



SAFE FOOD FOR HEALTHY FUTURE

Conference Programme

Kopaonik, September 22–25, 2019



Institute of Meat Hygiene and Technology

THE 60th INTERNATIONAL MEAT INDUSTRY CONFERENCE MEATCON 2019

SAFE FOOD FOR HEALTHY FUTURE

Conference Programme

September 22–25, 2019

Hotel "Grand Hotel & Spa", Mt. Kopaonik, Serbia

ORGANISER



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**Ministry of Agriculture, Forestry and Water Management
of the Republic of Serbia – Veterinary Directorate**



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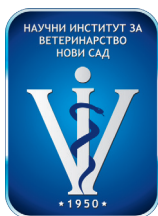
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INTERNATIONAL SCIENTIFIC COMMITTEE

The Chairman: Dr Brankica Lakicevic – *Serbia*

Vice Chairman: Dr Ivana Brankovic-Lazic – *Serbia*

Dr Sasa Jankovic – *Serbia*

Dr Dejana Trbovic – *Serbia*

Dr Mladen Raseta – *Serbia*

Members: Dr Vesna Djordjevic – *Serbia*

Dr Nenad Parunovic – *Serbia*

Dr Ivan Nastasijevic – *Serbia*

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Prof. dr Vlado Teodorovic – *Serbia*

Prof. dr Dusan Zivkovic – *Serbia*

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Prof. dr Vladislav Zekic – *Serbia*

Prof. dr Radivoje Papovic – *Serbia*

Dr Oksana Kuznetsova – *Russia*

Dr Ines Skoko – *Croatia*

Dr José M. Lorenzo – *Spain*

Dr Margit dall Aaslyng – *Denmark*

Dr Werner Ruppitsch – *Austria*

Prof. dr Ulrike Weiler – *Germany*

Dr Anca Violeta Stoicescu – *Italy*

Prof. dr Mirjana Dimitrijevic – *Serbia*

Prof. dr Nedjeljko Karabasil – *Serbia*

Prof. dr Dragan Vasilev – *Serbia*

Prof. dr Vladimir Tomovic – *Serbia*

Prof. dr Igor Tomasevic – *Serbia*

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Dr Ivan Bosnjak – *Serbia*

Milos Petrovic – *Serbia*

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Dr Danijela Vranic – *Serbia*
Dr Zoran Petrovic – *Serbia*
Dr Tatjana Baltic – *Serbia*
Dr Radivoj Petronijevic – *Serbia*
Dr Srdjan Stefanovic – *Serbia*
Prof. dr Rui J. B. Bessa – *Portugal*
Prof. dr Gianni Battacone – *Italy*
Prof. dr Declan Troy – *Ireland*
Dr Maria Font i – *Spain*
Dr Giuseppe Bee – *Switzerland*
Prof. dr Bartosz Solowiej – *Poland*
Prof. dr Daniel Mörlein – *Germany*
Prof. dr Ilija Djekic – *Serbia*
Prof. dr Bojan Blagojevic – *Serbia*
Dr Jelena Petrovic – *Serbia*
Dr Predrag Putnik – *Croatia*
Dr Danijela Bursac-Kovacevic – *Croatia*
Dr Biljana Nikolic – *Serbia*
Prof. dr Tomaz Polak – *Slovenia*
Dr Predrag Ikonic – *Serbia*
Dr Urska Henigman – *Slovenia*
Dr Dragana Ljubojevic-Pelic – *Serbia*
Dr Jelena Babic-Milijasevic – *Serbia*
Prof. dr Radmila Markovic – *Serbia*
Prof. dr Stamen Radulovic – *Serbia*
Dr Nadezhda Kupaeva – *Russia*
Prof. dr Silvana Stajkovic – *Serbia*
Dr Milka Popovic – *Serbia*
Prof. dr Milan Baltic – *Serbia*
Dr Marija Boskovic – *Serbia*
Dr Jelena Janjic – *Serbia*
Dr Vesna Jankovic – *Serbia*
Dr Marko Dmitric – *Serbia*

ORGANISING COMMITTEE

The Chairman: Dr Branko Velebit

Vice Chairman: Sasa Precanica

Members: Lazar Milojevic
Aleksandra Nikolic
Nikola Betic
Aleksandar Bajcic
Stefan Simunovic
Dr Danijela Sarcevic
Igor Milosevic
Gordana Terzic
Andrea Koncar
Zoran Trivan
Tamara Penjic, CARNEX
Biljana Markovic, CARNEX
Olivera Papestijevic, CARNEX
Ivana Vasic, CARNEX

LIST OF SPEAKERS – MeatCON 2019

1. **Prof. dr Ulrike Weiler**, Institute of Animal Science, Hohenheim University, Germany
2. **Dr Maria Font i Furnols**, Institute of Food Research and Technology (IRTA), Spain
3. **Dr Declan J. Troy**, Assistant Director of Research, Teagasc – The Irish Agriculture and Development Authority, Ireland
4. **Dr Margit Dall Aaslyng**, senior project manager, Danish Meat Research Institute, Technological Institute, Taastrup, Denmark
5. **Dr Giuseppe Bee**, Agroscope Liebefeld Posieux Research Station, Switzerland
6. **Prof. dr Gianni Battacone**, Assistant professor of Animal Husbandry, Faculty of agricultural sciences, University of Sassari, Italy
7. **Prof. dr Rui J. B. Bessa**, Department of Animal Production and Food Safety, Faculty of Veterinary Medicine, University of Lisbon, Portugal
8. **Prof. dr Bartosz Sołowiej**, Rector's Proxy for Innovation, Faculty of Food Science and Biotechnology, University of Life Sciences in Lublin, Poland
9. **Prof. dr Daniel Mörlein**, Department of Animal Sciences, University of Göttingen, Germany
10. **Daniel José Franco Ruiz**, Centro Tecnológico de la Carne de Galicia, Ourense, Spain
11. **Prof. dr Nihad Fejzic**, Dean, Faculty of Veterinary Science, University in Sarajevo, Bosnia and Herzegovina
12. **Dr Anca Violeta Stoicescu**, Anca Violeta, European Food Safety Authority (EFSA), Italy
13. **Dr Werner Ruppitsch**, Austrian Agency for Health and Food Safety GmbH (AGES), Austria
14. **Prof. dr Ilija Djekic**, Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Serbia
15. **Prof. dr Aleksandra Martinovic**, Faculty of Food Technology, Food Safety and Ecology, University of Donja Gorica, Montenegro
16. **Dr Bojan Blagojevic**, Associate Professor, Department of Veterinary Medicine, University of Novi Sad, Serbia
17. **Dr Ivan Nastasijevic**, Institute of Meat Hygiene and Technology, Serbia
18. **Dr Jelena Petrovic**, Scientific Veterinary Institute Novi Sad, Serbia
19. **Dr Predrag Putnik**, Scientific associate and project coordinator at University in Zagreb, Croatia and expert assistant, Food Safety and Quality Directorate, Croatia
20. **Prof. dr Danijela Bursac-Kovacevic**, Assistant professor, Faculty of Food Technology and Biotechnology, University in Zagreb, Croatia
21. **Prof. dr Vladimir Tomovic**, Associate Professor, Faculty of Technology Novi Sad, University of Novi Sad, Serbia

22. **Prof. dr Biljana J. Nikolic**, Associate Professor, Department of Microbiology, Faculty of Biology, University of Belgrade, Serbia
23. **Prof. dr Tomaz Polak**, Associate professor, Biotechnical Faculty, Department of Food Science and Technology, University of Ljubljana, Slovenia
24. **Dr Predrag Ikonik**, Institute of Food Technology, University of Novi Sad, Serbia
25. **Dr Srdjan Stefanovic**, Institute of Meat Hygiene and Technology, Serbia
26. **Dr Zoran Petrovic**, Institute of Meat Hygiene and Technology, Serbia
27. **Prof. dr Dragan Vasilev**, Associate Professor, Faculty of Veterinary Medicine, University in Belgrade, Serbia
28. **Dr Ines Skoko**, Laboratory of Food Safety - Regional Laboratory Split, Croatian Veterinary Institute, Croatia
29. **Dr Urska Henigman**, Junior Researcher, University of Ljubljana, Veterinary faculty, Slovenia
30. **Dr Yuila Yushina**, V.M. Gorbatov Federal Research Center for Food Systems of RAS, Russia
31. **Dr Dragana Ljubojevic-Pelic**, Scientific Veterinary Institute "Novi Sad", Serbia
32. **Dr Jelena Babic-Milijasevic**, Institute of Meat Hygiene and Technology, Serbia
33. **Prof. dr Radmila Markovic**, Faculty of Veterinary Medicine, University in Belgrade, Serbia
34. **Prof. dr Stamen Radulovic**, Assistant Professor, Faculty of Veterinary Medicine, University in Belgrade, Serbia
35. **Dr Nadezhda Kupaeva**, V.M. Gorbatov Federal Research Center for Food Systems of RAS, Russia
36. **Prof. dr Silvana Stajkovic**, Assistant Professor, Faculty of Veterinary Medicine, University of Belgrade, Serbia
37. **Prof. dr Nedjeljko Karabasil**, Faculty of Veterinary Medicine, University of Belgrade, Serbia
38. **Prof. dr Igor Tomasevic**, Associate professor, Department of Animal Source Food Technology, Faculty of Agriculture - University of Belgrade, Serbia
39. **Dr Nenad Parunovic**, Institute of Meat Hygiene and Technology, Serbia
40. **Dr Milka Popovic**, Institute of Public Health of Vojvodina, Serbia
41. **Prof. dr Milan Z. Baltic**, Faculty of Veterinary Medicine, University of Belgrade, Serbia
42. **Dr Marija Boskovic**, Department of Food Hygiene and Technology, Faculty of Veterinary medicine, University of Belgrade, Serbia
43. **Dr Jelena Janjic**, Faculty of Veterinary Medicine, University of Belgrade, Serbia
44. **Dr Vesna Jankovic**, Institute of Meat Hygiene and Technology, Serbia
45. **Dr Marko Dmitric**, Food Microbiology Laboratory, Veterinary Specialized Institute Kraljevo, Serbia

PROGRAMME of the 60th International Meat Industry Conference

Workshop is accredited by the Serbian Veterinary Chamber as an continuing education event (4 points)

Sunday, September 22, 2019

14⁰⁰–18⁰⁰ Delegate registration

Conference room – Pancic 2

OPENING CEREMONY AND GREETINGS

18⁰⁰–18³⁰

Dr Vesna Djordjevic

Director, Institute of Meat Hygiene and Technology, Belgrade

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

Ministry of Public Administration and Local Self-Government,
Republic of Serbia

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

Mohan Shrestha

Chief Executive Officer of Carnex

PLENARY SESSION 1: FOOD QUALITY

Moderators: Dr Branko Velebit, Dr Dragan Milicevic, Dr Nenad Parunovic

18³⁰–19⁰⁰

Ulrike Weiler* and M. Bonneau – Germany

Why it is so difficult to end surgical castration of boars in Europe: Pros and cons of alternatives to piglet castration

19⁰⁰–19³⁰

Maria Font i Furnols*, M. Skrlep and M. Aluwé – Spain

Attitudes and beliefs of consumers towards pig welfare and pork quality

19³⁰–20⁰⁰

Declan Troy* – Ireland

Creating a more sustainable and innovative meat industry - the importance of science

20⁰⁰

Welcome cocktail and buffet dinner

* *Speaker*

Monday, September 23, 2019

07⁰⁰–09⁰⁰ Delegate registration

Conference room – Pancic 2

PLENARY SESSION 2: FOOD QUALITY

Moderators: Dr Brankica Lakicevic, Prof. dr Igor Tomasevic, Dr Zoran Petrovic

09⁰⁰–09²⁵ 1. Margit Dall Aaslyng*, S. Støier, B. W. Lund and D. B. Nielsen – Denmark
Slaughtering of entire male pigs seen from the slaughterhouse perspective

09²⁵–09⁵⁰ 2. Guisepppe Bee*, F. Dohme-Meier and M. Girard – Switzerland
The potential of condensed tannin-rich feedstuff to affect the nutritional and sensory qualities of ruminant-based products

09⁵⁰–10¹⁵ 3. Gianni Battacone*, A. Nudda, A. S. Atzori and G. Pulina – Italy
Suckling lamb meat: A smart and sustainable food combining tradition and innovation

10¹⁵–10⁴⁰ Coffee break / Snack (Carnex)

10⁴⁰–11⁰⁰ 4. Rui Bessa* – Portugal
Quality marks of meat and Ibero-American meat products

11⁰⁰–11²⁵ 5. J. Matecki and Bartosz Solowiej* – Poland
Traditional and regional meat products in Poland

11²⁵–11⁵⁰ Coffee break / Snack (Neoplanta, Zlatiborac and Biftek)

11⁵⁰–12¹⁵ 6. Daniel Mörlein* – Germany
Sensory evaluation of meat and meat products: fundamentals and applications

12¹⁵–12⁴⁰ 7. B. Milovanovic, I. Djekic, V. Djordjevic, V. Tomovic, F. Barba, I. Tomasevic and J. M. Lorenzo* – Spain
Pros and cons of using a computer vision system for colour evaluation of meat and meat products

14⁰⁰–15⁰⁰ Lunch Break

* Speaker

Conference room – Pancic 1

15⁰⁰–19⁰⁰ **POSTER SESSION 1**

15⁰⁰–16³⁰ **STUDENT ORAL POSTER PRESENTATIONS**
Moderators: Dr Nikola Cobanovic, Berker Nacak, Lazar Milojevic

Monday, September 23, 2019

- Conference room – Pancic 2

COUNCIL OF MEAT INDUSTRY TECHNOLOGISTS OF SERBIA (STIM)

Chairmanship:

Tamara Penjic, dipl. ing.
Executive Director
Meat Industry Carnex
President, STIM

Dr Ivan Nastasijevic, DVM
Associate Director
Sector for Technology Development and Transfer
Institute of Meat Hygiene and Technology (INMES)
Secretary General, STIM

I Serbian meat industry: current status and perspectives

15⁰⁰-15¹⁰

Dr Ivan Nastasijevic, DVM

Introduction

- *Overview of scientific-technical cooperation with meat industry in Serbia and within the region*
- *Novel technologies and concepts in meat industry*
- *INMES standard for food safety and quality assessment of meat/meat products (INMES meat quality control stamp)*

15¹⁰-15³⁰

Tamara Penjic, dipl. ing.

Meat Quality and Safety strategies in the meat industry Carnex: farm to slaughterhouse continuum

15³⁰-15⁵⁰

Tamara Boskovic, DVM

Veterinary Directorate (VD)

**Ministry of Agriculture, Forestry and Water Management
Republic of Serbia**

Overview of current legislative aspects:

- *Rulebook on quality of minced meat, meat preparations and meat products (Official Journal RS, no. 50/2019)*
- *Aspects related to official control on Trichinella spp. in meat industry – harmonisation of national legislation with Regulation (EU) 1375/2015*
- *Rulebook on quality and other requirements for fish, crustaceans, shellfish, sea urchins, sea squirts, frogs, turtles, snails and products thereof (Official Journal RS, no. 6/2003, 56/2003, 4/2004)*
- *Rulebook on food additives (Official Journal RS, no. 53/2018)*

II Commercial presentation of novel technologies in meat industry (1)

15⁵⁰-16¹⁰

Jasna Ivanovic, “Thyssenkrupp”, Hagen, Germany

Application of High Pressure Processing (HPP) in meat industry

III Initiatives in food production, distribution and marketing (meat/meat products)

16 ¹⁰ -16 ³⁰	Representative of Veterinary Directorate (VD) Ministry of Agriculture, Forestry and Water Management Republic of Serbia <i>African Swine Fever – current epizootiological status in Serbia and within the region and implications on farm pigs production and meat industry in Serbia</i>
16 ³⁰ -16 ⁵⁰	Aleksandar Bogunovic (Serbian Chamber of Commerce) <i>Development initiatives of Republic of Serbia and European Union support programmes: development of livestock production and meat industry in Serbia</i>
16 ⁵⁰ -17 ¹⁰	Slobodan Krstovic, National Alliance for Local Economic Development/NALED <i>Shelf life and food waste management (EU legislative framework, national initiatives)</i>
17 ¹⁰ -17 ³⁰	Coffee Break <i>Sensory evaluation of “Serbian sausage”</i>

IV Hot topics for meat industry in Serbia

17 ³⁰ -17 ⁵⁰	Representative of Veterinary Directorate (VD) Ministry of Agriculture, Forestry and Water Management Republic of Serbia <ul style="list-style-type: none">• <i>Classical Swine Fever – current epizootiological status in Serbia and within the region and possibility for export of fresh pork meat and fermented products made from pork meat imported from the EU (overview of Commission Decision 777/2007/EC)</i>• <i>Current status of the national Salmonella monitoring programme in farm poultry production and implications for export of fresh (chilled or frozen) poultry meat in the EU market</i>
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V Commercial presentation of novel technologies in meat industry (2)

17 ⁵⁰ -18 ¹⁰	Marija Vukovic, Slavisa Vujicic, “Messer Tehnogas”, Beograd <i>Application of technical gases in waste water treatment</i>
18 ¹⁰ -18 ²⁰	Analysis Laboratory Equipment

VI Discussion and conclusions*

18 ²⁰ -18 ⁴⁰	Tamara Penjic (Carnex), Ivan Nastasijevic (INMES) Discussion and conclusions
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**Delegates of Council of Meat Industry Technologists can submit their suggestions to the following address: savet.tehnologa@inmes.rs, not later than September 30, 2019. All suggestions will be considered to be included in the final report.*

Tuesday, September 24, 2019

Conference room – Pancic 2

PLENARY SESSION 3: FOOD SAFETY

Moderators: *Dr Ivan Nastasijevic, Prof. dr Mirjana Dimitrijevic, Dr Tatjana Baltic*

09 ⁰⁰ –09 ²⁵	1. Nihad Fejzic* , S. Seric-Haracic and Z. Mehmedbasic – Bosnia and Herzegovina <i>From white coat and gumboots to virtual reality and digitalisation: where is veterinary medicine now</i>
09 ²⁵ –09 ⁵⁰	2. Anca Violeta Stoicescu* – Italy <i>Monitoring of zoonotic agents and antimicrobial resistance in animals and meat thereof</i>
09 ⁵⁰ –10 ¹⁵	3. Werner Ruppitsch* , A. Pietzka, A. Cabal, A. Chakeri, D. Schmid, B. Lakicevic, S. Lepuschitz, F. Allerberger – Austria <i>Advances in foodborne outbreak investigation and source tracking using whole genome sequencing</i>
10 ¹⁵ –10 ³⁵	4. Aleksandra Martinovic* and A. Nisic – Montenegro <i>Novel strategies and tools for microbial risk assessment of foods of animal origin</i>
10 ⁴⁰ –11 ⁰⁰	Coffee break / Promotion of “Serbian Quality” Meat Products (Carnex, IM Topola, Zlatiborac, Neoplanta)
11 ⁰⁰ –11 ²⁵	5. Ilija Djekic* , J. Petrovic and I. Tomasevic – Serbia <i>Food safety and environmental risks based on meat and dairy consumption surveys</i>
11 ²⁵ –11 ⁵⁰	6. Bojan Blagojevic* – Serbia <i>A path towards modernisation of meat safety assurance in European abattoirs</i>
11 ⁵⁰ –12 ¹⁵	7. Ivan Nastasijevic* , I. Brankovic Lazic and Z. Petrovic – Serbia <i>Precision livestock farming in the context of meat safety assurance system</i>
12 ¹⁵ –12 ⁴⁰	8. Ines Skoko* , I. Lojckic, S. Komparak, B. Silic, Z. Vidic, S. Katic, D. Brnic and E. Listes – Croatia <i>The lack of virus control in oysters could lead to a norovirus outbreak</i>
12 ⁴⁰ –13 ⁰⁵	9. Urška Henigman* , M. Biasizzo, S. Vadnjak and A. Kirbis – Slovenia <i>Noroviruses in Shellfish: Challenges and facts</i>
13 ⁰⁵ –13 ³⁰	10. Jelena M. Petrovic* , J. Z. Prodanov-Radulovic and J. D. Mirceta – Serbia <i>Wild boar meat safety</i>
14 ⁰⁰ –15 ⁰⁰	Lunch Break

* *Speaker*



15⁰⁰–18⁰⁰

POSTER SESSION 2

Tuesday, September 24, 2019

Conference room – Pancic 1

PLENARY SESSION 4: BIOLOGICALLY ACTIVE COMPOUNDS

Moderators: Dr Srdjan Stefanovic, Dr Predrag Ikonic, Dr Radivoj Petronijevic

09⁰⁰–09²⁵

1. **Predrag Putnik***, D. Granato, A. Gomes Da Cruz, O. Ye Rodionova, A. Pomerantsev, G. Rocchetti, L. Lucini and D. Bursac Kovacevic – Croatia
Trends in chemometrics and meat products

09²⁵–09⁵⁰

2. **Danijela Bursac-Kovacevic***, F. J. Barba, J. M. Lorenzo, G. Rocchetti, L. Lucini and P. Putnik – Croatia
Innovative technologies for fruit extracts – Value-added opportunities in the meat industry

09⁵⁰–10¹⁵

3. **Vladimir Tomovic***, B. Sojic, M. Jokanovic, S. Skaljic and B. Pavlic – Serbia
Application of essential oil and supercritical fluid extracts in meat processing

10¹⁵–10⁴⁰

4. **Biljana Nikolic***, B. Vasiljevic and D. Mitic-Culafic – Serbia
*Antilisterial effect of juniper (*Juniperus communis*) and its mixed application with winter savory (*Satureja montana*) in beef protection*

10⁴⁰–11⁰⁰

Coffee break

PLENARY SESSION 5: HAZARDOUS CHEMICALS

Moderators: Dr Sasa Jankovic, Dr Jasna Djinic Stojanovic, Prof. dr Vladimir Tomovic

11⁰⁰–11²⁵

5. **Tomaz Polak***, M. Lusnic Polak, S. Brezovnik and L. Demsar – Slovenia
Temperature regime and formation of carcinogenic heterocyclic aromatic amines

11²⁵–11⁵⁰

6. **Predrag Ikonic***, M. Jokanovic, T. Peulic, N. Cucevic, Z. Tomicic, S. Skaljic and M. Ivic – Serbia
Evolution of amino acids and biogenic amines in traditional dry-fermented sausage Sjenicki sudzuk during processing

11 ⁵⁰ –12 ¹⁵	7. Srdjan Stefanovic* , J. Jovanovic and V. Jelusic – Serbia <i>Challenges in analyzing polychlorinated dibenzo-p-dioxins (PCDDs), dibenzofurans (PCDFs) and dioxin-like polychlorinated biphenyls (dl-PCBs) in food and feed in the light of the considerable tolerable weekly intake reduction proposed by EFSA in 2018</i>
12 ¹⁵ –12 ⁴⁰	8. Zoran Petrovic* , B. Lakicevic, I. Nastasijevic, D. Milicevic, D. Spiric and D. Nikolic – Serbia <i>Zinc migration into liver pâté and pâté with ham packaged in black colored polypropylene containers</i>
14 ⁰⁰ –15 ⁰⁰	Lunch Break
* <i>Speaker</i>	
20 ⁰⁰ –01 ⁰⁰	Gala Dinner (Acknowledgements for the 60 th International Meat Industry Conference, The best “Serbian sausage” for 2019/2020, Plenary lectures awards, Best student oral & poster presentations)

Tuesday, September 24, 2019

Conference room – Kopaonik

PLENARY SESSION 6: NOVELTIES

Moderators: Dr Dejana Trbovic, Prof. dr Dragan Vasilev, Dr Dragana Ljubojevic-Pelic

09 ⁰⁰ –09 ²⁵	1. O. A. Kusnetzova, Yulia Yushina* , O. V. Sokolova, D. S. Bataeva – Russia <i>Formation of bacterial biofilms: the problem of food industry</i>
09 ²⁵ –09 ⁵⁰	2. Milan Baltic* , A. Rajcic, M. Laudanovic, S. Nestic, T. Baltic, J. Ciric, I. Brankovic Lazic – Serbia <i>Wooden breast – a novel myopathy recognized in broiler chickens</i>
09 ⁵⁰ –10 ¹⁵	3. Igor Tomasevic* , I. Djekic, S. Novakovic, F. Barba and J. M. Lorenzo – Serbia <i>The feasibility of pulsed light processing in the meat industry</i>
10 ¹⁵ –10 ⁴⁰	4. Milka Popovic* , R. Velicki, Lj. Torovic, J. Bjelanovic, J. Janjic, R. Mitrovic and M. Z. Baltic – Serbia <i>Novel paradigms linking salt and health</i>
10 ⁴⁰ –11 ⁰⁰	Coffee break

PLENARY SESSION 7: FISH & FEED

Moderators: *Dr Ivana Brankovic-Lazic, Dr Milan Milijasevic, Dr Jelena Ciric*

11 ⁰⁰ –11 ²⁵	5. Dragana Ljubojevic-Pelic* , M. Pelic, V. Djordjevic, M. Cirkovic – Serbia <i>Food safety aspects of common carp produced in wastewater-fed fish ponds</i>
11 ²⁵ –11 ⁵⁰	6. Jelena Babic-Milijasevic* , M. Milijasevic and V. Djordjevic – Serbia <i>Modified atmosphere packaging of fish- an impact on shelf life</i>
11 ⁵⁰ –12 ¹⁵	7. Radmila Markovic* , D. Peric, M. Laudanovic, B. Baltic, S. Radulovic, M. Z. Baltic, D. Sefer – Serbia <i>Antimicrobial growth promoters in feed - possibilities and necessity</i>
12 ¹⁵ –12 ⁴⁰	8. Stamen Radulovic* , D. Sefer, R. Markovic, M. Lukic, A. Nikolic and D. Milicevic – Serbia <i>Risk Assessment and Risk Management of contaminants in the feed to food chain</i>
12 ⁴⁰ –13 ⁰⁵	9. E. A. Kotenkova and Nadezda Vladimirovna Kupaeva* – Russia <i>Comparative antioxidant study of onion and garlic waste and bulbs</i>
14 ⁰⁰ –15 ⁰⁰	Lunch Break

* *Speaker*

Wednesday, September 25, 2019

Conference room – Pancic 2

PLENARY SESSION 8: DIFFERENT TOPICS

Moderators: *Dr Vesna Jankovic, Dr Radmila Mitrovic, Prof. dr Nedjeljko Karabasil*

09 ⁰⁰ –09 ²⁰	1. Dragan Vasilev* , S. Stajkovic, N. Karabasil, M. Dimitrijevic and V. Teodorovic – Serbia <i>Perspectives in meat processing</i>
09 ²⁰ –09 ⁴⁰	2. Silvana Stajkovic* , D. Vasilev, V. Teodorovic and N. Karabasil – Serbia <i>Postmortem glycolysis and pork quality</i>
09 ⁴⁰ –10 ⁰⁰	3. Nedjeljko Karabasil* , T. Boskovic, I. Vivic, N. Cobanovic, M. Dimitrijevic and V. Teodorovic – Serbia <i>Meat quality: Impact of various pre-slaughter conditions</i>

10 ⁰⁰ –10 ²⁰	4. N. Parunovic* , R. Savic and C. Radovic – Serbia <i>Qualitative properties of traditionally produced dry fermented sausages from meat of the autochthonous Mangalitsa pig breed</i>
10 ²⁰ –10 ⁴⁰	5. Marija Boskovic* , M. Glisic, J. Djordjevic, J. Vranesevic, V. Djordjevic and M. Z. Baltic – Serbia <i>Preservation of meat and meat products using nanoencapsulated thyme and oregano essential oils</i>
10 ⁴⁰ –11 ⁰⁰	6. Jelena Janjic* , M. Popovic, A. Radosavac, D. Sarcevic, S. Grbic, M. Starcevic and M. Z. Baltic – Serbia <i>Household food waste in Belgrade - sin and unconcern</i>
11 ⁰⁰ –11 ²⁰	7. Vesna Jankovic* , J. Popov Raljic, R. R. Mitrovic, B. M. Velebit, B. Z. Lakicevic and L. Z. Milojevic – Serbia <i>Managing allergies in food services</i>
11 ²⁰ –11 ⁴⁰	8. Marko Dmitric* , D. Vidanovic, K. Matovic, Lj. Saric and N. Karabasil – Serbia <i>Real-time PCR methods for detecting Salmonella spp. in food after different DNA extraction procedures</i>
11 ⁴⁵ –12 ⁰⁰	Closing Ceremony
12 ³⁰ –13 ³⁰	Lunch
14 ⁰⁰	Departure to Belgrade
* <i>Speaker</i>	

LIST OF STUDENTS ORAL POSTER PRESENTATION

Monday, September 23, 2019

15⁰⁰–16³⁰

1. **B. Nacak***, H. S. Kavusan, B. Sari, H. Can and M. Serdaroglu – Turkey
Collaborative effect of fat reduction and a-tocopherol incorporation on oxidative stability in beef sausages
2. **D. Tabak***, E. Abadi and M. Serdaroglu – Turkey
Evaluation of phosphate replacement with natural alternatives in chicken patties as a novel approach
3. **J. Ilic***, M. Charalambides, I. Tomasevic, D. Bikos, J. D. Wood and I. Djekic – Serbia
Effect of the direction of m. psoas major fibres on the results of tensile test – can we model meat as a material?
4. **S. Djekic***, I. Tomasevic, Z. Miloradovic, J. Subić, S. Roljević and I. Djekic – Serbia
Sustainability of animal origin food waste in Serbia
5. **M. Glisic***, M. Glisic, M. Boskovic, M. Z. Baltic, D. Trbovic, B. Suvajdzic and D. Vasilev – Serbia
Fat replacement and PUFA enrichment challenges in fermented sausage production
6. **D. Peric***, J. Janjic, R. Markovic, D. Sefer, M. Popovic, M. Z. Baltic and M. Laudanovic – Serbia
Influence of different sources of fat on lipid index of muscle and fat tissue of pigs
7. **L. Milojevic***, B. Velebit, V. Djordjevic, V. Jankovic, B. Lakicevic, A. Bajcic and N. Betic – Serbia
Screening of Bacillus cereus presence in minced meat and meat products originating from Serbian retail facilities
8. **S. Simunovic***, V. Djordjevic, S. Bogdanovic, I. Dimkic, S. Stankovic, S. Novakovic and I. Tomasevic – Serbia
Changes in chemical attributes during ripening of traditional fermented sausage, "Piroton ironed"

* Speaker

LIST OF POSTERS – POSTER SESSION 1

Monday, September 23, 2019 • Conference room Pancic 1

1.	M. Babic, M. Glisic, N. Zdravkovic, J. Djordjevic, B. Velebit, T. Ledina, M. Z. Baltic and M. Boskovic	<i>Inhibition of Staphylococcus aureus by cinnamaldehyde and its effect on sensory properties of milk</i>
2.	A. Bajcic, R. B. Petronijevic, D. Vranic, D. Trbovic, N. Betic, A. Nikolic and L. Milojevic	<i>Validation and application of a total dietary fiber determination method to meat products</i>
3.	T. Baltic, J. Ciric, I. Brankovic Lazic, D. Ljubojevic Pelic, R. Mitrovic, V. Djordjevic and N. Parunovic	<i>Packaging as a tool to improve the shelf life of poultry meat</i>
4.	B. M. Baltic, J. Janjic, I. Brankovic Lazic, B. Mrdovic, J. Ciric, R. Markovic and R. Mitrovic	<i>Relationships between broiler final weights and microbiota of certain segments of the intestine</i>
5.	N. Betic, T. Baltic, J. Ciric, A. Bajcic, M. Raseta, B. Mrdovic and N. Karabasil	<i>Process hygiene of pig carcasses in one large-scale slaughterhouse in the west of Serbia, during 48 months</i>
6.	B. Borovic, B. Velebit, S. Veskovic, T. Baltic, M. Miliasevic, V. Jankovic and D. Vranic	<i>Lactic acid bacteria isolated from sremska sausage using molecular methods</i>
7.	I. Brankovic Lazic, S. Lilic, J. Jovanovic, M. Raseta, B. Mrdovic, D. Trbovic and I. Nastasijevic	<i>Assessment of sensory and chemical parameters of tea sausage</i>
8.	I. M. Chernukha, N. G. Mashentseva, D. A. Afanasiev, G. U. Laptev and L. A. Ilina	<i>Effect of cholesterol-lowering starter cultures in smoked sausages on the formation of bioactive peptides and lipid profile in triton-induced hyperlipidemic rats</i>
9.	J. Ciric, D. Spiric, T. Baltic, J. Janjic, R. Petronijevic, S. Simunovic and V. Djordjevic	<i>Element concentration and fatty acid composition of Serbian bee bread</i>
10.	N. Cobanovic, S. Stajkovic, N. Grkovic, B. Suvajdzic, D. Vasilev and N. Karabasil	<i>Effects of RYR1 gene mutation on the health, welfare, carcass and meat quality in slaughter pigs</i>

11.	S. Cvetkovic, S. Djukanovic, D. Mitic-Culafic, B. Nastasijevic, J. Knezevic-Vukcevic and B. Nikolic	<i>Protective effect of Gentiana lutea root and leaf extracts against heterocyclic aromatic amines IQ and PhIP produced in thermally processed meat</i>
12.	J. Delic, T. Peulic, P. Ikonic, M. Jokanovic, S. Skaljac, M. Ivic and J. Mastilovic	<i>Quality of meat products from the Serbian market in terms of protein content</i>
13.	M. Dimitrovska, G. Ristovska, B. Chuleva and D. Dimitrovski	<i>Phosphates as food additives in meat and meat products in North Macedonia</i>
14.	J. Djinovic-Stojanovic, M. Ristic and K. Troeger	<i>Eating habits of Serbian consumers regarding content of fat and salt in meat products</i>
15.	J. Djordjevic, T. Ledina, M. Z. Baltic, D. Trbovic, M. Babic and S. Bulajic	<i>Fatty acid profile of milk</i>
16.	S. Djukanovic, S. Cvetkovic, D. Mitic-Culafic, J. Knezevic-Vukcevic and B. Nikolic	<i>Anti-genotoxic potential of Gentiana lutea extracts against the food sweetener saccharin</i>
17.	N. Grkovic, M. Dimitrijevic, V. Teodorovic, N. Karabasil, D. Vasilev, S. Stajkovic and B. Velebit	<i>Factors influencing mussel (Mytilus galloprovincialis) nutritional quality</i>
18.	M. Ivic, V. Tomovic, M. Jokanovic, S. Skaljac and B. Sojic	<i>The influence of cooking methods and juniper essential oil on lipid oxidation in pork chops</i>
19.	S. Jankovic, D. Nikolic, J. Djinovic-Stojanovic, T. Radicevic, S. Stefanovic, D. Spiric and J. Jovanovic	<i>Sodium intake associated with meat product consumption in Serbia</i>
20.	M. Jokanovic, N. Hromis, V. Tomovic, V. Lazic, S. Skaljac, B. Sojic, P. Ikonic, T. Peulic and M. Ivic	<i>Effect of biopolymer coating on texture characteristics of dry fermented sausage during storage</i>
21.	J. Jovanovic, B. Velebit, A. Nikolic, I. Branković Lazic, J. Babic Milijasevic, B. Mrdovic and M. Raseta	<i>Assessment of process hygiene in take-away restaurants at gas stations in Serbia</i>
22.	I. Jovanovic, G. Novic, M. Jovanovic and Lj. Vujacic	<i>Characteristics of textured soy protein products as raw materials in the meat industry</i>
23.	D. Karan, M. Lukic, V. Djordjevic, N. Parunovic, J. Babic Milijasevic, J. Jovanovic and A. Nikolic	<i>The influence of the basil on colour, odour and taste of frankfurters</i>

24.	V. Koricanac, D. Vranic, R. Petronijevic and D. Trbovic	<i>Partly processed meat products prepared for grilling as a source of protein</i>
25.	V. B. Krylova, T. V. Gustova and D. S. Bataeva	<i>Systemic risk analysis of complex meat systems</i>
26.	J. Kureljusic, N. Rokvic, M. Pavlovic, B. Kureljusic, K. Nestic, A. Tasic and R. Savic Radovanovic	<i>Listeria monocytogenes contamination in ready to eat foods</i>
27.	B. Lakicevic, Z. Petrovic, D. Milanov, I. Zuber, V. Jankovic, N. Grkovic and M. Dimitrijevic	<i>Influence of two different culture media on biofilm formation by Listeria monocytogenes isolated from a small-scale meat processing facility</i>
28.	S. Lilic, D. Nikolic, I. Brankovic Lazic, B. Borovic, B. Baltic, V. Koricanac and D. Vranic	<i>Sodium and potassium contents and ratios in pork stews produced with lower amounts of sodium chloride</i>
29.	M. Lukic, D. Trbovic, R. Petronijevic, V. Djordjevic, D. Karan, J. Babic Milijasevic and Z. Petrovic	<i>Chemical composition and fatty acid profile of the longissimus dorsi muscle in Simmental bulls</i>
30.	N. Memisi, S. Veskovic Moracanin and M. Milijasevic	<i>The influence of air hygiene on microbiological safety of butter</i>
31.	V. Djordjevic, T. Baltic, N. Parunovic, S. Simunovic, I. Tomasevic, B. Velebit, J. Ciric	<i>The nitrite content in domestic and foreign cooked sausages from the Serbian market</i>
32.	A. S. Dydykin, M. A. Aslanova, O. K. Derevitskaya, N. E. Soldatova	<i>Effectiveness of use of iodine-containing preparations in meat products for child nutrition</i>
33.	O. Ozunlu, H. Ergezer, R. Gokce, A. Akdogan and T. Akcan	<i>Physico-chemical parameters and acceptability of spleen-treated beef patties</i>

LIST OF POSTERS – POSTER SESSION 2

Tuesday, September 24, 2019 • Conference room Pancic 1

1.	D. Milicevic, S. Jankovic, K. Muric, Z. Petrovic, R. Petronijevic, M. Raseta and J. Djinovic-Stojanovic	<i>Safety of milk and whey from Zlatibor region in relation to aflatoxin M1 contamination: a seasonal study</i>
2.	M. Milijasevic, J. Babic Milijasevic, B. Lakicevic, M. Lukic, B. Borovic, S. Veskovic and B. Baltic	<i>Food packaging and modified atmosphere – roles, materials and benefits</i>
3.	D. Mitic-Culafic, S. Djurasevic, Z. Todorovic, J. Knezevic-Vukcevic, J. Djordjevic and B. Nikolic	<i>Effect of virgin coconut oil on caecal microbiota composition in alloxan-induced diabetic rats</i>
4.	R. R. Mitrovic, V. V. Jankovic, J. S. Ciric, V. Z. Djordjevic, Z. Lj. Juric, M. R. Mitrovic-Stanivuk and B. M. Baltic	<i>Physical properties (pH and aw value) of fermented sausages inoculated with <i>Yersinia enterocolitica</i></i>
5.	S. Mojsova, L. Angelovski, D. Jankuloski, J. Simonovska and E. Velickova	<i>Antimicrobial effect of oregano-chitosan double coatings on <i>Listeria monocytogenes</i> in meat products</i>
6.	B. Mrdovic, I. Nastasijevic, I. Brankovic Lazic, J. Jovanovic, A. Nikolic, Z. Petrovic and M. Raseta	<i>Examination of meat preparations in order to control process hygiene in retail</i>
7.	V. V. Nasonova and E. K. Tunieva	<i>A comparative study of fat replacers in cooked sausages</i>
8.	K. Nestic, N. Pavlovic, M. Pavlovic, A. Tasic, J. Kureljusic, N. Rokvic and V. Radosavljevic	<i>Testing animal feed for the presence of ruminant DNA using the official real-time PCR method</i>
9.	M. A. Nikitina, I. M. Chernukha and V. A. Pchelkina	<i>Artificial neural network technologies as a tool to histological preparation analysis</i>
10.	D. Nikolic, S. Jankovic, J. Djinovic-Stojanovic, T. Radicevic, S. Stefanovic, D. Spiric and S. Simunovic	<i>Cadmium level trend in liver and kidney of pigs from Serbia during 2014-2018</i>

11.	S. Novakovic, I. Djekic, J. Vunduk, A. Klaus, J. M. Lorenzo, F. Barba and I. Tomasevic	<i>An insight into in vitro antioxidant activity of <i>Cantharellus cibarius</i> hot water extract for the potential application in meat products</i>
12.	B. Ozturk-Kerimoglu, H. Serpil Kavusan, Y. Mulazimoglu, B. Aksehirli, A. Aygun, M. Serdaroglu	<i>A novel fat modification strategy in fermented sausages by incorporation of gelled emulsions with fig seed oil</i>
13.	M. Pelic, S. Vidakovic Knezevic, M. Zivkov Balos, N. Popov, N. Novakov, M. Cirkovic and D. Ljubojevic Pelic	<i>Fatty acid composition of <i>Acipenseridae</i> – sturgeon fish</i>
14.	R. B. Petronijevic, D. Trbovic and D. Milicevic	<i>Fast, simple and reliable triglyceride composition analysis of milk fat for discrimination of cheese origin and adulteration detection</i>
15.	M. Polovinski Horvatovic, I. Radovic, D. Glamocic, I. Jajic, S. Krstovic, M. Mirkov and V. Vasiljevic	<i>The occurrence of ochratoxin A in kidneys of healthy pigs from Vojvodina province, Serbia</i>
16.	T. Radicevic, S. Jankovic, S. Stefanovic, D. Nikolic, J. Djjinovic-Stojanovic, D. Spiric and S. Tankovic	<i>Determination of natamycin (food additive in cheese production) by liquid chromatography-electrospray tandem mass spectrometry</i>
17.	M. Raseta, J. Jovanovic, I. Brankovic Lazic, D. Trbovic, B. Mrdovic, Z. Beckei, and V. Djordjevic	<i>Problems in determining the nutrition declaration for unpacked meat products – example of domestic cooked sausage</i>
18.	A. A. Semenova, V. V. Nasonova and E. K. Tunieva	<i>The effect of essential oils on the color stability of minced meat</i>
19.	S. Seric-Haracic, N. Fejzic, E. Clanjak-Kudra, S. Velic and M. Smajlovic	<i>Mastitis in dairy cow farms in canton Sarajevo and antimicrobial resistance of causative agents</i>
20.	S. Skaljac, M. Jokanovic, V. Tomovic, M. Ivic, B. Sojic, P. Ikonic and T. Peulic	<i>Colour characteristics of vacuum packed fermented sausage during storage</i>
21.	M. Skrlep, K. Poklucar, N. Batorek Lukac, K. Kress and M. Candek-Potokar	<i>Myofibrillar fragmentation in entire male, immunocastrated or surgically castrated pigs</i>

22.	B. Sojic, V. Tomovic, B. Pavlic, P. Ikoncic, S. Skaljac, M. Jokanovic and M. Ivic	<i>The effect of winter savory (Satureja montana L.) extract on the quality of cooked pork sausages</i>
23.	D. Spiric, J. Ciric, V. Teodorovic, D. Nikolic, A. Nikolic, T. Radicevic and S. Jankovic	<i>Trace elements and heavy metals in multifloral honeys from Serbia</i>
24.	A. Tasic, T. Mitrovic, K. Nestic, M. Pavlovic and J. Kureljusic	<i>Profile of dry sausages traditionally prepared in Pirot, eastern Serbia</i>
25.	V. Tomovic, M. Jokanovic, B. Sojic, S. Skaljac, M. Lazovic, I. Vasiljevic, I. Tomasevic, I. Nikolic, D. Vujadinovic and M. Tomovic	<i>Chromium content in the meat of male Saanen goat kids from Vojvodina (Northern Serbia)</i>
26.	D. Trbovic, B. Lakicevic, R. Petronijevic, M. Lukic, V. Jankovic, Z. Petrovic and I. Nastasijevic	<i>Assessment of meat products and saturated fatty acid intake in human diets</i>
27.	E. K. Tunieva, E. A. Kotenkova and V. V. Nasonova	<i>The influences of salt replacers on the antioxidative activity of pork</i>
28.	S. Veskovc Moracanin, N. Memisi, D. Djukic, M. Milijasevic, B. Borovic and M. Raseta	<i>Air quality and impact on food safety</i>
29.	S. Vidakovic Knezevic, J. Vranesevic, M. Pelic, S. Knezevic, S. Jaksic, M. Zivkov-Balos and D. Ljubojevic Pelic	<i>Current information levels on honey labels in Vojvodina</i>
30.	D. Vranic, R. Petronijevic, V. Koricanac, J. Djinovic Stojanovic, S. Lilic, B. Borovic and M. Lukic	<i>Evaluation of Serbian black locust honey quality parameters as a contribution to confirmation of its botanical origin</i>
31.	B. Velebit, V. Djorđevic, L. Milojevic, M. Babic, N. Grkovic, V. Jankovic, Y. Yushina	<i>The common foodborne viruses: A review</i>
32.	Yu K. Yushina, D. S. Bataeva, E. V. Zaiko, A. A. Machova and B. Velebit	<i>Bacterial populations and volatile organic compounds associated with meat spoilage</i>

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...about us

For decades, Carnex has been a leading company in the production and processing of meat. It was founded in 1958 with headquarters in Vrbas, and since 2011 it has been operating within the MK Group.

Carnex meat industry has a rounded production process: from animal feed production, where Carnex uses its own farm for pig breeding, all to the final product, and after which the favorite traditional family lunch is of a guaranteed quality.

Full control over the process of obtaining each single meat product complies with the highest standards, which confirms the possession of the highest certified standards in the field of food safety: HACCP, IFS Food, BRC Global standard for food safety.

...o nama

Carnex je već decenijama vodeća kompanija u oblasti proizvodnje i prerade mesa. Osnovana je 1958. godine sa sedištem u Vrbasu, od 2011. godine posluje u okviru MK Grupe.

Industrija mesa Carnex vlada zakružanim proizvodnim procesom: od proizvodnje hrane za životinje, gde Carnex koristi sopstvenu farmu za uzgoj svinja, sve do finalnog proizvoda koji tradicionalni porodični ručak čini kvalitetnijim.

Puna kontrola nad procesom dobijanja pojedinačnog proizvoda u skladu je sa najvišim standardima, što potvrđuje posedovanje najviših sertifikovanih standarda u oblasti bezbednosti hrane: HACCP, IFS Food, BRC Global standard for food safety.



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Brand tracker results showed that **Carnex**, along with Coca-Cola is among **2** most recognizable and outstanding brands in Serbia. It is perceived to be a market leader in the meat industry.

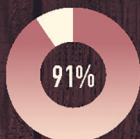
Carnex has a very high brand awareness, remarkably **91%** of consumers know this brand, and **85%** has good opinion about it. It is a company in which consumers have high confidence and it is a part of their everyday lives.

Carnex is best rated on almost all image claims and **60%** is willing to recommend **Carnex** products.

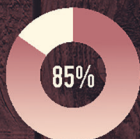
Rezultati Brand Tracker analiza pokazali su da je **Carnex**, zajedno sa Coca-Cola brendom, među **2** najprepoznatljivija i najistaknutija brenda u Srbiji. Smatra se da je tržišni lider u industriji mesa.

Carnex ima veoma visok stepen prepoznatljivosti brenda, **91%** potrošača zna ovaj brend, a **85%** ima dobro mišljenje o njemu. **Carnex** je kompanija u koju potrošači imaju veliko poverenje i ona je deo njihovog svakodnevnog života.

Carnex je najbolje rangiran na gotovo svim slikovnim tvrdnjama, a **60%** potrošača je spremno da preporučí **Carnex** proizvode.



AWARENESS
PREPOZNATLJIVOST BREND A



GOOD OPINION
POZITIVNO MIŠLJENJE



WOULD RECOMMEND
BREND KOJI BISTE PREPORUČILI

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We are able to offer you various food processing gases that are used to guarantee the high standards of quality when producing meat products. This is the case, for instance, when packaging fresh sausage meat in an inert gas atmosphere to avoid undesirable influences, such as bacterial contamination or mould. The gas mixture required for this consists of nitrogen and oxygen. Another example is the production of the local mince speciality "Čevapčići". Here liquid carbon dioxide is used to cool the meat in the mixer. As no cooling water is required, the mince retains a low water content. All our food gases are produced according to ISO 22000 standard.

Prvoklasni kvalitet, svežina i bezbednost mesa

U mogućnosti smo da vam ponudimo različite gasove za prehrambenu industriju koji garantuju visoki standard kvaliteta pri proizvodnji mesnih proizvoda. Ovi gasovi se koriste, na primer, kod pakovanja sveže kobasice u atmosferi inertnog gasa, kako bi se izbegli štetni uticaji, kao što su bakterije i plesni. Gasna mešavina koja se upotrebljava u ovom slučaju se sastoji od azota i kiseonika.

Još jedan primer je proizvodnja domaćeg specijaliteta od mlevenog mesa - čevapčića. Pri njihovoj proizvodnji se koristi tečni ugljen-dioksid za hlađenje mesa u mikseru, pa nije potrebno koristiti vodu za tu svrhu i mleveno meso zadržava nizak procenat ove materije.

Svi naši gasovi za prehrambenu industriju su proizvedeni u skladu sa zahtevima ISO 22000 standarda.



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