

Curriculum Vitae

Personal information

First name, Surname:	BILJANA RABRENOVIĆ		
Date of birth:	18.02.1972.	Sex:	F
(ORCID, ResearcherID, etc.):	https://orcid.org/0000-0002-4006-1612		

Education

Year	Faculty/department - University/institution - Country
2012. (dissertation defended)	Ph.D. FACULTY OF TECHNOLOGY, UNIVERSITY OF NOVI SAD, SERBIA
2006.	Master FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA

Positions - current and previous

Year	Job title – Employer - Country
2022-	FULL PROFESSOR, FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA
2017-2022	ASSOCIATE PROFESSOR, FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA
2012-2017	ASSISTANT PROFESSOR, FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA
2006-2012	TEACHING ASSISTANT, FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA
2000-2006	JUNIOR TEACHING ASSISTANT, FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE, SERBIA

Project management experience

Year	Project owner - Project - Role - Funder
2013-2016	FP7 Project TRAFON, Traditional Food Network to improve the transfer of knowledge for innovation", Grant agreement No 613912, PROJECT PARTICIPANT
2020-2021	PROOF OF CONCEPT, "Potential of using poppy seeds as the main constituent of spread with reduced energy value and prolonged durability", Grant agreement No. 5294, PROJECT PARTICIPANT
2018-2021	SMARTCHAIN, H2020, "Towards innovation-driven and smart solutions in short food supply chains" –Grant agreement No. 773785, PROJECT PARTICIPANT
2021-2024	EUREKA, "Development of health-promoting food ingredients from winemaking - by-products and activated seeds – HEALTHYSEED", E!13299, PROJECT PARTICIPANT
2022-2023	Extraction and encapsulation of bioactive components from waste raw materials from raspberry processing - application in the cosmetics industry. - Circular Voucher, financed by Global Environment Facility (GEF) and UNDP Serbia, PROJECT PARTICIPANT

Supervision of students

Master's students	Ph.D. students	University/institution - Country
22	9	UNIVERSITY OF BELGRADE, FACULTY OF AGRICULTURE UNIVERSITY OF NOVI SAD, FACULTY OF TECHNOLOGY

Other relevant professional experiences

Year	Description - Role
2018-	Serbian Commission for Standards in the field of quality testing methods for oilseeds, fats and oils of vegetable or animal origin - CHAIRMAN
2021-	Board for doctoral studies at the Faculty of Agriculture, University of Belgrade - MEMBER
2021-	Department of Agricultural Product Technology - DEPUTY HEAD

If applicable:

- Cooperation with companies in the development and improvement of the production process: "Desing", Knjaževac; "Monarh DOO", Mladenovac; "JSO Kompanija", Novo Miloševo; "Rajska Bašta", Kragujevac; "Amelles", Vrnjačka Banja; "Vana kozmetika", Vranje.
- Co-authorship of the technical solution for "A powdered product intended for the preparation of a protein drink based on soy milk with the addition of probiotic bacteria - SoPro-Shake", verified by the Decision of the Parent Scientific Committee for Biotechnology and Agriculture of the Ministry of Education, Science and technological Development of the RS, 2025.

- Co-authorship in an innovative methodology related to the testing of palm fat, which is in the process of accreditation by the Customs Laboratories European Network (CLEN).
- As a trained assessor (according to the requirements of ISO 8586-1: 1993E), participated in working groups for sensory assessment of the quality of refined and cold-pressed oils, margarine and fatty spreads.
- CEEPUS scholarship programme for the summer semester 2024., University of Sarajevo, Faculty of Agriculture and Food Sciences, Bosnia and Herzegovina - Award.

Track record

Recent publications

- Marković, J.M., Salević-Jelić, A.S., Milinčić, D.D., Gašić, U.M., Pavlović, V.B., **Rabrenović, B.B.**, Pešić, M.B., Lević, S.M., Mihajlović, D.M., Nedović, V.A. (2024). Horseradish (*Armoracia rusticana* L.) leaf juice encapsulated within polysaccharides-blend-based carriers: Characterization and application as potential antioxidants in mayonnaise production, *Food Chemistry*, 141777, ISSN 0308-8146, <https://doi.org/10.1016/j.foodchem.2024.141777>
- Pejić L. D., Milinčić D. D., **Rabrenović B. B.**, Laličić-Petronijević J. G., Stanojević S. P., Kostić A. Z., Savić S. K., Pešić M. B., Demin M. (2024). Characterization of gingerbread cookies enriched with quinoa and defatted apple seed flour: nutritional, antioxidant and sensory properties. *Food Measurement and Characterization* **18**, 8782–8793. <https://doi.org/10.1007/s11694-024-02844-97>
- Lević, S.M.; Rac, V.A.; Rakić, V.M.; Salević-Jelić, A.S.; Hovjecki, M.R.; Malićanin, M.V.; **Rabrenović, B.B.**; Antić, M.P.; Nedović, V.A. Cold-Pressed Grape Seed Oil Encapsulation Using a Submerged-Nozzle Dispersion Encapsulation Process. *Processes* **2024**, *12*, 1628. <https://doi.org/10.3390/pr12081628>
- Dabić Zagorac, D., Sredojević, M., Fotirić Akšić, M., Ćirić, I., **Rabrenović, B.**, Pećinar, I. M., & Natić, M. (2024). Untapped Potential of Side Stream Products from the Industrial Processing of Fruits: The Biosorption of Anthocyanins on Raspberry Seeds. *Foods (Basel, Switzerland)*, *13*(15), 2334. <https://doi.org/10.3390/foods13152334>
- Ćirić, I.; Dabić Zagorac, D.; Sredojević, M.; Fotirić Akšić, M.; **Rabrenović, B.**; Blagojević, S.; Natić, M. Valorisation of Raspberry Seeds in Cosmetic Industry-Green Solutions. *Pharmaceutics* **2024**, *16*, 606. <https://doi.org/10.3390/pharmaceutics16050606>
- Marković, J.M., Salević-Jelić, A.S., Milinčić, D.D., Gašić, U.M., Pavlović, V.B., **Rabrenović, B.B.**, Pešić, M.B., Lević, S.M., Nedović, V.A., Mihajlović, D.M. (2024). Encapsulated horseradish (*Armoracia rusticana* L.) root juice: Physicochemical characterization and the effects of its addition on the oxidative stability and quality of mayonnaise. *Journal of Food Engineering*, Available online 12 June 2024, 112189; <https://doi.org/10.1016/j.jfoodeng.2024.112189>
- Ćirković, A., Demin, M., Fotirić Akšić, M., **Rabrenović, B.** (2023). Processing waste: bioactive components and antioxidant capacity of cold-pressed oils from some fruit seeds. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, *51*(3), 13241. <https://doi.org/10.15835/nbha51313241>
- **Rabrenović B.**, Vujasinović, V. (2022). Industrial hemp proteins: Processing and properties. In: Milica Pojić and Brijesh K. Tiwari (eds) *Industrial Hemp: Food and Nutraceutical Applications*. Academic Press. Elsevier, p. 95-124 ISBN: 978-0-323-90910-5 <https://doi.org/10.1016/B978-0-323-90910-5.00003-8>

- **Rabrenović B.**, Natić M., Dabić Zagorac D., Meland M., Fotirić Akšić M. (2022) Bioactive Phytochemicals from Walnut (*Juglans* spp.) Oil Processing By-Products. In: Ramadan Hassanien M.F. (ed) Bioactive Phytochemicals from Vegetable Oil and Oilseed Processing By-products. Reference Series in Phytochemistry. Springer, Cham. https://doi.org/10.1007/978-3-030-63961-7_25-1
- Natić, M., Dabić Zagorac, D., Ćirić, I., Meland, M., **Rabrenović, B.**, Fotirić Akšić, M. (2020). Cold pressed oils from genus *Prunus*. In: Cold Pressed Oils, Green Technology, Bioactive Compounds, Functionality, and Applications, Ed. Ramadan F.M., Academic Press, Elsevier, London, United Kingdom. <https://doi.org/10.1016/B978-0-12-818188-1.00056-6>
- Čolić S., Bakić, I., Dabić Zagorac, D., Natić, M., Smailagić, A., Pergal, M., Pešić, M. Milinčić, D., **Rabrenović, B.**, Fotirić Akšić, M. 2021, Chemical Fingerprint and Kernel Quality Assessment in Different Grafting Combinations of Almond Under Stress Condition, Scientia Horticulturae, Volume 275, 109705, ISSN 0304-4238. <https://doi.org/10.1016/j.scienta.2020.109705>.
- **Rabrenović B.**, Demin M., Basić M, Pezo L, Paunović D, Sovtić F. 2021. Impact of plum processing on the quality and oxidative stability of cold-pressed kernel oil. Grasas y Aceites. 72(1):e395. <https://doi.org/10.3989/gya.0100201>
- Vujasinović V, Bjelica M, Čorbo S, Dimić S, **Rabrenović B.** 2021. Characterization of the chemical and nutritive quality of coldpressed grape seed oils produced in the Republic of Serbia from different red and white grape varieties. Grasas y Aceites. 72(2):e411. <https://doi.org/10.3989/gya.0222201>
- Purić, M., **Rabrenović, B.**, Rac, V., Pezo, L., Tomašević, I., Demin, M. (2020). Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread. LWT-Food Science and Technology, 130, 109391. <https://doi.org/10.1016/j.lwt.2020.109391>
- Stajić, S., Kalušević, A., Tomasević, I.B., **Rabrenović, B.B.**, Božić, A., Radović, P., Nedović, V., & Živković, D. (2020). Technological Properties of Model System Beef Emulsions with Encapsulated Pumpkin Seed Oil and Shell Powder. Polish Journal of Food and Nutrition Sciences, 70(2):159-168. <https://doi.org/10.31883/pjfn/118008>