



Igor Tomašević

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Website: www.scopus.com/authid/detail.uri?authorId=57191917615 | **Website:**

<https://www.webofscience.com/wos/author/record/1759272> |

Address: Gandijeva 91, 11070, Belgrade, Serbia (Home)

WORK EXPERIENCE

16/11/2021 – CURRENT

FULL PROFESSOR UNIVERSITY OF BELGRADE - FACULTY OF AGRICULTURE

Vice-Head of the Department for Animal Origin Food Science and Technology

Teaching – first cycle (BSc level)

- Meat Processing 45h
- Technology of Meat By-Products 45h
- Food Safety Management 45h
- Novel Food 45h
- Sensory analysis 45h

Teaching – second cycle (MSc level)

- Trends in Food Technology 25h
- Food Science 25h

Teaching - third cycle (PhD level)

- Advances in Food Science 40h
- Advances in Food Technology 40h

01/10/2022 – 30/09/2023 Quackenbruck, Germany

RESEARCH ASSOCIATE GERMAN INSTITUTE OF FOOD TECHNOLOGY (DIL E.V.)

- research design
- data analysis, and organization of data for publication
- publication writing
- assistance with preparation of grant applications;
- supervision and training of junior research personnel.

Business or Sector Agriculture, forestry and fishing | **Website** www.dil-ev.de/en/institute.html

17/03/2021 – CURRENT Lublin, Poland

GUEST PROFESSOR UNIVERSITY OF LIFE SCIENCES - FACULTY OF FOOD SCIENCE AND BIOTECHNOLOGY

Teaching – first cycle (BSc level)

- Nutrition of sportsmen and physically active people 10h
- Food analysis 20h
- Food Sensory Analysis 20h

Teaching – second cycle (MSc level)

- Innovations in the processing of animal raw materials 10h
- Food Sensory Analysis
- Quality and food processing 10h
- Specialization technology -meat technology 10h
- Nutrition of sportsmen and physically active people 10h

Teaching - Third cycle (PhD level)

- Writing and editing scientific text 10h
- Commercialization of research results 10h
- Doctoral seminars 20h

30/09/2021 – 30/09/2022 Zvornik, Bosnia and Herzegovina

GUEST PROFESSOR UNIVERSITY OF EASTERN SARAJEVO - FACULTY OF TECHNOLOGY

Teaching – first cycle (BSc level)

- Meat Processing 45h
- Principles of Food Technology 45h

Teaching – second cycle (MSc level)

- Advances in Meat Science and Technology 45h

20/03/2017 – 15/11/2021 Belgrade, Serbia

ASSOCIATE PROFESSOR UNIVERSITY OF BELGRADE - FACULTY OF AGRICULTURE

05/06/2012 – 20/03/2017 Belgrade, Serbia

ASSISTANT PROFESSOR UNIVERSITY OF BELGRADE - FACULTY OF AGRICULTURE

Website www.agrif.bg.ac.rs

31/03/2003 – 05/06/2012 Belgrade, Serbia

UNIVERSITY TEACHING ASSISTANT UNIVERSITY OF BELGRADE - FACULTY OF AGRICULTURE

- Assisting faculty members with classroom instruction, exams, record keeping, and other miscellaneous projects.
- Tutoring and mentoring students.
- Performing laboratory research.
- Delivering lectures.
- Handing out assignments and grading papers.
- Helping professors and teachers develop course plans.
- Teaching undergraduate courses: Meat Technology and Food Safety Management

Website www.agrif.bg.ac.rs

31/05/2001 – 31/03/2003 Vrbas, Serbia

SENIOR MEAT TECHNOLOGY ENGINEER MEAT INDUSTRY CARNEX

- Responsible for slaughtering and processing of livestock
- Development of new products and extension of shelf life
- Implementation of the HACCP system and GHP and GMP improvement in a meat industry which produces more than 100 different meat products with annual production of 18.000 tons.

Website www.carnex.rs

31/03/2000 – 31/05/2001 Belgrade, Serbia

IT ASSISTANT SCIENTIFIC INSTITUTE “MIHAILO PUPIN”

- Configuring hardware and software
- Setting up peripherals such as printers or routers
- Repairing equipment, and providing daily support for computer network users.

Website <http://www.pupin.rs/en/>

● **EDUCATION AND TRAINING**

19/05/2003 – 22/05/2003 Belgrade, Serbia

HACCP FOR FOOD INDUSTRY United States Department for Agriculture

02/11/2003 – 05/11/2003 Belgrade, Serbia

FOOD SAFETY AND GOOD MANUFACTURING PRACTICES United State Department of Agriculture

18/04/2004 – 29/04/2004 Belgrade, Serbia

FOOD SAFETY REGULATORY ENFORCEMENT United States Department of Agriculture

12/09/2005 – 14/09/2005 College Station, United States

DEVELOPING AND IMPLEMENTING HACCP PLANS FOR THE MEAT INDUSTRY University of Texas A&M

09/09/2005 – 09/10/2005 College Station, United States

MEAT PROCESSING TECHNOLOGIES University of Texas A&M

Meat Selection, Evaluation and Grading; Meat Merchandising; Meat Science and Technology; Marketing and Grading of Livestock and Meats; Processed Meat Food Operations

14/10/2007 – 01/11/2007 Wageningen, Netherlands

STRENGTHENING FOOD SAFETY SYSTEMS University of Wageningen

06/03/2005 – 30/03/2005 Rehovot, Israel

RUMINANTS: MEAT PRODUCTION & MANAGEMENT The Hebrew University of Jerusalem

Beef cattle herd management; Sheep and goat flock management; Meat production and processing; Evaluation of Beef Cattle Performance Data; Kosher and Halal procedures; Packer-Related Problems; Meat Curing, & Processing; Meat quality subjects; Selected newly emerging subjects.

12/04/2021 – CURRENT Belgrade, Serbia

QMS LEAD AUDITOR FOR QUALITY MANAGEMENT SYSTEM ACCORDING TO ISO 9001:2015 Global Standard Consortium

Audit methods and techniques, types of audits, audit planning, audit reporting, Quality management system – interpretation and auditing

06/05/2021 – CURRENT

ISO 22000:2018 LEAD (EXTERNAL) AUDITOR Global Standard Consortium

31/08/1994 – 14/12/2000 Belgrade, Serbia

GRADUATED ENGINEER OF FOOD TECHNOLOGY OF ANIMAL PRODUCTS University of Belgrade

Bachelor Thesis – Consumer Preference for Meat Products in Belgrade's Market

Level in EQF EQF level 6

30/09/2003 – 27/02/2007 Belgrade, Serbia

MAGISTER OF SCIENCE IN BIOTECHNOLOGY FIELD OF FOOD SCIENCE AND TECHNOLOGY University of Belgrade

Magister Thesis – Food Safety: HACCP for Beef and Pork Meat Production

Level in EQF EQF level 7

30/09/2007 – 22/12/2011 Belgrade, Serbia

DOCTOR OF SCIENCE IN BIOTECHNOLOGY FIELD OF FOOD SCIENCE AND TECHNOLOGY University of Belgrade

■ PhD Thesis – The Feasibility of Intense Light Pulses decontamination in meat industry

Level in EQF EQF level 8

● LANGUAGE SKILLS

Mother tongue(s): **SERBIAN**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C2	C2	C2	C2	C2
SPANISH	B1	B1	B1	B1	B1
CROATIAN	C2	C2	C2	C2	C2

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
BOSNIAN	C2	C2	C2	C2	C2
MONTENEGRIN	C2	C2	C2	C2	C2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● **DIGITAL SKILLS**

Digital Skills - Test Results

 Information and data literacy	ADVANCED	Level 6 / 6
 Communication and collaboration	ADVANCED	Level 6 / 6
 Digital content creation	ADVANCED	Level 5 / 6
 Safety	ADVANCED	Level 6 / 6
 Problem solving	ADVANCED	Level 6 / 6

Results from [self-assessment](#) based on [The Digital Competence Framework 2.1](#)

● **PUBLICATIONS**

Publications in A1 journals indexed in ISI Web of Science

Published 200+ manuscripts indexed in Scopus that have received 4000+ citations and h-index of 37.

Link <http://www.scopus.com/authid/detail.uri?authorId=57191917615>

● **NETWORKS AND MEMBERSHIPS**

Memberships

- American Meat Science Association (AMSA)
- Institute of Food Technologist (IFT)
- Chairman of ISO/Technical Committee 34/SC 17 Management systems for food safety (National level)
- ICoMST member of the Management Board
- Member of the Scientific Board of the German Institute for Food technology

● **PROJECTS**

30/04/2010 – 29/04/2014

Impact of climate change and globalisation on safety of fresh produce – governing a supply chain of uncompromised food sovereignty - FP 7 EU

Member.

Link <http://www.veg-i-trade.org/>

10/04/2016 – 09/10/2020

Mathematical and Computer Science Methods for Food Science and Industry - Cost Action EU

Member

Link <https://www.cost.eu/actions/CA15118/>

05/10/2016 – 04/10/2020

Innovative approaches in pork production with entire males - Cost Action EU

Group Leader

Link <https://www.cost.eu/cost-action/innovative-approaches-in-pork-production-with-entire-males/>

18/02/2020 – 10/02/2024

Fundamental studies of the movement of pathogenic microorganisms and viruses in food systems and the creation of innovative means for their prevention - Russian Academy of Sciences

Foreign Expert

03/10/2021 – CURRENT

Tomorrow's 'Wheat of the sea': ulva, a model for an innovative mariculture - Cost Action EU

Member.

Link <https://seawheatcost.haifa.ac.il/>

29/02/2020 – CURRENT

Hurdle technology and 3D printing for sustainable fruit juice processing and preservation - Croatia

Foreign Expert

Link <http://sustjuice.pbf.hr/>

21/12/2021 – CURRENT

Evidence building on specific food safety issues in the Europe and Central Asia region - FAO

Project Leader

01/08/2022 – CURRENT

Mechanism for effect of partial substitution of NaCl with chloride salt on multi-scale gel structure of meat products and their gastric digestive characteristics - Chinese Ministry of Science

Foreign expert.

30/04/2023 – CURRENT

Cooperative Hemp - European Innovation Partnerships for Agricultural Productivity and Sustainability Project

Project Leader.

03/01/2023 – CURRENT

Food Quality in Digital Age - Visegrad Fund International Project

National WP Leader

● HONOURS AND AWARDS

Honours and awards – World's Top 2% Scientists by Stanford University (2022)

- Stanford/Elsevier's Top 2% World Scientist Rankings (2023)
- Stanford/Elsevier's Top 2% World Scientist Rankings (2022)
- Publons' global Peer Review Awards Winner (2019) Top 1% Reviewers in Agricultural Sciences
- Publons' global Peer Review Awards Winner (2019) Top 1% Reviewers in Cross-Field
- Publons' global Peer Review Awards Winner (2018) Top Reviewer in Agricultural Sciences
- Publons' global Peer Review Awards Winner (2017) Top Reviewer for University of Belgrade
- European Commission BASILEUS Erasmus Mundus Award (PhD Scholarship) (2009)
- "Gold Medal for The Best in Agribusiness" for the Magister Thesis work awarded at the 74th International Agricultural Fair (2007)

● ACADEMIC MOBILITY

Academic mobility

- The Hebrew University of Jerusalem (Israel) - Faculty of Agricultural, Food and Environmental Quality Sciences (March 7th -31st, 2005); "Ruminants meat production and management" International post-graduate course.
- Texas AM University (USA) - Animal Science Department (September 10th - October 20th, 2005); The Borlaug International Agricultural Science and Technology Fellowship Program.
- University of Wageningen (Netherlands) (October 15th - November 2nd, 2007); Matra Training for European Cooperation
- University of Ghent (Belgium) - Department of Food Technology, Food Safety and Health (January-December, 2009); BASILEUS PhD Scholarship
- IRTA Institute for Food Technology (Spain) (May 7th-27th, 2018); Short Term Scientific Mission COST Action 15215
- University of Valencia (Spain) (June 10th - August 12th, 2019) Short Term Scientific Mission COST Action 15136
- Post-doc at German Institute of Food Technology (DIL) 01/10/2022 – 30/09/2023 Quackenbruck , Germany

● BOOK CHAPTERS

Book Chapters

1. Djekic, I. and I. **Tomasevic**, *Tools in Improving Quality Assurance and Food Control*, in *Food Control and Biosecurity*, A.M. Holban and A.M. Grumezescu, Editors. 2018, Academic Press: Massachusetts. p. 63-104.
2. Djekic, I. and I. **Tomasevic**, *Environmental Indicators in the Meat Chain*, in *Quantification of Sustainability Indicators in the Food Sector*, S.S. Muthu, Editor. 2019, Springer Singapore: Singapore. p. 55-82.
3. Munekata, P.E.S., I. **Tomasevic**, D. Franco, F.J. Barba, B. Gómez, and J.M. Lorenzo, *Goose, Duck and Garganey*, in *More than Beef, Pork and Chicken – The Production, Processing, and Quality Traits of Other Sources of Meat for Human Diet*, J.M. Lorenzo, et al., Editors. 2019, Springer International Publishing: Cham. p. 313-345.
4. Pateiro, M., P. Borrajo, R. Domínguez, P. Munekata, J.M. Lorenzo, P. Campagnol, I. **Tomasevic**, and F.J. Barba, *Extraction of Valuable Compounds from Meat By-Products*, in *Green Extraction and Valorization of By-Products from Food Processing*, F. Barba, et al., Editors. 2019, CRC Press: Boca Raton p. 36.
5. **Tomasevic**, I. and I. Djekić, *HACCP in fermented meat production*, in *Fermented Meat Products: Health Aspects*, N. Zdolec, Editor. 2017, Taylor & Francis: Oxfordshire. p. 512-534.
6. Djekic, I., & **Tomasevic**, I. (2020a). Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective. In W. Leal Filho, J. Luetz & D. Ayal (Eds.), *Handbook of Climate Change Management: Research, Leadership, Transformation* (pp. 1-16). Cham: Springer International Publishing.

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7. Djekic, I., & **Tomasevic**, I. (2020b). Role of Potable Water in Food Processing. In W. Leal Filho, A. M. Azul, L. Brandli, A.Lange Salvia & T. Wall (Eds.), *Clean Water and Sanitation* (pp. 1-10). Cham: Springer International Publishing.
8. Djekic, I., & **Tomasevic**, I. (2020c). Role of Sustainable Quality in the Food Chain. In W. Leal Filho, A. M. Azul, L. Brandli, P. G. Özuyar & T. Wall (Eds.), *Zero Hunger* (pp. 1-10). Cham: Springer International Publishing.
9. Jokanović, V. T. M., Šojić, B., & **Tomašević**, I. (2021). Manufacture of Whole Muscle Cook-In Ham. In J. M. Lorenzo (Ed.), *Pork: Meat Quality and Processed Meat Products* (pp. 345-362). Florida, USA: CRC Press.
10. Khubber, S., Marti-Quijal, F. J., **Tomasevic**, I., Remize, F., & Barba, F. J. (2021). Application of Fermentation to Recover High-Added Value Compounds from Food By-Products. In M. Koubaa & F. J. R. Barba, S. (Eds.), *Fermentation Processes:Emerging and Conventional Technologies* (p. 195): Wiley.
11. Pateiro, M., Domínguez, R., **Tomasevic**, I., Sichert, P. E., Munekata, Gagaoua, M., & Lorenzo, J. M. (2021). Pulsed Electric Fields in Sustainable Food. In P. M. JM Lorenzo, FJ Barba (Ed.), *Sustainable Production Technology in Food* (pp. 125-140). London, UK: Academic Press.
12. **Tomašević**, I., Simunović, S., Đorđević, V., Djekic, I., & Tomović, V. (2021). Traditional Pork Sausages in Serbia. In J. M. Lorenzo (Ed.), *Pork: Meat Quality and Processed Meat Products* (pp. 1-25). Florida, USA: CRC Press.

● INVITED LECTURES AT INTERNATIONAL CONFERENCES

Invited Lectures at International Conferences

- 55th International Congress of Meat Science and Technology - Bringing the meat community together, August 16-21, 2009. Copenhagen (Denmark).
- 58th International Meat Industry Conference - Meat safety and quality: where it goes?, October 04–07, 2015. Zlatibor (Serbia).
- 59th International Meat Industry Conference - Better food – better life, October 01–04, 2017. Zlatibor (Serbia).
- 64th International Congress of Meat Science and Technology - Quality and integrity for global consumers, August 12-17, 2018. Melbourne (Australia).
- 4th International FoodTech Congress - Food technology, quality and safety, October 23-25, 2018. Novi Sad (Serbia).

- 21st International Scientific Conference - Innovative and technical development of the food industry - trends, strategies, challenges, December 05-08, 2018. Moscow (Russia).
- 65th International Congress of Meat Science and Technology - Meat for diversifying markets, August 04-09, 2019. Potsdam (Germany).
- 60th International Meat Industry Conference - Safe food for healthy future, September 22–25, 2019. Kopaonik (Serbia).
- Annual Meeting of the Voluntary Subgroup on Pig Castration held in Flemish Ministry of Environment, October 2nd 2019. Brussels (Belgium).
- Research oriented teaching and learning project of the Department of Animal Sciences, Georg-August-Universität, November 27-29, 2019. Göttingen (Germany).
- 61th International Meat Industry Conference - Healthy food for present and future, September 26–29, 2021. Zlatibor(Serbia).
- 62nd International Meat Industry Conference - Exploring current challenges and future perspectives in food and nutrition , October 01–01, 2023. Kopaonik (Serbia).
- 69th International Congress of Meat Science and Technology - From tradition to green innovation, August 20-25, 2023. Padova(Italy).
- 70th International Congress of Meat Science and Technology - Responsible meat production, August 18-23, 2024. Foz de Iguazu(Brasil).
- 9th International FoodTech Congress - Science today technology tomorrow, October 16-18, 2024. Novi Sad (Serbia).

● **PEER REVIEW SUMMARY**

CURRENT

Reviews in Journals indexed in ISI Web of Science

Performed 350+ reviews for 70+ journals indexed in ISI Web Of Knowledge.

Link <https://www.webofscience.com/wos/author/record/A-6521-2013>

● **MEMBERSHIP IN EXPERT GROUPS AND PANELS**

10/02/2022 – CURRENT

European Commission Research Executive Agency Expert

The evaluation of EU research projects.

Link https://rea.ec.europa.eu/index_en

31/10/2021 – CURRENT

Foreign Member of the National Science Center Expert Team in Poland

The evaluation of the proposal(s) submitted in response to Polish Ministry of Science and Higher Education call(s) for proposal(s).

Link <https://www.ncn.gov.pl/en/o-ncn/zadania-ncn>

05/04/2022 – CURRENT

Foreign member of the Polish Science Evaluation Committee

Evaluating the quality of scientific activity conducted at Polish universities and research institutions.

2021

Development of combined analytical techniques to detect quality and authenticity attributes in animal products - Dr Annalaura Lopez

Member of the PhD Evaluation Panel - University of Milano (Italy)

2019

Immunocastration of male pigs - Dr Kevin Kress

Member of the PhD Evaluation Panel - University of Hohenheim (Germany)

2019

Study of the thermo-rheological and biochemical parameters of Afuega'l Pitu PDO cheese - Dr Cristina P. Santaescolastica

MENTORING PHD CANDIDATES

2014 – 2018

Improving sustainability of chicken meat and chicken meat products in food chain - Mentor

1. Djekic, I., **Skunca**, D., Nastasijevic, I., Tomovic, V., & **Tomasevic**, I. (2018). Transformation of quality aspects throughout the chicken meat supply chain. *British Food Journal*, 120(5), 1132-1150. <https://doi.org/https://doi.org/10.1108/BFJ-08-2017-0432>.
2. **Skunca**, D., **Tomasevic**, I., Nastasijevic, I., Tomovic, V., & Djekic, I. (2018). Life cycle assessment of the chicken meat chain. *Journal of Cleaner Production*, 184, 440-450. <https://doi.org/https://doi.org/10.1016/j.jclepro.2018.02.274>.
3. **Skunca**, D., **Tomasevic**, I., Zdolec, N., Kolaj, R., Aleksiev, G., & Djekic, I. (2017). Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. *British Food Journal*, 119(7), 1525-1535. <https://doi.org/https://doi.org/10.1108/BFJ-11-2016-0547>.

Link <https://nardus.mpn.gov.rs/handle/123456789/17279>

2015 – 2019

The impact of the addition of Porcini (*boletus edulis*), Chantarelle (*cantharellus cibarius*) and Horn of plenty (*craterellus cornucopioides*) on the overall quality of cooked sausages in the type of frankfurters

1. **Novakovic**, S., Djekic, I., Klaus, A., Vunduk, J., Djordjevic, V., Tomović, V., . . . **Tomasevic**, I. (2019). The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. *Foods*, 8(12), 635. <https://doi.org/https://doi.org/10.3390/foods8120635>.
2. **Novakovic**, S., Djekic, I., Klaus, A., Vunduk, J., Đorđević, V., Tomovic, V., . . . **Tomasevic**, I. (2020). Application of porcini mushroom (*Boletus edulis*) to improve the quality of frankfurters. *Journal of Food Processing and Preservation*. <https://doi.org/https://doi.org/10.1111/jfpp.14556>.
3. **Novaković**, S., Djekic, I., Klaus, A., Vunduk, J., Đorđević, V., Tomović, V., . . . **Tomasevic**, I. (2021). The potential of horn of plenty mushroom (*Craterellus cornucopioides*) to improve the shelf life of frankfurters. *Fleischwirtschaft*(3), 100-106. https://doi.org/https://gateway.webofknowledge.com/gateway/Gateway.cgi?GWVersion=2&SrcApp=Publons&SrcAuth=Publons_CEL&KeyUT=WOS:000639584700064&DestLinkType=FullRecord&DestApp=WOS_CPL.

Link <https://nardus.mpn.gov.rs/handle/123456789/18510>

2016 – 2020

Examination of application possibilities of Computer Vision System for color measurement of animal source foods - Mentor

1. **Milovanovic**, B., Djekic, I., Miocinovic, J., Djordjevic, V., Lorenzo, J. M., Barba, F. J., . . . **Tomasevic**, I. (2020). What Is the Color of Milk and Dairy Products and How Is It Measured? *Foods*, 9(11), 1629. <https://doi.org/https://doi.org/10.3390/foods9111629>.
2. **Milovanovic**, B., Tomovic, V., Djekic, I., Miocinovic, J., Solowiej, B. G., Lorenzo, J. M., . . . **Tomasevic**, I. (2021). Colour assessment of milk and milk products using computer vision system and colorimeter. *International Dairy Journal*, 120, 105084. <https://doi.org/https://doi.org/10.1016/j.idairyj.2021.105084>.
3. **Milovanovic**, B., Tomovic, V., Djekic, I., Solowiej, B. G., Lorenzo, J. M., Barba, F. J., & **Tomasevic**, I. (2021). Color assessment of the eggs using computer vision system and Minolta colorimeter. *Journal of Food Measurement and Characterization*. <https://doi.org/https://doi.org/10.1007/s11694-021-01085-4>.

Link <https://uvidok.rcub.bg.ac.rs/handle/123456789/4557>

2019 – CURRENT

Risk assesment of chemical hazards in the animal source foods - Mentor

1. Djekic, I., **Petrovic**, J., Jovetic, M., Redzepovic-Djordjevic, A., Stulic, M., Lorenzo, J. M., . . . **Tomasevic**, I. (2020). Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. *Applied Sciences*, 10(21), 7420. <https://doi.org/https://doi.org/10.3390/app10217420>.
2. **Petrovic**, J., Jovetić, M., Štulić, M., Vujadinović, D., Lorenzo Rodriguez, J. M., Iammarino, M., . . . **Tomasevic**, I. (2022). Exposure assessment in the Serbian population and occurrence of histamine and heavy metals in fish and seafood. *International Journal of Food Science & Technology*. <https://doi.org/Accepted> for publication DOI not yet assigned.

2018 – CURRENT

Effect of different culinary methods on food oral processing - Co-mentor

1. Djekic, I., Ilić, J., Chen, J., Djekic, R., Sołowiej, B. G., Vujadinović, D., & Tomasevic, I. (2021). Analysis of pungency sensation effects from an oral processing, sensorial and emotions detection perspective—case study with grilled pork meat. *Applied Sciences (Switzerland)*, 11(21). <https://doi.org/10.3390/app112110459>.
2. Djekic, I., Ilic, J., Lorenzo, J. M., & Tomasevic, I. (2021). How do culinary methods affect quality and oral processing characteristics of pork ham? *Journal of Texture Studies*, 52(1), 36-44. <https://doi.org/10.1111/jtxs.12557>
3. Ilic, J., Tomasevic, I., & Djekic, I. (2021a). Ease of mastication index—Quantification of mastication effort using quality function deployment. *Journal of Texture Studies*, 52(4), 447-460. <https://doi.org/10.1111/jtxs.12621>.
4. Ilic, J., Tomasevic, I., & Djekic, I. (2021b). Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (*Apium graveolens* var. *rapaceum*). *International Journal of Gastronomy and Food Science*, 23. <https://doi.org/10.1016/j.ijgfs.2021.100308>.
5. Ilic, J., Tomasevic, I., & Djekic, I. (2021c). Influence of water-based and contact heating preparation methods on potato mechanical properties, mastication, and sensory perception. *International Journal of Gastronomy and Food Science*, 25. <https://doi.org/10.1016/j.ijgfs.2021.100401>.
6. Ilic, J., Tomasevic, I., & Djekic, I. (2021d). Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by boiling and grilling. *Journal of Texture Studies*. <https://doi.org/10.1111/jtxs.12651>.
7. Ilic, J., Tomasevic, I., & Djekic, I. (2022). Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham. *Meat Science*, 188. <https://doi.org/10.1016/j.meatsci.2022.108805>.

2020 – CURRENT

Optimisation of Traditional Fermented sasuseges production using contemporary and advanced sensory analysis methods - Mentor

1. Simunovic, S., Đorđević, V., Barba, F. J., Lorenzo, J. M., Rašeta, M., Janković, S., & Tomasevic, I. (2021). Characterisation of changes in physicochemical, textural and microbiological properties of Njeguška sausage during ripening. *Journal of Food Science and Technology*, 58(10), 3993-4001. <https://doi.org/10.1007/s13197-020-04862-z>.
2. Simunovic, S., Đorđević, V. Ž., Rašeta, M., Lukić, M., Lorenzo, J. M., Djekic, I., & Tomašević, I. (2022). Reformulation of Traditional Fermented Tea Sausage Utilizing Novel (Digital) Methods of Analysis. *Foods*, 11(8), 1090. <https://www.mdpi.com/2304-8158/11/8/1090>.
3. Simunovic, S., Rajic, S., Dordevic, V., Tomovic, V., Vujadinovic, D., Dekic, I., & Tomašević, I. (2021). Estimation of fat content in fermented sausages by means of computer vision system (cvs). *Meat Technology*, 62(1), 27-32. <https://doi.org/10.18485/MEATTECH.2021.62.1.3>.

2018 – CURRENT

Improving sustainability of chicken eggs in food chain - Co-mentor

1. Mitrovic, M., Tomasevic, I., & Djekic, I. (2021). Quality perception throughout the table egg supply chain. *British Food Journal*. <https://doi.org/10.1108/BFJ-08-2021-0941>.
2. Mitrovic, M., Tomasevic, I., Stefanovic, S., Djordjevic, V., & Djekic, I. (2021). Toxic elements in eggs and egg-based products: occurrence, exposure assessment and risk characterisation for the Serbian population. *International Journal of Food Science and Technology*, 56(12), 6685-6696. <https://doi.org/10.1111/ijfs.15366>.

EDITORIAL ROLES

01/01/2023 – CURRENT

Journal of The Science of Food and Agriculture - Wiley

Associate Editor

01/04/2023 – CURRENT

Food Safety and Health - Wiley

Associate Editor

01/10/2022 – CURRENT

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Current Research in Food Science – Elsevier

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Link <https://www.journals.elsevier.com/current-research-in-food-science/editorial-board>

2018 – CURRENT

Food Science and Technology – Brasil

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Link <https://www.scielo.br/j/cta/>

30/12/2020

Surgical Castration of Piglets and Its Alternatives: National Strategies, Consequences for Animal Welfare, Production Systems and Product Quality.

A special issue of Animals-MDPI. 23 published papers.

Link https://www.mdpi.com/journal/animals/special_issues/Surgical_castration_of_piglets_and_its_alternatives

09/03/2020

Recent advances in meat products quality and safety improvement and assurance

A special issue of International Journal of Food Science and Technology - Wiley. 30 papers published.

Link <https://ifst.onlinelibrary.wiley.com/toc/13652621/2020/55/3>

14/10/2021

Advanced Analysis Techniques of Food Contaminants and Risk Assessment

A special issue of Applied Sciences - MDPI. 8 published papers.

Link https://www.mdpi.com/journal/applsci/special_issues/Contaminants_Risk_Assessment

19/05/2022

New Challenges in Improving the Quality and Safety of Meat Products

A special issue of Applied Sciences - MDPI. 3 published papers.

Link https://www.mdpi.com/journal/applsci/special_issues/Meat_Products_Quality_Safety

29/06/2022

Natural toxins and processing contaminants in food

A special issue of International Journal of Food Science and Technology - Wiley. 8 published papers.

Link <https://ifst.onlinelibrary.wiley.com/hub/journal/13652621/homepage/cfp-natural-toxins>

30/06/2022

Food Quality in Digital Age

A special issue of International Journal of Food Quality - Wiley. 4 papers published.

Link <https://www.hindawi.com/journals/jfq/si/641075/>

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