poor. Harvesting and handling techniques that minimize injury to the commodity, as well as increased care with field and packinghouse sanitation, (chlorine, ozone, calcium hypochlorite, sodium hypochlorite and chlorine dioxide, acetic acid, peroxyacetic acid, vinegar, ethyl alcohol, hydrogen peroxide, etc.) during postharvest processes are vital components of a postharvest management plan for organic products. Sodium carbonate, sodium bicarbonate, and physical treatments such as heat treatments (as hot water treatment or dips, short hot water rinsing and brushing or hot air) can significantly lower the disease pressure on the harvested commodities. These sanitation practices are

very easy to implement in the organic food production chain. They start in the field and continue during harvesting, sorting, packing, and transportation and continue even in the consumer's home. All those treatments reduce rot development, provide quarantine security, and preserve fruit quality during cold storage and shelf life. In addition, the use chitosan, propolis, methyl jasmonate, essential oils, carnuba wax, biocontrol agents and modified atmosphere packaging can also reduce decay development during prolonged storage. All these treatments can be applied alone or in combination with each other in order to improve decay control after harvest and provide a healthy and safe product to the consumer. The aim of this chapter is to shed more light on the latest information on permitted treatments for organic products and on the possible mode-of-action of these treatments. This chapter summarizes technologies developed over the past five years that explore special physical treatments applied either directly, or in combination with other means to control rot development and insect infestation on fresh produce.

6. Mastilović, J., Kevrešan, Ž., Vukić, M., Ivanović, M., Radovanović, J., & Džinić, D. (2018). Possibilities for utilization of dietary fiber rich supplement from pepper (Capsicum annum L.) processing waste in bakery products. Journal of Engineering & Processing Management, 10(1), 28-33.

Кратак приказ рада:

By the application of processes of stabilization through drying, separation of seed and grinding of remaining placenta dietary fiber-rich powdered product was obtained from pepper (Capsicum annum L.) processing waste. Effects of dosing of pepper placenta-based supplement (1, 2 and 3%) on farinograph, extensograph and amylograph parameters, as well as test baking, were conducted in this study. Addition of pepper placenta-based supplement resulted in an increase of farinograph water absorption in obtaining of darker and more intensively colored bread crust and in smaller and more evenly distributed pores of breadcrumb. It also inhibited the firming of breadcrumb during bread shelf life. The main negative effects of the application of placenta-based supplement were the increase of dough resistance and the decrease of breadcrumb cohesiveness.

7. Peulić, T., Ikonić, P., Delić, J., Gubić, J., & Mastilović, J. (2019). Monitoring of sodium chloride (salt) content in chicken and pork hot dogs from Serbian market. Journal of Agronomy, 21.

Кратак приказ рада:

Sodium chloride as the most used ingredient in meat products is one of the main contributors to sodium intake between consumers. Studies showed that excessive sodium intake is connected with many cardiovascular diseases. In this study 11 samples of chicken hot dogs and 10 samples of pork hot dogs purchased on Serbian retail network were examined for sodium, i.e. sodium chloride content. The sodium content in examined samples ranged between 6278 to 9131 mg/kg. These results were similar to sodium/sodium chloride content in meat products on European market. However, it is shown that possibility for its reduction and adaptation of regulatory authorities' recommendations is realistic.

Objavljeni radovi u zbornicima na skupu međunarodnog značaja, štampani u cjelini, R54:

1. Belović, M., Novaković, A., Kevrešan, Ž., & Mastilović, J. (2016). The influence of process parameters on the change of paprika colour (Capsicum annuum L.) during storage. In III International Congress," Food Technology, Quality and Safety", 25-27 October 2016, Novi Sad, Serbia. Proceedings (pp. 140-145). University of Novi Sad, Institute of Food Technology.

Кратак приказ рада:

*The influence of process parameters on the change of paprika surface colour during three years of storage was monitored by measuring CIE L*a*b* colour parameters once a year. Five paprika samples, originating from Martonoš (Serbia), included the samples sterilized in dry or wet conditions, as well as non-sterilized samples. Samples also differed by the grinding procedure used to obtain the paprika powder. During the storage period, paprika samples were stored in original packaging at ambient temperature in the dark. The colour of paprika powder was measured by Chroma Meter CR-400 (Konica Minolta, Japan), using attachment for granular materials CR-A50. Directly measured colour parameters were CIE L* (lightness), a* (+a* = redness, -a* = greenness), b* (+b* = yellowness, -b* = blueness), and total colour change (ΔE) was calculated from the CIE L*a*b* colour parameters. The change of paprika colour during storage can be characterized by the increase of CIE L* and b* colour values and decrease of a* colour value, indicating shift from red-orange to orange-yellow colour. Sample subjected to steam sterilization showed the most rapid increase of lightness and the highest total colour change after the first year of storage. However, this sample showed only slight colour change in the second and third year of storage. On the other hand, samples sterilized in dry conditions showed pronounced colour change in all three years*

of storage. The colour of non-sterilized samples changed mostly during the first year of storage, with slight change in second and more pronounced change in the third year of storage. Sample marked as "extra quality" maintained the highest a values and the lowest L* and b* values during the whole storage period. The sample that was ground twice had the highest values of L* and b* parameters during the three years of storage.*

2. Nikolić, N., Mitrović, J., Lazić, M., Karabegović, I., Stojanović, G., & Mastilović, J. (2016). The effect of mixing and thermal processing on the content and composition of free and bound phenolic acids in wheat flour dough. In III International Congress," Food Technology, Quality and Safety", 25-27 October 2016, Novi Sad, Serbia. Proceedings (pp. 499-503). University of Novi Sad, Institute of Food Technology.

Кратак приказ рада:

In this research the effect of dough mixing and thermal processing on the content and composition of free and bound phenolic acids from wheat flour was investigated. The dough was made by mixing the wheat flour with water, without any ingredients and additives, and was thermally processed without previous fermentation. The free phenolic acids were extracted by methanol, and the bound were alkali hydrolysed first and then extracted by mixture of diethyl ether and ethyl acetate. The analysis of phenolic acid composition was performed by the HPLC method. The gallic and protocatechuic acid were detected as free, and chlorogenic, gallic, protocatechuic, vanillic, caffeic, gentisic and trans-ferulic acid as bound acids. The content of bound phenolic acids was higher (695.85 □g/g) than free acids (19.17□g/g). Compared to the phenolic acids content in the wheat flour, the applied mixing and thermal processing did not influence the total content of detected free and bound phenolic acids.

3. Tomšik A., Mastilović J., Kevrešan Ž., Vidović S.: Shelf life of ramsons (Allium ursinum L.) under different storing conditions, III International Congress "Food Technology, Quality and Safety" and XVII International Symposium "Feed Technology", Novi Sad 25- 27 October, 2016, pp 531-535

Кратак приказ рада:

Allium species have been used in the traditional medicine for many centuries as edible and medicinal plant. In past few years interest for Allium ursinum L., (wild garlic) as wild aromatic plant is significantly growing thanks to its high content of specific compounds with health benefits. Broad spectrum of biological activities obtained from A. ursinum such as antioxidant, cytostatic, antimicrobial, and antidiabetic were reported with the highest content of biologically active compounds in fresh leafs before flowering. Due to short period of availability of fresh wild garlic leafs during spring season, its shelf life was evaluated in dependence of post harvest storing conditions. Leaf stalks of wild garlic bunches (20 leafs per bunch) were immersed in water in order to preserve the water regime and stored at different temperatures (0, 5, 10 and 20° C) during two weeks. Weight loss, colour change and sensory properties (wilting, yellowness, and decay) were monitored sensory for examined samples. In addition the changes in respiration rates during the storage period for wild garlic leafs stored at different temperatures were compared. The storing of samples at 20 °C resulted in significant colour change in comparison to other temperatures in 4 days, while the samples stored at 10 °C changed significantly the colour in 7 days. Due to preservation of water regime there was no weight loss registered for samples stored at 0, 5 and 10 °C, while the samples stored at 20 °C suffered from weight losses. For samples stored at 0 and 5 °C respiration rate was low and constant during the storage period, while the samples stored at 10, and especially 20 °C had higher initial respiration rate that dropped rapidly. Due to shrivelling of leafs and colour changes the samples stored at 20 °C lost their market value in less than 7 days, samples stored at 10 °C in less than 14 days, while the samples stored at 5 and 0 °C were characterized with quality acceptable in longer period.

4. Tomšik, A., Radojčin, M., Stamenković, Z., Kevrešan, Ž., Mastilović, J., Pavkov, I., & Vidović, S. (2016). Convective drying and preservation of functional ingridients of wild garlic (allium ursinum l.) in dependance of drying temperature. In III International Congress," Food Technology, Quality and Safety", 25-27 October 2016, Novi Sad, Serbia. Proceedings (pp. 646-650). University of Novi Sad, Institute of Food Technology.

Кратак приказ рада:

Allium species have been used in the traditional medicine for many centuries as edible and medicinal plant with broad spectrum of biological activities mainly attributed to the sulfur containing compounds and phenolic compounds, known for their antioxidant activity. Due to short period of availability of fresh wild garlic (Allium ursinum L.) during spring season, objective of this study was to investigate drying possibilities of wild garlic in order to ensure its use during whole year. Selection of adequate drying

temperature allows minimization of total drying time and enables avoiding of negative effects on composition of thermo sensitive products during drying process. In this study influence of drying temperature in conventional hot air dryer was investigated in order to preserve health benefits compounds of wild garlic. Two drying temperature (40 and 60 °C) with constant air flow were applied and effects of applied temperature was investigated. The changes of quality indicators such as moisture content, colour change, antioxidant activity and sulphur containing compounds content were evaluated and compared for different drying conditions.

5. Aleksandar Gledić, Aleksandra Jakšić, Renata Kovač, Lidija Milenković, Jasna Mastilović, Žarko Kevrešan, Zoran Ilić: Effects of application of colored shade nets in tomato growing on bioactive compounds content in tomato fruits, Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp. 63-67.

Кратак приказ рада:

Tomato belongs to the Solanaceae family. Its fruit is rich in compounds with strong antioxidant activity, such as lycopene, vitamin C and phenolics. One possible way of preserving plants from the negative effects of direct sunlight throughout the growing season is the use of colored shade nets.The effects of application of pearl and red colored shade nets in tomato growing during the summer period on lycopene, vitamin C and total phenolic content in fruit were investigated for four tomato varieties. Contents of lycopene, vitamin C and phenolic compounds were determined using spectrophotometric methods.Results showed notable differences in the content of examined compounds between the investigated varieties. Results also indicated that there were significant (P<0.01) differences in content of phenolic compounds among different growing conditions, with lower content in tomato fruits grown under colored shade nets. Regarding vitamin C and lycopene content, no significant differences were registered in tomato grown under the colored shade nets in comparison to the tomato exposed directly to the sunlight.

6. Balaban V., Vukić M., Ivanović M., Mastilović J., Kevrešan Ž. (2018) Variability of quality parameters of mill flour streams as a base for optimisation of composite flours end use purposes. Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp. 182-186

Кратак приказ рада:

The main factor affecting flour quality is the quality of the wheat processed in the mill. However, another way to manage the quality of final flours composition in the mill is the selection of flour streams that will be used in composing of selected final flours. In order to examine the possibilities for management of final flours composition by altering of flour streams selection in certain final products flour streams were sampled in the industrial mill with 5 break rolls, 6 reduction rolls and one sizing roll. Samples were taken under the sifters and analysed in terms of ash and gluten content, and rheological dough properties including farinograph and extensograph properties. Ash content among mill stream ranged from 0,40 to 1,06 % dmb, gluten content from 25 to 46,7%, water absorption from 53,2 to 65,0%, extensograph energy from 57 to 153 cm2 and extensibility from 97 to 176 mm. Distribution of flour quantities among the flour streams was also recorded. Based on obtained data the possibilities for composite flours mixtures preparation were analysed in terms of maximisation of flour quality parameters for desired end use purposes. Although flour stream quality enabled forming of a wide range of different end purpose flours obtained results show that quantities of different purpose composite flours are limited due to (a) limited quantities of flour streams of desired quality (b) incompatibility of different quality aspects and (c) unacceptable quality of the remaining flour.

7. Cvetojević I., Vukić M., Ivanović M., Mastilović J., Kevrešan Ž. (2018) Effects of water substitution with liquid whey in bread production . Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp. 242—246

Кратак приказ рада:

The objective of this research was to study the production of sunflower meal protein hydrolysate (SMPH) from sunflower meal protein isolate (SMPI) prepared by sedimentation/flotation and isoelectric precipitation of sunflower meal (SM). SM is the main co-product formed during the industrial process of extracting oil from sunflower seed. By fractionation of SM, the crude protein content was increased from approximately 37.4 % in SM to 80.8 % in SMPI and represent a good source of protein for human consumption. The percentages of fiber, soluble sugars, polyphenols, lignocellulose fibers and residual lipids which may reduce the chemical and nutritive value of proteins in the SMPI were reduced to more than 92 % with respect to the SM. Since functional properties of SMPI can be improved by enzymatic hydrolysis under controlled conditions, the hydrolysis of SMPI was carry out using endo-protease Alcalase

covalently immobilized on epoxy modified silica nanoparticles (Alcalase-GFNS) and/or exo-protease Flavourzyme covalently immobilized on cyanuric chloride activated amino modified silica nanoparticles (Flavourzume-CCAFNS). Results showed that enzymatic hydrolysis of the SMPI should be performed using sequentially Alcalase-GFNS and Flavourzyme-CCAFNS since the achieved hydrolysis yield was greater by 1.5 and 3 times in comparison to the use of only Alcalase-GFNS or Flavourzyme-CCAFNS, respectively, during the same time. Also, it should be mentioned that Flavourzyme-CCAFNS was added in reaction mixture 2 h after the start of hydrolysis with Alcalase-GFNS. With the predigestion with Alcalase-GFNS, the number of N-terminal sites for the exoprotease activity of Flavourzyme-CCAFNS was increased which directly led to the increment of SMPI hydrolysis degree. Finally, it can be concluded that Alcalase-GFNS and Flavourzyme-CCAFNS have great prospects for usage in the hydrolysis of SMPI to produce SMPH with high nutritional value that can be used directly, for example, in the fortification of liquid foods or high energetic beverages

8. Renata Kovač, Aleksandra Bajić, Dragana Ubiparip Samek, Aleksandar Gledić, Žarko Kevrešan, Jasna Mastilović: Pigment and phenol contents and leaf stomata changes during shelf life of lettuce stored at low temperature, Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp.433-438.

Кратак приказ рада:

Lettuce (Lactuca sativa L.) is among popular and frequently consumed vegetables in Serbia. This plant has considerable, well-documented, nutritional value. However, finding the most suitable way to produce, store and deliver lettuce of the best quality to the consumers represents a significant challenge for both lettuce breeders and suppliers. Equally important task is to maintain its best visual appearance and overall appeal while maintaining its nutritional value. The aim of the study was to store lettuce, variety of Diskoa, at 4 ◦C until its visual appearance dropped to the limit of marketability. Based on sensory analysis that showed poor overall visual quality and excessive browning in stored lettuce, the limit of saleability was reached after 17 days of cold storage. At that point, the polyphenol, chlorophyll and carotenoid contents as well as the ratio of opened leaf stomata were anaylzed. Obtained results point out that storing lettuce, variety of Diskoa, at 4 ◦C for more than two weeks affects sensory quality and causes a slight decrease in total polyphenol content, while its pigment composition might remain preserved. Also, low-temperature storage induced the opening of leaf stomata, from 64% in fresh to 91% in stored lettuce, which highlights these structures as a factor which may affect lettuce dehydration, and consequently contribute to deterioration of lettuce visual and nutritive quality.

9. Ubiparip Samek D., Pezo L., Mastilović J., Kevrešan Ž., Kovač R., Zoranović T., Vlahović B. (2018) Corespondence analysis of fruit consumption in Vojvodina. Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp. 444-449

Кратак приказ рада:

In order to understand and present the main reasons for suboptimal fruit consumption among the population in Vojvodina (Serbia) correspondence analysis of fruit consumption was conducted. Cross-sectional data were collected through a self-administrated online survey of 754 respondents. The questionnaire presented in this study focused on the list of up to three of the most important reasons for consuming the specific types of fruit (question Q1) and to provide up to three of the most important processed fruit products that are used for consumption (question Q2). The results of the correspondence analysis for Q1 showed that the first two dimensions explained 84.68% of the total percent of inertia ($p<0.001$), while 98.11% of inertia were explained for Q2 ($p<0.001$). According to the responses from Q1, the various fruit types are almost equally used (variation between different fruits in consumption reached only 9.4). Most of the correspondents answered that the fruit consumption is healthy and that various fruits are tasty (25.6% and 24.2%, respectively). The high price of the fruit, the relatively short shelf life and the food safety were the main drawbacks in fruit consumption. According to the responses from Q2, fruit is predominantly used as fresh (as reported by 26.0% of correspondents), frozen (25.0%), canned (24.3%) or as the ingredient of a juice (24.6%). Most of the correspondents consume the fruit because it is tasty (20%), it is easy to use (16.5%), and it is healthy (16.1%). Suggestions for possible interventions that might improve daily fruit intake were defined based on the obtained results.

10. Aleksandra Bajić, Alena Tomšik, Jasna Mastilović, Žarko Kevrešan, Aleksandar Gledić, Jelica Gvozdanović-Varga: Influence of polyethylene packaging on quality preservation and bioactive compounds content in garlic, Proceedings of IV International Congress Food Technology, Quality and Safety, 23-25.10.2018., Novi Sad, Serbia, pp. 463-468.

Кратак приказ рада:

The present study investigated the influence of polyethylene packaging on the appearance and the content of bioactive compounds in two domestic Serbian garlic varieties (Bosut and JBL40) after the storage of six months in conditioned facilities (0°C, 70% RH). Spectrophotometric analysis of total phenol, flavonoid and thiosulfinate content was conducted on fresh and stored (control and packaged) garlic bulbs. Previous to storing in cooling facility, control and packaged samples were placed in well-ventilated containers, while the packaged samples were additionally placed in polyethylene bags. After the storage, all examined bioactive compounds had a higher content in the control samples compared to the packaged samples. These results were correlated with more intensive sprouting of the stored control samples which consequently decreased the quality and the appearance of garlic. The development of sprouts and roots was retarded in packaged samples, hence pointing out the effectiveness of used polyethylene material for garlic packaging during long time storage. Also, physiologically beneficial active sulphur and phenol compounds were more synthesized in packaged Bosut than in JBL40 in comparison to the fresh sample of the same variety, respectively. Keywords: garlic, postharvest, shelf life, bioactive compounds

Objavljeni radovi u zbornicima, na skupu međunarodnog značaja, štampani u apstraktu, R72:

1. Danojević D., Belović M., Medić-Pap S., Kevrešan Ž., Mastilović J. (2019): Postharvest fruit changes in kapya pepper genotypes. Proceedings of the 17th EUCARPIA Meeting on Genetics and Breeding of Capsicum and Eggplant, September 11-13, Avignon, France, 242-243.

Кратак приказ рада:

The experiment was established in a randomized block design in 2015. There were 3 replications (rows) per genotype and 20 plants per row. Plants were transplanted into the open field at the end of May. The density of plants was 70 x 25 cm. Ten fruits per replicate were harvested in October at the technological maturity. Texture properties of freshly harvested fruits were measured at 25 days postharvest by penetration using a Texture Analyser. Colour of pepper fruits was determined with a Chroma Meter. Four fruits were chosen for storage, and used for evaluation of water loss. Colour and fruit weight were measured after harvest, then 14, 21 and 25 days postharvest.The highest skin puncture force was measured in Amfora, Hybrid 161, 162, and Line D, while the lowest puncture force was registered in Lines A and B. According to colour measurements,the highest lightness was noted in Line B in each post-harvest period. The lightness significantly increased in Lines A, B, and Piquillo from the beginning to the end of the trial. There were no significant differences in parameter a (-greenness to + redness) after harvest, while at the end of the trial (25 days postharvest) the highest increase was noted in Hybrids 161, 162 and Piquillo. Fourteen days postharvest, there were no significant differences in fruit weight loss among the evaluated genotypes, but 25 days postharvest significant differences were noted. Fruit water loss was ranged from 8.6-19.9% 25 days postharvest. The lowest fruit water loss was noted in fruits of Lines D, C, and Amfora (8.6%,10.1%, and 10.3%, respectively). Hybrids 162 and 161 had the highest fruit water loss (19.9% and 18.9%) 25 days postharvest.

2. Belović, M., Torbica, A., Pajić-Lijaković, I., Mastilović, J. (2018). Rheological properties of low calorie jams with increased dietary fibre content made from tomato pomace. Abstract Book of 4th International Congress Food Technology, Quality and Safety - FoodTech 2018, 42, 23-25 October 2018, Novi Sad, Serbia.

Кратак приказ рада:

Four low calorie jams with increased dietary fibre content based on tomato pomace powder were developed. The basic formulation (Jam 1) contained sucrose, which was partially (50%) replaced by stevioside in formulations of Jam 2 and 3, while in Jam 4 sucrose was completely replaced by fructose and stevioside. Jam formulations 1 and 2 were prepared without addition of gelling agents and represent concentrated suspensions of tomato pomace powder particles. Jam formulations 3 and 4 were prepared with the addition of low-methoxyl (LM) pectin, which formed network structure around the dispersed tomato particles. Mechanical and thermal stability of jams were determined by application of steady shear and low oscillatory strain rheological measurements using a Haake MARS rheometer. Apparent viscosity and thixotropic loop areas were higher for the network systems (Jams 3 and 4) than for the suspension systems (Jams 1 and 2). This behaviour could be explained by the restriction of tomato particles mobility within pectin network, whose breakdown caused a drop in apparent viscosity. Opposite trend was observed for yield stress, storage (G') and loss (G'') moduli values, which were higher for jams prepared without pectin (Jams 1 and 2) in comparison to jams prepared with pectin (Jams 3 and 4). Pronounced friction among the tomato pomace powder particles in suspension systems are the possible cause of these observations. Jams 1 and 2 were also shown to be more resistant to temperature change, having constant values of the storage and loss moduli with temperature increase from 25 to 90 °C. It can be concluded that jams prepared without pectin addition had higher mechanical and thermal stability which indicate their potential use as fruit fillings, while jams prepared with pectin had flow properties more desirable for processing and

consumption.

3. Vukić M., Dapčević Hadnađev T., Hadnađev M., Šoronja Simović D., Janić Hajnal E., Mastilović J. (2018) Athmospheric pressure cold plasma: an innovative technology to improve the rheological quality of wheat flour. IV International Congress Food Technology, Quality and Safety and 18th International Symposiu Food Technology. Novi Sad, Serbia. Abstract book p: 61

Кратак приказ рада:

Atmospheric pressure cold plasma (ACP) is an emerging technology which has been recently introduced as a means to modify wheat flour functionality. It was shown that ACP generated in air is a source of reactive oxygen and excited nitrogen species, which can act as oxidising agents, thus being an alternative to commonly used additives and enzymes. Namely, exposure of the flour to ACP treatment results in oxidation of sulfhydryl groups to disulfide bonds. Formation of disulfide bonds between glutenin subunits consequently yields dough of improved strength. In order to detect the structure variation of wheat flour dough, rheological tests are mostly employed. Although being preferred approach for examining the structure and the fundamental properties of wheat flour dough, small deformation dynamic rheological tests fail to predict the baking potential of wheat and discriminate between doughs prepared in the presence of the different oxidative enzymes. In this paper, GlutoPeak instrument, a high shear-based technique, was used to detect changes in gluten behaviour as a consequence of ACP treatment time (30, 60 and 180 s). Gluten aggregation was measured in a batter system (flour/water ratio = 1/1) at high shear (2750 rpm) and temperature of 36 °C. The obtained results were compared to the ones observed in dynamic rheological tests performed at different strain levels. According to the obtained results increase in flour treatment time resulted in faster gluten aggregation (low peak maximum time) and formation of stronger gluten during mixing (high maximum torque). The results indicated that GlutoPeak can be a promising method to discriminate between glutens of various strengths, due to its high sensitivity to interactions between glutenin subunits.

4. Tomišik A. Bajić A., Mastilović J., Kevrešan Ž. (2018) Characterization of potential bioactive composition of wild garlic from Fruška Gora region. IV International Congress Food Technology, Quality and Safety and 18th International Symposiu Food Technology. Novi Sad, Serbia. Abstract book p: 65

Кратак приказ рада:

In Serbia, wild garlic is well known as a seasonal spring salad due to its mild garlic taste and its bioactive composition. The most represented compounds in wild garlic are sulfur compounds which contribute to its taste and are mainly responsible for garlics health benefits. Another dominant group of bioactive compounds present in wild garlic are phenolic compounds, mostly flavonoids subclass. However, apart these main compounds, wild garlic is rich in vitamin C, chlorophyll, carotenoids, organic acids and sugars and mineral composition which contribute to overall benefits of wild garlic. Therefore, wild garlic from Fruška Gora region was characterized in terms of tiosulfinates, phenols, flanonoids vitamin C content, chlorophyll, carotenoids, organic acid, sugars and micro and macro elements. Different parts of plant i.e. levees, stalks and flowers were analyzed separately. The study revealed that parts of the plant had statistically significant impact on composition of bioactive compounds. Leaves of wild garlic show to be most abundant in all investigated compounds, while stalks show to be rich in total phenol content and tiosulfinates content. Wild garlic flowers contain only high content of tiosulfinates. Wild garlic leaves show to be important sources of K, Mg, Na and Fe.

5. Mastilović J, Kevrešan Ž, Bajić A, Kovač R, Ubiparip Samek D, Gledić A. 2018. Modeling of post-sale shelf life of tomato in dependence of pre-sale storage conditions. IV International Congress Food Technology, Quality and Safety and 18th International Symposium Feed Technology. Novi Sad, Serbia. Abstract book p: 195.

Кратак приказ рада:

Due to advances in tomato breeding and production techniques tomato is nowadays available in the supermarkets whole year around. Additionally, new tomato hybrids are characterised with the ability to retain acceptable properties during much longer shelf life in comparison to old tomato varieties. However, production costs, as well as the sales price of tomato are quite high with minimal seasonal fluctuations. Thus the costs of wasted tomato due to deteriorated quality are also very high. In order to prolong tomato shelf life and minimize waste the participants in tomato supply chain established rules regarding the storage conditions along the supply chain implying cooling of tomato right after the harvest to 6oC, and retaining it at low temperature along the supply chain. However, optimal storage temperatures for tomato, as the fruit highly susceptible to chilling injuries, are above 12oC. In order to determine to what extent current supply chain condition practices influence tomato shelf life after purchase experiment in which

tomato was stored under different temperature conditions (6, 15 and 22o C) for one week was conducted. Deterioration of quality in terms of fruit firmness during tomato shelf life at 20oC was measured. Based on obtained data linear models of tomato quality loss were calculated and time until the limit of usability is reached was calculated. Based on obtained data currently applied practice in tomato supply chain results in shortening of shelf life for above 25% in comparison to optimal storage conditions. After 10 days of post-sale shelf life the analysis of composition of tomato fruit stored under different temperature conditions was conducted which proved lower lycopene content and higher acid content, in particular succinic acid in tomato stored under suboptimal temperature conditions prior to sale.

6. Janić Hajnal E., Radusin T., Kos J., Orčić D., Mastilović J., Kevrešan Ž., Novaković A. (2018) Challenges of tomato packaging for the market: evaluation of Alternaria toxins. IV International Congress Food Technology, Quality and Safety and 18th International Symposiu Food Technology. Novi Sad, Serbia. Abstract book p: 199

Кратак приказ рада:

The Siberian sturgeon (Acipenser baerii) is a fish species that is of great interest among consumers due to its high sensory properties. This species is also interesting for fish farmers because of the fact that it is relatively easy to breed, it grows fast and it is relatively resistant to diseases. Due to its chemical composition and high presence of polyunsaturated fatty acids fish meat is generally highly susceptible to lipid degradation and spoilage. It is known that shelf life of different fish species depends on variety of factors such as their chemical composition, especially lipid content, season, harvest area and hygiene during handling and storage. Shelf life and sensory quality parameters of sturgeon are not well studied and there is only a few data. In spite of expansion and progress of numerous chemical and microbiological tests in order to determine the spoilage indicators of fish meat, sensory assessment is still the most important for determination quality and shelf life of fish and fish products. The main symptoms of fish spoilage are off-odours and off-flavours and their development frequently occur simultaneously with the presence of high numbers of microorganisms. The present study has been carried out to investigate the sensory quality of chilled sturgeon during 7 days. Whole fish were stored in ice for a period of 7 days from the time of harvest according to good manufacturing practice. Descriptive sensory evaluation was performed. The sensory quality of fresh sturgeon stored in ice was judged by a sensory panel. Sensory assessments of the whole raw fish and of the cooked fish meat were conducted at first, third, sixth and seventh day. According to sensory evaluation it can be concluded that chilled sturgeon is acceptable for use six days after harvesting. Future experiments are needed for optimization the self-life of sturgeon. Proper temperature control and handling and hygiene are main tools for extend shelf life.

7. Kevrešan Ž, Mastilović J, Kovač R, Bajić A, Gledić A, Ubiparip Samek D. 2018. Impact of storage conditions on quality deteoration and duration of shelf life of fresh tomato in the household. IV International Congress Food Technology, Quality and Safety and 18th International Symposiu Food Technology. Novi Sad, Serbia. Abstract book p: 200.

Кратак приказ рада:

Tomato is among favourite vegetables among consumers. Regular practice of tomato preservation in the households is in the refrigerator at the temperatures up to 6°C. Tomato is among the vegetables susceptible to chilling injuries. At the surface of tomato fruit affected with chilling injuries caused by low, but non-freezing, temperatures the tissues weaken because they are unable to carry on normal metabolic processes. Various physiological and biochemical alterations occur at the affected areas that lead to the development of a variety of chilling injury symptoms, such as surface pitting, discoloration, internal breakdown, loss of flavour and decay. However, in the households, the consumers have two alternatives for tomato storage: either to store it in the refrigerator or to store it at room temperature. In our research we hypothesize that storage of tomato in the refrigerator, in spite of the fact that low temperature decrease weight loss and supress the fruit respiration rate leads to increase of wasted fruit due to quality loss due to chilling injuries. In order to test this hypothesis fresh tomato fruits were right after the harvest stored at 4 and at 20°C. The loss of quality in terms of fruit firmness decrease and visual appearance attributes was registered in two days periods. The firmness of tomato stored at room temperature decreased slowly and remained at acceptable level for 3 weeks. Varying of firmness of tomato fruits stored in the refrigerator varied in dependence of appearance of chilling injuries in initial stages, until complete loss of quality after two weeks of storage in refrigerator. Beside chilling injury damage tomato stored in refrigerator exhibited a number of other deficiencies: more expressed yellow tone of skin colour, less ascorbic acid and lycopene and more acids in fruit composition.

Objavljeni radovi u zbornicima, na skupu nacionalnog značaja štampani u apstraktu, R73:

1. Ilić, S.Z., Milenković, L., Šunić, Lj., Bajić, A., Gledić, A., Kevrešan, Ž., Mastilović, J., Kovač, R. (2019) Grafting and shading - the influence on postharvest tomato quality. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 36.

Кратак приказ рада:

Fruit components, lycopene, ascorbic acid, phenols, total sugar and citric acids content at harvest and after 15 days storage were examined. The values of these parameters were lower in the fruits from grafted plants than those from ungrafted ones. During storage the decreases of bioactive compounds had a similar trend and intensity, though some inter-color shade variation was observed. Because the sugar content decrease during storage was much higher than that of acids, their rates were markedly different for the two shading methods. Potential reduction in phenols content in response to grafting during storage period is very limited and not detrimental to fruit quality. Fruits from red-net shaded plants exhibited the highest lycopene content in both grafted and non-grafted plants at harvest, but level of lycopene significantly decreased during storage. Ascorbic acid content increases during storage in both cultivars and in all treatments.

2. Ilić, S.Z., Milenković, L., Kevrešan, Ž., Mastilović, J., Fallik E., R. (2019) Low cost technology improves vegetable quality and shelf life during marketing. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 39

Кратак приказ рада:

Greenhouses produce high yields but require high initial cost whereas screenhouses, are a low-cost alternative suitable for growers with limited capital. Screenhouses or nethouses protect vegetable plants (leaf and fruit) from strong direct sun radiation, heat stress, drought, desiccating winds, birds and hail storms. Photo-selective, coloured, shade nets provide diverse mixtures of natural, unmodified light and scattered, spectrally modified light. Spectral modification promotes physiological responses which affects productivity and quality. Through the manipulation of light quantity and quality with the use of netting, optimization of light can reduce sunburn incidence in developing fruit as well as reduce abiotic stress factors such as soil and fruit or leaf temperature that has positive effects on vegetable growth and productivity. Therefore, according to the results of many investigation, any of color nets that is available, but preferably the pearl and red, represent an option to replace the black net, increase the yield and quality and decrease physiological disorders of vegetables plants under net house conditions. As evident from our research and published literature, shading is one of the methods for recommendation for controlling vegetable plant development and improving productivity and quality before and after harvest.

3. Gledić A., Kovač R., Kevrešan Ž., Mastilović J., Bajić A., Milić B., Kalajdžić J., Milović M.: Variations in chemical composition of sweet cherry during natural and postharvest ripening. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad. pp. 45-45, 2019.

Кратак приказ рада:

For the purpose of present study sweet cherry fruits were harvested in four ripening stages: first color brake from yellow to red, light red, red and dark red skin color for three sweet cherry cultivars (Regina, Sweetheart and Kordia). Sugars, organic acids and anthocyans were analysed in fruits harvested at different ripening stages in fresh fruit and after 10 days of postharvest ripening. Fruit color was monitored every day throughout 14 days, while the mineral composition was analysed only in fruit right after the harvest. Results point out at different patterns in changes of composition of sweet cherry fruit in dependence of ripening stage at harvest time. The content of organic acids gradually decreases during natural ripening of fruits while the sugar content for both gglucose and fructose increases more sharply during natural but also during postharb+vest ripening. Antocyanins content highely depends on the cultivar but for all cuplivars sharply increases in final ripening stages, while during postharvest ripening only limited increase of antocyanins content was registered.

4. Šunić, Lj., Ilić, S.Z., Milenković, L., Mastilović, J., Kevrešan, Ž., Bajić, A., Gledić, A., Kovač, R. (2019) Bioshemical profile of tomato fruits influenced by grafting and shading under salt stress. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 46

Кратак приказ рада:

The possibility of grafting tomato plants to improve salt tolerance under shading without fruit quality loss is discussed. Fruit weight reduction of grafted plants under saline conditions was lower (about 20–30%) in comparison with non-grafted ones. The results showed that fruit yield and fruit index, number of fruits/truss

and fruit weights were improved by grafting. Salt stress at the moderate salinity level (EC 4 dS m-1) induced the highest alteration of examined growth and quality parameters. No significant difference in mineral content was found. Irrigating 'Paronset F1'/'He-Man' plants with moderate-salinity water resulted in increased fruit firmness and sugar and acid contents. Moderate salinity (4.0 EC) increased health-promoting substances such as vitamin C and lycopene. A significantly higher lycopene, vitamin C and total phenolic content was found in 'Paronset F1'/'He-Man' fruit from plants irrigated with moderate saline water (S1- 4 dS m-1) than in those irrigated with fresh water (1.7 dS m-1) and high (S2) and very high (S-3) saline water in all shade nets (blue, red and pearl), indicating the ability of this scion/ rootstock combination to mitigate the toxicity effect of salinity stress. A higher phenolics concentration in fruits from the unshaded plants (control) may be an additional indicator of stress, caused by solar radiation and higher temperatures, compared to the fruit from plants cover by colour shade nets. Sugar concentrations and total organic acids of tomato fruit can generally be decreased by salt stress to plant root zones before harvest. These results showed that grafting could be an advantageous alternative in tomato production. Moreover, use of an appropriate rootstock/scion combination and moderately saline water can improve fruit characteristics.

5. Milić B., Keserović Z., Magazin N., Kalajdžić J., Milović M., Popara G., Kevrešan Ž., Mastilović J. (2019): Postharvest fruits quality of three apple cultivars with different ripening period. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad, pp. 50-50. 2019.

Кратак приказ рада:

Fruits were picked at commercial harvest time and stored in normal atmosphere (NA) cold storage at 1±0.5°C for 60 days (60 + 0) with an additional 30 days shelf life at 21±2°C (60 + 30). Fruits from each cultivar tested were stored at room temperature 21±2°C for 30 days (30 + 0), as well. Flesh firmness was steadily decreasing during storage and shelf-life in Mairac and Fuji, being higher after 30 + 0 days at 21±2°C than after 60 + 30 days in cold-storage and shelf-life. In cv. Gala, flesh firmness was at the same level after 30 + 0 days and after 60 + 30 days. Soluble solids content (SSC) generally increased during the storage. In cv. Fuji, the decrease SSC was recorded at 60 + 1 days, followed by the increase at 60 + 30, confirming the cyclic sugars transformations under cold-storage conditions. Titratable acidity (TA) generally decreased during storage, while pH increased. Cv. Mairac had the highest TA among cultivars, reaching up to 0.59 g malic acid/100 g. Moreover, Mairac showed an exceptional lack of climacteric pattern of respiration at shelf-life, whether it was previously cold-stored or not. Among cultivars assessed, Mairac constantly had the lowest ethylene production, with only a slight increase in respiration after 60 days in cold-storage. On the other hand, in cv. Gala the respiration peak was recorded at 0 + 8 and 60 + 7 days, while in Fuji at 0 + 10 and 60 + 3 days, followed by the dramatic increase in ethylene production in both cultivars. Weight loss often occurs during the cold-storage of fruits, leading to significant economic costs. Despite significant decrease in fruit firmness during the storage and shelf-life, cv. Gala had the smallest weight loss recorded during the shelf-life. It can be concluded that apple cv. Mairac has non-climacteric respiration pattern and a high potential to keep good fruit quality (SSC, TA) for a long time period in storage and shelf life, while on the other hand, Gala and Fuji are typical climacteric fruits.

6. Popara G., Milić B., Mastilović J., Kevrešan Ž., Magazin N., Keserović Z., Milović M., Kalajdžić J., Bajić A., Gledić A. (2019) The influence of 6-benziladenine and gibberellic acid application on productivity and postharvest properties of plum. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad. pp. 51

Кратак приказ рада:

BA treatments significantly increased yield, number of fruits per tree, geometric mean diameter and fruit volume, while the effects of GA3 were inconsistent. The highest impact on yield and number of fruits per tree was observed with 50 mg L-1BA regardless rootstock. The only exception were plum trees grafted on WaVit rootstock in 2017., where the highest yield was observed with 100 mg L-1BA. The color expressed through chromaticity (C - hroma) varied between years, rootstock and treatments. Flesh firmness (g) gradually decreased during storage period. When 50 mg L-1BA was applied, fruits had the highest flesh firmness at the time of harvest in 2016, while the same treatment caused the smallest flesh firmness after storage. On the other hand, GA3 treatment increased flesh firmness of fruits consistently measured after storage compared to the untreated control.*

7. Milović M., Keserović Z., Magazin N., Milić B., Mastilović J., Kevrešan Ž., Kalajdžić J.: Influence of thinning treatments on apricot fruit yield, qualty and storability. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad. pp. 52-52

Кратак приказ рада:

In addition to proper nutrition, pruning, irrigation and protection, thinning is another method for obtaining higher fruit quality. Hand thinning increases the cost of production but is one of the best method of thinning because it enables removal less developed, destructive and mechanically damaged fruits, while the healthy, biggest fruits are left on the tree. The aim of the experiment was to examine the impact of the hand thinning on fruit quality and storability of 'Buda' apricot cultivar. The study was carried out during 2016 at the experimental orchard of the Faculty of Agriculture, Novi Sad, Serbia. Myrobalan seedlings were used as a rootstock with blackthorn (Prunus spinosa L.) as an interstock. The orchard was established in the spring 2012 at 4 × 2 m planting distance (1,250 trees ha-1). Thinning fruits was conducted 59 days after full blooming. Crop load level included the following treatments: control (without thinng), 30% and 50% hand thining. Fruits were picked at the pre-climacteric stage using DA-meter to classified fruits by IAD index within the range from 0.4 to 0.8 and transported to the postharvest pilot plant laboratory for analysis and storability experiments. For the purpose of storability testing fruit were stored at 0-2oC, 80% RH during 21 days, while the differences in shelf life of fruits at the market were recorded after 3 days at room temperature. Fruits were analyzed in terms of weight, dimensions, composition, color and texture. Respiration rate and ethylene production was registered during 8 days after the harvest at room temperature..

8. Janić Hajnal, E., Radusin, T., Kos, J., Orčić, D., Mastilović, J., Kevrešan, K., Novaković, A. Influence of packaging material applied on quality and safety of tomato during prolonged exposure at the market. 6th South East Europe Postharvest Conference, Quality Management inPostharvest Systems, June 26 and 28, 2019, Novi Nad, Serbia, June 27, 2019, Sombor, Serbia, Book of abstracts, 59.

Кратак приказ рада:

Packaging of fresh fruits and vegetables before its exposure at the market is becoming the common practice applied in order to increase shelf life, by contributing to preservation of sensory properties and increasing the safety of the products. Thus, the aim of this research was to determine the influence of different packaging solutions based on conventional polymer packaging materials on postharvest shelf-life of fresh tomato under conditions commonly applied at the market, regarding the changes of its quality and safety. For this purpose, fully ripe tomato fruits (Solanum lycopersicum L.) hybrid "Brooklyn" were collected and stored on 13 °C ± 1°C and relative humidity of 95 % ± 5%. Unpacked samples and samples packed in different packaging materials (polyethylene, perforated polyethylene, cellophane, perforated cellophane, polystyrene wrapped with polypropylene stretch film) were stored for 7, 14 and 21 days. Storage of ripe tomato for three weeks at 13°C regardless of applied packaging solution results in changes of color properties. Tomato packed in perforated films is characterized with less expressed color changes related mostly to increased fruit lightness. Tomato packed in sealed packaging units tends to change color nuance towards more expressed red tone and even more increased presence of yellow tone. The main changes in textural properties (hardness, gumminess and resilience) are exhibited during first week of storage regardless of packaging material and solution applied. During later storage periods, only slight changes of textural properties are exhibited with better preservation of hardness and gumminess in the case of tomato fruits packed in sealed packaging units. Mould growth is much more present around the pedicle region then on the surface of samples. The highest mold count per cm2 was recorded after two weeks and after that time, the decrease in total mould count occurred. Regarding the content of alternariol (AOH), alternariol monomethyl ether (AME), and tenuazonic acid (TeA) as a most common Alternaria toxins which are frequent contaminants in fruit and vegetables, it can be concluded that only unpacked tomatoes and tomatoes packed in polystyrene wrapped with polypropylene stretch film under given storage conditions were safe, since none of the tested Alternaria toxins has been detected in these samples during 21 days of storage.

9. Kovač R., Gledić A., Bajić A., Ubiparip Samek D., Kevrešan Ž., Mastilović J., Milić B., Kalajdžić J., Milović M., Plavšić D.: Packaging may diminish the quality of sweet cherry fruit. Postharvest fruits quality of three apple cultivars with different ripening period. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad. pp. 60-60

Кратак приказ рада:

Fruits were harvested in two developmental stages: unripe and ripe; and stored: a) unpacked; b) packed in plastic bag; and c) packed in modified atmosphere (MAP packaging), for 21 days at +4 ◦C, followed by one or four days of shelf life. Subsequently, the compositional variation in natural sugars, organic acids, anthocyanins, changes in fruit color and respiration rate were monitored. Obtained results suggest that, regardless of the fruit ripeness, both packaging methods are less efficient in preserving the quality and nutritive attributes of sweet cherry, when compared to the unpacked fruits. Namely, within each category of ripeness, unpacked fruits had higher amount of natural sugars, organic acids, and total anthocyanins, compared to the packed fruits, respectively. Noteworthy is an observation that MAP-packed fruits showed

slightly better results in maintaining the initial nutritive profile of sweet cherry, when compared to the fruits packed in plastic bag. In respect to color change, no major perturbations were detected other than expected regarding the fruit ripening. Somewhat noticeable decline was detected in a and b* parameter, in ripe unpacked fruits, after 21 days. Furthermore, respiration rate was higher in ripe versus unripe fruits. For both unripe and ripe unpacked fruits respiration rate was the highest, compared to both packaging solutions. However in the case of ripe fruits initially low respiration increases after unpacking pointing out at intensification of methanolic processes. This phenomenon is less expressed in the case of MAP packaging. These findings point out that packaging is efficient in reducing respiration, but might cause shortening of shelf life of fruits at the market.With exemption of yeast count in packed ripe sweet cherries microbial count of fungus and yeast did not change significantly. Increased yeast content in packed ripe sweet cherries point out at possible initiation of fermentation in oacked fruit.*

10. Tomšik, A., Bajić, A., Radusin, T, Cvetković, B., Gledić, A., Kevrešan, Ž., Mastilović, J. (2019) Changes of composition and sensory properties of strawberries during prolonged storage in dependence of temperature and packaging solution. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 61

Кратак приказ рада:

Different packaging solutions were evaluated in order to preserve sensorial and nutritional characteristic of strawberries. Freshly harvested strawberry cultivars fruits ("Jolly") were divided in tree groups. One as control, second one placed in polyethylene bags and sealed and the third one placed in polyethylene bags and sealed under vacuum of 40%. Packed strawberries were stored at two different temperatures 5 °C and 0 °C, 90 - 95% RH for 10 days for the evaluation of shelf life. During and after storage several parameters were monitored. Changes in fruit quality, weight loss, decay, firmness and colour were investigated. During the storage total phenolic content, anthocyanin content, ascorbic acid and total acid were analysed. During the storage total phenolic compounds slightly increased during the storage on both investigated temperatures. Anthocyanin content increased when strawberries were stored at 5°C, but vacuum packaging did not benefits its accumulation. Ascorbic acid was best preserved in polyethylene packaging stored at lower temperature at 0 °C. From sensorial aspect strawberries stored in polyethylene bags were better rated the one packed polyethylene bags under vacuum.

11. Plavšić D., Mastilović J., Kevrešan Ž., Milović M., Milić B., Magazin N. (2019) Influence of packaging solutions on changes of composition and microbial count of fully ripe apricot fruits. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 62

Кратак приказ рада:

The aim of this study was to investigate if and to which extent can the shelf life of fully ripe apricot fruits be prolonged through application of different packaging solutions: packaging in low oxigene atmosphere (O2< 2%), athmosphere modified gradually through fruit respiration in closed packaging units (MAP) and opened with prior exposure to CO2 atmosphere for 24 h. Cultivar NS4 was used for investigation harvested in full ripeness maturity stage (DA-meter IAD index <0,1). Harvested fruits were packed and stored at 0.5oC for 21 day. Control fruits were stored for the same period without packaging. After the storage period respiration rate and ethylene develoopement were registered for 3 days of fruit shelf life at simulated market conditions (20oC, 60-70% RH). For all tested packaing solution similar respirataion rates and ethylene production rates were determined which were in all cases higher than for the control samples. Packed appricots were characterized with higher titrable acidity, which resulted in higher perception of acidic taste by sensory analysis and lower sugar content which did not affect sensory determined sweetness perception. Total phenols and flavonoids content in comparison to control samples was also registered in packed samples. In packed apricots content of succinic acid was higher pointing out at more intensive methabolic processes. Changes of fruit colour expressed as hueo angle was less expressed in packed in comparison to control fruits. Flesh firmness was better preserved in the case of apricots stored in MAP while for the other packaging solution it was at the same level as the control. Microbial count for molds was similar for all applied treatments, while the yeast count differed slightly.

12. Bajić, A., Tomšik, A., Mastilović, J., Kevrešan, Ž., Gledić, A., Gvozdanović Varga, J., Ubiparip Samek, D., Kovač, R. (2019) Short time steam heating as a postharvest treatment of garlic: Effects on bioactive compounds and suppression of long term storage problems. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 63.

Кратак приказ рада:

This work aims to investigate the effect of the short time steam treatment on the total content of phenols

(TPC), flavonoids (TF), and thiosulfinates (TT) and the occurrence of deteriorative quality changes (sprout development, mold infection or discoloration) in two domestic Serbian garlic cultivars (JBL40 and Bosut), prior and after the storage at 20°C for six months. Short term steam treatment of fresh garlic leads to the slight decrease of thiosulfinates and severe loss of flavonoids, while it does not affect phenolic compounds significantly. After the storage of untreated garlic cultivars, a slight grow of TPC and a reduction of TFC and TTC occurred. Conversely, in stored steam treated garlic accumulation of phenolics and thiosulfinates was observed. The gain and loss of flavonoids occurred in JBL40 and Bosut, respectively. Steam treatment retards the development of sprouts in garlic and leads to the discoloration changes after the long term storage. Application of steam treatment results in the suppression of mold contamination only in Bosut cultivar.

13. Pestorić M., Mastilović J., Kevrešan Ž., Pezo L., Belović M., Glogovac S., Ilić N., Takač A. (2019) The relationship betwee, sensory and instrumental data – A combined approach for accessing the quality of fresh tomato genotypes. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 64

Кратак приказ рада:

*A combined approach to assess the quality of nine fresh tomato genotypes was applied in order to obtain data for colour in L*a*b* colour space, textural characteristics, pH, total dry matter, titratable acidity, total soluble solids content, and sensory profiles. Principal Component Analysis (PCA) was performed to characterize and differentiate among the observed genotypes, explaining 73.52% of the total variance, using the first three principal components. Artificial neural network (ANN) model was used for the prediction of sensory properties based on the results obtained by basic chemical and instrumental determinations. The developed empirical model gives a reasonable fit to experimental data. The developed ANN model predicts the sensory properties with high adequacy, with the overall coefficient of determination of 0.859.*

14. Mandić A, Kevrešan Ž., Mastilović J. (2019) Development and validation of static headspace gas chromatography with flame ionisation detection method for determination of ethylene. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 65

Кратак приказ рада:

Method is developed on DB-WAX column (Agilent, USA) which is not usually used for determination of ethylene. Nitrogen was used as carrier gas, with the temerature gradient from 60 °C to 150°C, at rate 30 °C/min and the injection was in split mode (10:1) The separation of ethylene was achieved within 12 min. Relative standard deviations (RSD) of the retention times for repeatability and intermediate precision for ethylene were 0.05 and 0.06 %, respectively. For the obtained peak areas, RSD for repeatability and intermediate precision were 7.40 and 8.04%, respectively. Recovery was within the range of 86-107%. Ethylene showed an excellent linear behaviour over the set concentration range range of 0.5-5 μL of 4.02% of ethylene in 10 mL vial, with correlation coefficient (R2) values above 0.99.

15. Radovanović M., Mastilović J. (2019) Estimation of fruit and vegetable waste in households in Republic of Serbia. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 66

Кратак приказ рада:

In the Republic of Serbia, research of food waste is scarce. This paper aims to show which quantities of fruit and vegetables in the Republic of Serbia are wasted in the households. The research is based on primary and secondary data sources. Primary data is collected within the project "Food is for meal, not for waste!", in the period of 2017/2018. The monitoring unit was chosen randomly. In the survey, individuals who could participate were: ones who are residents of the Republic of Serbia; ones who use one of the two official letters on the territory of the country; ones who are over 18 years old. The total number of respondents was 784, of which one part participated in the interview (381), and the rest filled in an anonymous survey (403). The research was carried out on the territory of the Republic of Serbia. Secondary data were used from database of Statistical office of the Republic of Serbia and the FAO database. The most important features are presented using tables and graphs, and processed by standard mathematical and statistical methods using quantitative research methods (average value of the phenomenon) and descriptive statistics.

15. Ubiparip Samek, D., Pezo, L.,Mastilović, J., Bajić, A., Kovač, R., Zoranović, T., Vlahović, B. (2019) Correspondence analysis of fruit and vegetable waste among

consumers in Vojvodina. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 68.

Кратак приказ рада:

With the aim to understand the main reasons for occurrence of fruit and vegetable waste among the population in Vojvodina (Republic of Serbia) cross-sectional data were collected through a self-administrated online survey of 711 correspondents. The questions presented in this study focused on the method of preserving the fruits and the vegetables before consumption (1-fresh, 2 - in the refrigerator, 3 - in the deep freezer) and self-estimation of wasteful behavior in the household. Data regarding respondent's gender, age, education level and household income as well as respondents self-estimation of health status were collected too. Obtained data were analyzed using descriptive statistics and correspondence analysis. The results of the correspondence analysis presented on biplot showed that the first two dimensions explained for 95.06% of the total percent of inertia (statistically significant at $p<0.001$ level) indicating that there is a strong relation among investigated variables. According to the survey, the fruits and vegetables are most likely used fresh (54.43% and 48.95%, respectively), whereas incidence of utilization of fruit and vegetables after storage in refrigerator (17.16% and 29.96%, respectively) or in the deep freezer (2.81% or 5.20%, respectively) is lower.

16. Vuković A., Mastilović J., Kevrešan Ž., Tegeltija S., Ostojić G., Stankovski S.: Temperature conditions optimisation and control as a tool for minimistion of fresh produce losses in restaurants , 6. South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad: Institute of Food Technology - Novi Sad, 26-28 Jun, 2019, pp. 69-69

Кратак приказ рада:

In order to create inputs for development of the optimisation plan for storing of fresh produce under the conditions being as close as possible to the optimal conditions recommended shelf life of fresh produce with the highest share in offer and with the highest price was tested under storage conditions available in the restaurant. Testing included a variety of leafy vegetables, onions, roots and fruits. Produce was stored under the refrigerating conditions available in the restaurant (0, 5 and 8^oC and non refrigerated 24^oC). Based on the obtained results and taking into account the constraints of available storage facilities being at disposal in a restaurant plan for purchase dinamics and storing practice was developed. Application of optimized scheme for storage of fresh produce in a restaurant resulted in decrease of discarded quantities which in dependence of frech produce ranged from 50 to 90 % resulting in significant economic benefits.

17. Kevrešan Ž., Mastilović J., Ostojić G., Stankovski S., Tegeltija S.: Modelling fresh produce postharvest shelf life in dependence of supply chain conditions, 6. South East Europe Postharvest Conference - Quality Management in Postharvest System, Novi Sad: Institute of Food Technology - Novi Sad, 26-28 Jun, 2019, pp. 70-70,

Кратак приказ рада:

In order to eneble calculation of remaining shelf life of fresh produce in dependence of storage history in the supply chain a serias of experiments was conducted. Selected fresh produce varieties were stored at several different temperatures deviating to different extent from the optimal ones. Extent of deterioration was registered on daily level by the trained assesors and recorded as the percentually expressed extent of quality loss. Based on obtained results mathematical models were developed for each tested fresh produce type resulting in aloritams for calculation of remaining days of shelf life of fresh produce in dependence of storage temperature recording history.

18. Mastilović J., Cvetković B., Kevrešan Ž., Plavšić D., Magazin N. (2019) Strawberries for distant narkets: evaluation of commonly applied shippipng conditions. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 71

Кратак приказ рада:

Obtained results point out that the variation of temperature during shipping from 0 to 5oC results in significant changes in physiological processes in fruit, as well as in the fruit properties. Respiration rate at 5oC permanently increases until the moment when it sharply starts to decrease, while at 0oC it is constant with slight decrease towards the end of shipping period. Differences in methabolic processes were registered also in terms of sugar content and pH which both increase during shipping at 5oC. Increase of the shipping temperature to 5oC results also in faster degradation of ascorbic acid, especially after exposure of the fruit to the market conditions. After exposure to the market conditions strawberries shipped

at 5oC suffer from fast decrease of flesh firmness while the firmness of strawberries shipped at 0oC decreases slightly and remains at acceptable level during two days at the market. Microbial count does not change significantly during the shipping period regardless of the shipping temperature, but it increases rapidly for strawberries that were shipped at 5oC after exposure to the market conditions.

19. Ubiparip Samek, D., Pezo, L., Mastilović, J., Bajić, A., Kovač, R., Zoranović, T., Vlahović, B. (2019) Utilization of correspondence analysis to understand the determinants of common vegetable types utilization among consumers in Vojvodina. 6th South East Europe Postharvest Conference - Quality Management in Postharvest System, 26-28 June, Novi Sad, Serbia, Book of Abstract, 72.

Кратак приказ рада:

With the focus on analyzing the consumers' viewpoints about vegetable consumption concerns the study aimed to explore the prevalence of inadequate vegetable consumption among consumers in Vojvodina. For that purpose the correspondence analysis was conducted among the sample of 711 respondents through a self-administrated online survey. Question one focused on the list of up to three of the most important reasons for specific vegetables type consumption while the second question provided up to three of the most important processed vegetable products and fresh vegetable that are used for consumption. Results presented on two biplots show that the first two dimensions explained for 91, 54% of the total percent of inertia for most important reasons for consumption of specific type of vegetables (total inertia was 0.156; $\chi 2$ was 2973.7; statistically significant at $p<0.001$ level) while 98.00% of inertia were explained for fresh and processed vegetable products (total inertia was 0.334; $\chi 2$ was 2627.1; $p<0.001$). The various vegetable types are almost equally used (variation reached only 20.694). Most of the correspondents answered that the vegetable is healthy (24.44%) and tasty (16.12%). Vegetable is predominantly used as fresh (reported by 28.76%), or as ingredient of a juice (24.69%), frozen (24.66%) and canned (21.89%). Moreover, for each type of vegetable recommendations for alternative uses are given to the consumers in order to educate and motivate them to increase their daily vegetable consumption.

4. ОБРАЗОВНА ДЈЕЛАТНОСТ КАНДИДАТА

Образовна дјелатност прије посљедњег избора

Свој педагошки рад кандидат Јасна Мастиловић започиње 2010. године као доцент на предмету Технологија жита и брашна на првом циклусу студија на Технолошком факултету у Зворнику и на предмету Нове технологије у преради бршна на другом циклусу студија.

Образовна дјелатност послије посљедњег избора

Навести све активности (уџбеници и друге образовне публикације, предмети на којима је кандидат ангажован, гостујућа настава, резултате анкете[6], менторство[7])

У звање ванредног професора изабрана је 2015. године и изводи наставу на предметима Технологија жита и брашна (Први циклус студија) и Нове технологије у преради брашна и Развој нових прехрамбених производа (Други циклус студија) на Технолошком факултету у Зворнику.

Од 2017. Године ангажована је на Факултету за прехрамбену технологију, безбједност хране и екологију Универзитета Доња Горица у Подгорици, Црне Гора где изводи наставу на предмету Развој новог производа у прехрамбеној индустрији на другом циклусус студија.

Према анкетама студената које су спроведене у овом периоду др Јасна

[6] Као доказ о резултатима студентске анкете кандидат прилаже сопствене оцјене штампане из базе.
[7] Уколико постоје менторства (магистарски/мастер рад или докторска дисертација) навести име и презиме кандидата, факултет, ужу научну област рада.

Мастиловић је добила веома високу просечну оцену (5,00) за свој стручни и педагошки приступ.

У овом периоду др Јасна Мастиловић је објавила две књиге (два универзитетска уџбеника):

Мастиловић Ј., Технологија жита и брашна: теоријске основе, Технолошки факултет Зворник, Универзитет у Источном Сарајеву, 2020, 253 стране, ISBN 978-99955-81-36-7
Мастиловић Ј., Технологија жита и брашна: пректични аспекти, Технолошки факултет Зворник, Универзитет у Источном Сарајеву, 2020, 119 страна, ISBN 978-99955-81-35-0

Ментор докторских дисертација:

2015 Јована Кос: Афлатоксини: анализа појаве, процена ризика и оптимизација метода за одређивање у кукурузу и млеку, Универзитет у Новом Саду, Технолошки факултет, Србија
https://www.cris.uns.ac.rs/DownloadFileServlet/Disertacija142295399367391.pdf?controlNumber=(BISIS)91269&fileName=142295399367391.pdf&id=3248&licenseAccepted=true

2015 Елизабет Јанић Хајнал: Могућности примене изабраних технолошких процеса за смањење садржаја Алтернариа токсина у пшеници, Универзитет у Новом Саду, Технолошкки факултет, Србија
https://nardus.mpn.gov.rs/bitstream/handle/123456789/1818/Disertacija.pdf?sequence=6

Менторство на мастер студијама:

2017 Џенита Џинић, Развој могућности коришћења нуспроизвода прераде паприке у производњи хране, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2017 Сандра Јосиповић, Утицај поступака производње и удјела брашна од погаче из производње уља тикве голице на реолошка својства тијеста и квалитет пекарских производа, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2018 Јелена Радовановић, Утицај анатомских дијелова паприке као природног побољшивача на реолошка својства пшеничног тијеста и њихова примјена у производњи хљеба, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2018 Ријад Мартиновић: Развој воћног јогурта са високим удјелом воћа, Универзитет Доља Горица, Црна Гора

2019 Вања Балабан, Дистрибуција технолошког квалитета у пасажним брашнима као елемент оптимизације учинка млина, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2019 Ивана Цветојевић, Ефекти примене сурутке у производњи хлеба, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2019 Мелиса Рамић, Могућност примјене пектина у пекарским производима, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2019 Ивана Рајковић, Анализа услова у дистрибутивном ланцу свјежег воћа и поврћа, Универзитет Доња Горица, Црна Гора

Менторство дипломских радова:

2015 Мелиса Рамић, Утицај класификације зрна пшенице по величини на минерални и протеински састав пасажних брашна, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2016 Бранкица Божић, Могућности управљања пецивним својствима брашна примјеном класификације зрна пшенице по величини, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

2019 Драгана Шкулетић, Утицај додатака на квалитет пекарског производа, Универзитет у Источном Сарајеву, Технолошки факултет Зворник

Учешће у комисији за дипломске радове:

2015 Александар Осатовић, Сензорна и инструментална карактеризација пуњења за производе од лиснатих теста, Технолошки факултет Зворник

Чланови Комисије су након увида у извјештаје Технолошког факултета, установили да резултати указују на највишу оцјену коју је др Јасна Мастиловић добијала током провођења вишегодишњих студентских анкета (Просјечна оцјена у студентским анкетама из 2017/18 и 2018/19 академске године је била 5).

Посјете високошколским установама, академије, симпозијуми, конференције у иностранству, након посљедњег избора:

2015 Agricultral reserach organisation, Volcani center for postharvest research, host profesor Elazar Falik, Tel Aviv, Israel

2017 China Agricultural university i Beijing and National postharvest center in Tienjin, Peroples republic of China, host profesor Zhang Xioshuan

2019 EU comission, Joint Reserach Center, Seville, Spain host Nikola Radovanović

2019 King's college, London, Great Britain, host professor Adam Fagan

5. СТРУЧНА ДЈЕЛАТНОСТ КАНДИДАТА

Навести учешће у НИ пројектима (одобрени и завршени: назив НИ пројекта са

ознаком, период реализације, да ли је кандидат руководилац или учесник).

1. Стручна дјелатност прије првог и/или последњег избора/реизбора

Руковођење пројектима:

2002-20041. БТН 2.2.2.0430.Б Дурум тестенина високог квалитета у оквиру Националног програма Агро индустрија и биотехнологија 2002-2004 године, носилац пројекта

2002-2004 БТН 2.2.2.0432.Б Замрзнути пекарски производи на бази стрних жита са посебним акцентом на национално карактеристичне производе у оквиру Националног програма Агро индустрија И биотехнологија 2002-2004 године, носилац пројекта

2002-2004 БТН 2.2.2.0431.Б Термички обрађени производи од целог зрна стрних жита у оквиру Националног програма Агро индустрија и биотехнологија 2002-2004 године, носилац пројекта

2005-2007 ТР 6849 Производња пшенице под контролисаним условима уз примену принципа НАССР у оквиру програма технолошког развоја 2005-2007 године, носилац пројекта

2008-2010 ТР 20066 Одрживост ланца масовне производње хране, пројекат технолошког развоја Министарства за науку и технолошки развој, 2008-2010, носилац пројекта

2009-2011 Национални координатор компоненте Agricultural Promotion програма у оквиру Integrated Regional Development Plan of AP Vojvodina, финансиран од стане Austrian Development Agency

2010: Develeoping a database on agricultural and non agricultural products important for tourism development in targeted geographical regions, reposnsible person, Funded by the FOOD and Agriculture Organisation of the United Nations FAO UN

2010-2011 Development of warehouse receipt system in Serbia, local project coordinator, funded by FAO/EBRD

2011-2014 III 46001 Развој и примена нових и традиционалних технологија у производњи конкурентних прехрамбених производа са додатом вредношћу за домаће и светско тржиште - створимо богатство из богатства Србије, пројекат интегрисаних интердисциплинарних истраживања, Министарства за науку и технолошки развој.

Учешће на пројектима:

2011-2014: FP7-KBBE-2010-4 Proposal No 266331 Low cost technologies and traditional ingredients for the production of affordable, nutritionally correct, convenient foos enhancing health in population groups at risk of poverty CHANCE, contracted with EC

2010-2011: Снимак и мапирање потенцијала АП Војводине за заштиту географских индикација агропрехрамбених производа и промоцију кроз директни маркетинг и рурални туризам за Секретаријат пољопривреде шумарства и водопривреде АП Војводине уз подршку Аустријске агенције за развој (руководилац).

2010-2011: Анализа ризика са планом мониторинга за прехрамбене производе са масовном потрошњом за Секретаријат пољопривреде шумарства и водопривреде АП Војводине (руководилац)

2010-2012: Подршка произвођачима одабраних регионалних и традиционалних производа на заштити географских ознака према европској методологији за потребе SEEDev-a по пројекту који финансира Швајцарска влада (руководилац)

2011: Анализа тржишта за потребе директног маркетинга на одабраним дестинацијама АП Војводине за Секретаријат пољопривреде шумарства и водопривреде АП Војводине уз подршку Аустријске агенције за развој (руководилац)

2011: Израда приручника за рад јавних складишта за потребе интересних група система и приручника за рад инспектора за јавна складишта за потребе Инспектората Министарства пољопривреде, шумарства и водопривреде Републике Србији уз подршку за Организације за храну и пољопривреду Уједињених нација FAO, а за потребе Европске банке за обнову и развој EBRD (учесник, водећи експерт)

Техничка рјешења, Ново лабораторијско постројење, ново експериментално постројење, нови технолошки поступак:

1. Мастиловић, Ј., Кевресан, Ж., Новаковић, А., Јанић Хајнал, Е., Радусин, Т. (2013). Техничко решење контролисаног дозревања и чувања касног парадајза

2. Кевресан, Ж., Мастиловић, Ј., Радусин, Т., Новаковић, А., Јанић Хајнал, Е .: Примена орошавања свежих малина у циљу очувања свежине и масе малина за домаћу потрошњи у извоз.

3. Јанић Хајнал Е., Мастиловић Ј., Новаковић А. (2010) Технологија разврставања пшенице по квалитету, Техничка и развојна решења - нови технолошки поступак уведен у производњу у предузећу Житко ад у Бачкој Тополи

4. Појић М., Мастиловић Ј. (2010) Функционисање мреже НИРС уређаја за контролу квалитета жита у републици Србији, Техничко решење, наручилац ЛАБТЕХ ДОО, Београд, МЦ Лабор, Београд.

Патент

1. Додић С., Попов С., Мастиловић Ј. (2010) Поступак и постројење за ревитализацију отпадног пивског квасца за примену у пекарству. Патент број 50640, Завод за интелектуалну својину, Република Србија

1. Стручна дјелатност послије првог и/или последњег избора/реизбора

Руковођење и учешће на пројектима:

2015-2019 III 46001 Развој и примена нових и традиционалних технологија у производњи конкурентних прехрамбених производа са додатом вредношћу за домаће и светско тржиште - створимо богатство из богатства Србије, пројекат интегрисаних интердисциплинарних истраживања, Министарства за науку и технолошки развој (пројект је отпочет 2011 године) – руководилац пројекта

2016-2017 Multiple sensors information fusion technologies for live and fresh agroproduct quality traceability system along the cold chain for Ministry of science and technological developemnt of Republic of Serbia and Ministry of science of PRC – руководилац пројекта

2016-2020 Побољшање квалитета и способности чувања плодова воћа употребом биљних регулатора и стимулатора раста за Секретаријат науке АП Војводине

2016-2020 Примена технологија ИоТ за праћење свежих прехрамбених производа из Војводине за Секретаријат науке АП Војводине

2018 Improving the competitiveness of domestic agricultural and food products on the market by analyzing consumer habits and testing quality and safety, funded by Ministry of Agriculture, Forstry and Water Management of Republic of Serbia – руководилац пројекта

2018 Promotion of economic and social position of woman in rural areas of Shumadia and Kolubara regions, Analysis and enforcement of technological processes. Products' quality, packaging, declaration and design of products from Shumadia and Kolubara region funded by Swiss government - руководилац задатка

2016-2018 The Innovative Food Product Development Cycle – FOODstars, Horizon 2020 research and innovation programme under Grant Agreement No 692276

2019- Erasmus + Project No 598596-EPP-1-2018-1-RS-EPPKA2-CBHE-JP Interdisciplinary short cycle programs in public policy making and analysis PPMA

Чланство у стручним тијелима:

Члан Националног тима за препород села Србије од 2020 године

Члан радне групе за спровођење поступка предузетничког откривања и израду Стратегије паметне специјализације Републике Србије и акционог плана за имплементацију стратегије, 2018 до данас

Члан Националног тима за преговоре у процесу придруживања Републике Србије ЕУ за Поглавље 25: Наука и истраживање, 2014-2015

Техничка рјешења, Ново лабораторијско постројење, ново експериментално постројење, нови технолошки поступак:

Давидовић Д., Мастиловић Ј., Величковић Д., Станисављенивћ Д., Милосављевбић Н., Петровић С.; Хлеб продужене свежине и трајности од ломљеног зрна пшенице

Уређивање часописа:

Часопис Индустрија, издавач Еконмски институт, Београд ISSN 0350-0373, главни одговорни уредник од 2015 године

Стручни часопис Млинпек алмах, издавач Млинпек Завод Нови Сад, председник издавачког савета од 2018 године

Citiranost (izvor: Google Scholar, pristupljeno dana 14.10.2020. godine):

- Ukupan broj navoda: 1234 (od 2015 – 842)
- h-Indeks: 18 (od 2015 – 15)
- i10- Indeks: 34 (od 2015 – 25)

Награде и признања

Јасна Мастиловић је била члан тима који је освојио друга награда на такмичењу за најбољу технолошку иновацију 2019. године у Републици Србији.

6. РЕЗУЛТАТ ИНТЕРВЈУА СА КАНДИДАТИМА[8]

Интервју са кандидатом обављен је 22.10.2020.године, у 11:00 часова Интервју је обављен уз присуство проф. др Александра Фиштеша, проф. др Биљане Пајин и проф. др Јованке Попов Раљић. На основу извршеног интервјуа са кандидатом као и његовог досадашњег рада, чланови Комисије са задовољством закључују да кандидат својим компетенцијама испуњава опште и посебне услове предметног конкурса.

7. ИНФОРМАЦИЈА О ОДРЖАНОМ ПРЕДАВАЊУ ИЗ НАСТАВНОГ ПРЕДМЕТА КОЈИ ПРИПАДА УЖОЈ НАУЧНОЈ/УМЈЕТНИЧКОЈ ОБЛАСТИ ЗА КОЈУ ЈЕ КАНДИДАТ КОНКУРИСАО, У СКЛАДУ СА ЧЛАНОМ 93. ЗАКОНА О ВИСОКОМ ОБРАЗОВАЊУ[9]

Кандидат др Јасна Мастиловић је у протеклом периоду у звању ванредног професора изводила наставу на предметима Технологија жита, брашна и Нове технологије прераде брашна и Развој нових прехрамбених производа на Технолошком факултету Зворник (студијски програм „Хемијско инжењерство и технологија“), као и на предмету Развој новог производа у прехрамбеној индустрији на Факултету за прехрамбене технологије, безбједност хране и кологију Универзита Доња Горица у Подогорици, Црна Гора те у складу са

[8] Интервију са кандидатима за изборе у академска звања обавља се у складу са чланом 4а. Правилника о поступку и условима избора академског особља Универзитета у Источном Сарајеву (Интервију подразумјева непосредан усмени разговор који комисија обавља са кандидатима у просторијама факултета/академије. Кандидатима се путем поште доставља позив за интервију у коме се наводи датум, вријеме и мјесто одржавања интервијуа.)

[9] Кандидат за избор у наставно-научно звање, који раније није изводио наставу у високошколским установама, дужан је да пред комисијом коју формира вијеће организационе јединице, одржи предавање из наставног предмета уже научне/умјетничке области за коју је конкурисао.

чланом 93. Закона о високом образовању РС, није било потребе организовати предавање.

III ЗАКЉУЧНО МИШЉЕЊЕ		
Експлицитно навести у табели у наставку да ли сваки кандидат испуњава услове за избор у звање или их не испуњава.		
Први кандидат		
Минимални услови за избор у звање[10]	испуњава/не испуњава	Навести резултате рада (уколико испуњава)
Има проведен најмање један изборни период у звању ванредног професора	испуњава	Одлука број 01-С-06-XXXVI/15
Има најмање осам научних радова из области за коју се бира, објављених у научним часописима и зборницима са рецензијом, након стицања звања ванредног професора	испуњава	Приложене библиографске јединице
Има најмање двије објављене књиге (научну монографију или универзитетски уџбеник) након стицања звања ванредног професора	испуњава	Књиге приложене у конкурсном материјалу
Има успјешно реализовано менторство кандидата за степен другог или трећег циклуса	испуњава	Документација из доктората достављена у конкурсном материјалу и web link према репозиторијуму докторских дисертација Универзитета у Новом Саду
Има успјешно остварену међународну сарадњу са другим универзитетима и релевантним институцијама у области високог образовања	испуњава	Подаци о учешћу на заједничким међународним пројектима и посетама универзитетима и институтима у иностранству
Додатно остварени резултати рада (осим минимално прописаних)		
Навести преостале публиковане радове, пројекте, менторства, …		
Наведени у поглављу 3,4 и 5 предметног извјештаја		
Други кандидат и сваки наредни уколико их има (све поновљено као за првог)		
-		

[10] У зависности у које се звање бира кандидат, навести минимално прописане услове на основу члана 77., 78. и 87. Закона о високом образовању односно на основу члана 37., 38. и 39. Правилника о поступку и условима избора академског особља Универзитета у Источном Сарајеву

Полазећи од Закона о високом образовању („Службени гласник Републике Српске“ бр. 73/10, 104/11, 84/12, 108/13, 44/15, 90/16, 5/17, 31/18, 26/19 и 40/20), Статута Универзитета у Источном Сарајеву и Правилника о поступку и условима
избора академског особља на Универзитету у Источном Сарајеву, којима су прописани услови за избор наставника, а на основу приложеног конкурсног материјала, обављеног интервјуа са кандидатом, броја и квалитета објављених и презентованих радова, наставног искуства, као и укупне научно-истраживачке, образовне и стручне дјелатности кандидата, Комисија са посебним задовољством предлаже Научно-наставном вијећу Технолошког факултета Зворник и Сенату Универзитета у Источном Сарајеву да ванредног професора др Јасну Мастиловић изабере у академско звање **РЕДОВНОГ ПРОФЕСОРА** за ужу научну област **Храна и пиће**.

Ч Л А Н О В И К О М И С И Ј Е:

1. **Др Александар Фиштеш, редовни професор, предсједник**
Ужа научна област: Технологија угљенохидратне хране (Храна и пиће)
Универзитет у Новом Саду, Технолошки факултет

_____

2. **Др Биљана Пајин, редовни професор, члан**
Ужа научна област: Технологија угљенохидратне хране (Храна и пиће)
Универзитет у Новом Саду, Технолошки факултет

_____

3. **Др Јованка Попов Раљић, редовни професор у пензији, члан**
Ужа научна област: Технологија и квалитет хране (Храна и пиће)
Универзитет у Новом Саду, Природно-математички факултет

_____

IV ИЗДВОЈЕНО ЗАКЉУЧНО МИШЉЕЊЕ
Уколико неко од чланова комисије није сагласан са приједлогом о избору дужан је своје издвојено мишљење доставити у писаном облику који чини сасатвни дио овог извјештаја комисије.

Ч Л А Н К О М И С И Ј Е:

1. _____

Мјесто: Зворник
Датум: 23.10.2020.