

Curriculum Vitae



Personal information

First name(s) / Surname(s)

Jelena Miocinovic

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Nationality

Serbian

Date of birth

24. February 1975.

Gender

Female

Employment / Occupational field

<https://orcid.org/0000-0003-1634-0555>

Work experience

Full Professor Food Technology (Dairy Science) at Faculty of Agriculture, University of Belgrade, Serbia

Dates

23/09/2020 - current

Occupation or position held

Full Professor, Faculty of Agriculture, University of Belgrade, Serbia

Main activities and responsibilities

Teaching activity through theoretical and practical lectures with students on several subjects in Dairy Science field; Mentor of Bachelor, Master and Doctoral thesis

Research work: quality of milk and dairy products; traditional Serbian dairy products (Kajmak, white brined cheeses, Kackavalj etc.); Cheeses with reduced fat and salt content; Cheeses with functional properties including cheese with probiotic bacteria; Trends in dairy technology (organic food, novel food etc.); Rheological and textural properties of rennet and acid coagulated gels and dairy products; Goat milk and dairy products

Dates

18/11/2015 - present

Occupation or position held

Associate Professor, Faculty of Agriculture, University of Belgrade, Serbia

Main activities and responsibilities

Teaching activity through theoretical and practical lectures with students on several subjects in Dairy Science field; Mentor of Bachelor, Master and Doctoral thesis

Research work: quality of milk and dairy products; traditional Serbian dairy products (Kajmak, white brined cheeses, Kackavalj etc.); Cheeses with reduced fat and salt content; Cheeses with functional properties including cheese with probiotic bacteria; Trends in dairy technology (organic food, novel food etc.); Rheological and textural properties of rennet and acid coagulated gels and dairy products; Goat milk and dairy products

Dates

01/12/2010 – 18/11/2015

Occupation or position held	Assistant Professor of Food Technology at Faculty of Agriculture, University of Belgrade, Serbia
Main activities and responsibilities	Teaching activity through theoretical and practical lectures with students on several subjects in Dairy Science field; Research work: traditional Serbian dairy products (Kajmak, white brined cheeses, Kackavalj etc.); Development of modern Kajmak production procedure; Cheeses with reduced fat and salt content; Cheeses with functional properties including cheese with probiotic bacteria; Life-cycle assessment of dairy products, environment management in dairy industry
Name and address of employer	Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade
Dates	10/06/2005 - 01/12/2010
Occupation or position held	Assistant of Food Technology (Dairy Science) at Faculty of Agriculture, University of Belgrade, Serbia
Main activities and responsibilities	Teaching activity through practical work with students on several subject in Dairy Science; Research work: Influence milk heat treatment on composition and cheese production; Investigation of traditional Serbian dairy products;
Name and address of employer	Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade
Dates	16/03/1999 -10/06/2005
Occupation or position held	Teaching Assistant of Food Technology (Dairy Science) at Faculty of Agriculture, University of Belgrade, Serbia
Main activities and responsibilities	Teaching activity through practical work with students on several subject in Dairy Science; Research work: Influence milk heat treatment on composition and cheese production; Investigation of cheese salting process;
Name and address of employer	Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade

Education and training

Dates	2005 - 2010
Title of qualification awarded	Ph.D Food Technology (Dairy Science)
Subject	Title: Development of technology of low fat UF cheese with dietetic and functional properties
Name and type of organisation providing education and training	University of Belgrade, Faculty of Agriculture, Institute of Food Technology and Biochemistry
Dates	1998 – 2004
Title of qualification awarded	Magister of Science Food Technology (Dairy Science)
Subject	Title: The influence of milk heat treatment on the course of cheese salting and maturation
Name and type of organisation providing education and training	University of Belgrade, Faculty of Agriculture, Institute of Food Technology and Biochemistry
Dates	1993 – 1998
Title of qualification awarded	Bachelor of Science (Food Technology)
Subject	-
Name and type of organisation providing education and training	University of Belgrade, Faculty of Agriculture, Institute of Food Technology and Biochemistry

Personal skills and competences

Mother tongue(s) **Serbian**

Other language(s)

Self-assessment

English

Understanding		Speaking		Writing
Listening	Reading	Spoken interaction	Spoken production	
Proficient user	Proficient user	Proficient user	Proficient user	Proficient user

German

Basic user

Basic user

Basic user

Basic user

Basic user

Social skills and competences

Verbal and written communication of ideas and findings; Presentation skills; Remarkable teaching experience; Team spirit; respectful; polite; open-minded; good attitude. I like working in cooperative environment;

Organisational skills and competences

Independent and self-motivated; Experienced at project based research work; team player, problem solver, organized, prefer to work with young staff, very good organisational skills in preparing student thesis, I was involved in organisation of different Symposiums and Congress at Faculty, Prefer work in teams;

Technical and computer skills and competences

Experienced user of computers, including MS Office: MS Word, MS Excel, MS PowerPoint, email and internet. Capable of analysing large scale datasets and programming with statistical programs.

Driving licence

Full driving licence (B category)

Fellowship

May 2018, 7 days, Erasmus exchange of teacher "Sveučilište Josipa Jurja Strossmayera Osijek", Croatia

October, 2014, 10 days, Linneus Palme Project, Lund University, Sweden

February 2014, 1 month, Post graduate Program "Feeding in future: Food safety and technology in time of global change", Hebrew University of Jerusalem, The Robert H. Smith Faculty of Agriculture, Safety and Environment, Israel

Sept. 2009 – March 2010; 6 months research stay at Gent University, Belgium, Basileus Program fellowship for the PhD students

Sept. 2003. – Oct. 2003.; 1.5 month, Texas A&M, USA, Young Scientist Exchange Program, USDA

Teaching activity

Theoretical and practical lectures on several subject in the field of Dairy Science on different levels of studying

Supervision

Supervising and monitoring students thesis at undergraduate and postgraduate studies levels (BSc, MSc, PhD)

Referee activity

Journal: Editorial board of Mljekarstvo (Croatia), Reviewers: Mljekarstvo, Journal of the Science of Food and Agriculture, Food Bioscience, Journal of Dairy Research, International Journal of Dairy Technology, LWT - Food Science and Technology etc.; *Projects:* National projects proposals of Ministry of Science, Kazakhstan

Research and other Projects

Involved in past and current research projects (5) funded by the Serbian Ministry of Education, Science and Technological Development;

2016 year – “Hygiene of cows milking in lactation, the use of closed systems for the milk transport and milk cooling equipment”, financed by Ministry of Agriculture and environmental protection Republic of Serbia

2015 year – “Improving agricultural production in Timok region based on diversification of certified organic agricultural and food products with added value” financed by Ministry of Agriculture and environmental protection Republic of Serbia

Current National project: 46009 (2011 – 2016) funded by Ministry of education, science and technological development, Republic of Serbia.

Involved in FP7-REGPOT-2012-2013-1 Project funded by the EU “Advancing research in agricultural and food sciences at Faculty of Agriculture, University of Belgrade - AREA”, 2013 – 2016.

Involved in TEMPUS-1-2013-1-RS-TEMPUS-SMHES 544072 (2013 – 4604 / 001 - 001) “Building Capacity of Serbian Agricultural Education to Link with Society”, Coordinator: University of Belgrade, Faculty of Agriculture.

Involved in Cost action FA1308 “DairyCare”, 21 March 2014 – March 2018, European Cooperation in Science and Technology

Bilateral project with Slovakia, 451-03-545/2015-09/08, project leader “Characteristics of Cheeses Made with Autochthonous Lactic Acid Bacteria”, 2015–2016.

PEER USAID project Mitigating effects of COVID-19 on small-scale dairy farmhouse producers through education and training initiatives to improve food safety and their access to online distribution platforms, 2022 – 2023

Erasmus+ project „Europeand Excellence in Dairy Learning“ AEDIL dairy CoVE, project menager for Serbia

Association Member

- Serbian Association of Food Technologist
- Serbian Network of Technology Brokers
- Worldwide traditional cheeses association (WwTCa)

Publiactions (books,chapters)

Book for students, Dairy technology II – Special cheesemaking, Faculty of Agriculture, University of Belgrade,

Workshops

- Forum of vocational excellence, WorldSkills2024, Lyon, CoP CoVE, 10-13 September 2024
- Online Workshop "Agriculture research and knowledge transfer in Western Balkan countries, 23-24 November 2020, European Commission General Directorate for Agriculture and Rural Development
- Active learning, Training, Tempus project "Building Capacity of Serbian Agricultural Education to Link with Society", Belgrade-Novı Sad, Serbia
- Intellectual properties right in agriculture", AREA Project, Seminar, Belgrade, 22 – 23 January, 2014
- "Communicating Food Science Research", MAITRE Project, Seminar, Belgrade, 10 – 11 December, 2013
- "Searching patent databases as sources of ideas for innovation", Seminar, Belgrade, 12 April 2013.
- Project Cycle Management", Project "Integrated Innovation Support Programme", funded by European Union, 3 days, October, 2013, Belgrade
- "Technology Brokers Training Programme", Project "Integrated Innovation Support Programme", funded by European Union, 7 days, May, 2013, Belgrade
- "Knowledge transfer" Training, Project "Improving the enabling environment and public awareness for innovation in the South-East-European food sector through transnational collaboration-CAPINFOOD", financed by EU, 21-22 May 2013.
- "ICT Solutions in Food Sector" Training, Project "Improving the enabling environment and public awareness for innovation in the South-East-European food sector through transnational collaboration-CAPINFOOD", financed by EU, 17-18 June 2013., Belgrade
- Training for internal auditors for laboratory quality system according to ISO 17025" Faculty of Agriculture, University of Belgrade, 14.-15. January, 2011.
- Academic Research Skills Course, Consultative Bureau for International Projects, Ministry of Science and Technological Development, 5-10 May 2010, Belgrade
- Training "Standard SRPS ISO 17025:2005", Faculty of Agriculture, University of Belgrade, 15-16. May 2010., Belgrade, Serbia
- Application of sensory analysis methods ISO 4120-2004; ISO 8587-2006", Faculty of Agriculture, University of Belgrade, 26. October -04. December 2010.
- "Building Capacity for Trade in the Dairy Industry" Training, 4 – 6 October, 2006, Belgrade, Serbia, organized by United States Department of Agriculture.

Publications

Published 162 articles in national and international Journals and Symposium and Congress Proceedings (presented some selected references) –h index Scopus – 20. Selected references:

- Hovjecki, M., Radovanovic, M., Levic, S.M., ... Jurina, I.B., Miocinovic, J. (2024): Chia Seed Mucilage as a Functional Ingredient to Improve Quality of Goat Milk Yoghurt: Effects on Rheology, Texture, Microstructure and Sensory Properties, *Fermentation*, 2024, 10(8), 382.
- Satric, A., Tomasevic, I., Djekic, V., Pavlovic, V., Levic, S., **Miocinovic, J.** (2024): Evaluation of Low Sodium Kačkavalj Cheese Properties using 3D Scanning, Scanning Electron Microscopy and Computer Vision System", *International journal of dairy technology*, vol. 77, 2, 586-593.
- Hovjecki, M., Radovanović, M., Miloradović, Z., Barukčić Jurina, I., Mirković, M., Sredović-Ignjatović, I., **Miočinović, J.** (2023): Fortification of goat milk yogurt with goat whey protein concentrate - Effect on rheological, textural, sensory and microstructural properties, *Food Bioscience*, vol 56, 103393.
- Miloradovic, Z., Tomic, N., Kljajevic, N., Levic, S., Pavlovic, V., Blazic, M., **Miocinovic, J.** (2021): High Heat Treatment of Goat Cheese Milk. The Effect on Sensory Profile, Consumer Acceptance and Microstructure of Cheese, 10, 1116. <https://doi.org/10.3390/foods10051116>.
- Hovjecki, M., Miloradovic, Z., Mirkovic, N., Radulovic, A., Pudja, P., **Miocinovic, J.** (2021): Rheological and textural properties of goat milk set type yoghurt as affected by heat treatment, transglutaminase addition and storage, *Journal of the Science of Food and Agriculture*, <https://doi.org/10.1002/jsfa.11242>
- Jovanović, M., Petrović, M., **Miočinović, J.**, Zlatanović, S., Laličić Petronijević, J., Mitić Čulafić, D., Gorjanović, S. (2020): Bioactivity and sensory properties of probiotic yogurt fortified with apple pomace flour, *Foods*, 9, 6, 763.
- Miloradovic Z., Kljajevic N., **Miocinovic J.**, Levic S., Pavlovic V., Blazic M., Pudja P. (2020): Rheology and microstructures of rennet gels from differently heated goat milk, *Foods*, 9, 3.
- Hovjecki M., Miloradovic Z., Rac V., Pudja P., **Miocinovic J.** (2020): Influence of heat treatment of goat milk on casein micelle size, rheological and textural properties of acid gels and set type yoghurts, *Journal of texture studies*, 51, 4 ,
- Mirkovic, N., Kulas, J., Miloradovic, Z., Miljkovic, M., Dina Tucovic, D., **Miocinovic, J.**, Jovcic, B., Mirkovc, I., Kojic, M. (2020): Lactolisterin BU-producer *Lactococcus lactis* subsp. *lactis* BGBU1-4: Bio-control of *Listeria monocytogenes* and *Staphylococcus aureus* in fresh soft cheese and effect on immunological response of rats, *Food Control*, 111, 107076.
- Miocinovic, J.**, Tomic, N., Dojnov, B., Tomasevic, I., Stojanovic, S., Djekic, I., Vujcic, Z. (2017): Application of new insoluble dietary fibers from triticale as supplement in yoghurt - effects on physicochemical, rheological and quality properties *Journal of the Science of Food and Agriculture*, Vol.98, 4, 15,1291–1299.
- Miloradovic, Z., Smigic, N., Djekic, I., Tomasevic, I., Nemanja Kljajevic, N., Nedeljkovic, A., **Miocinovic, J.** (2018): The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics, *International Dairy Journal*. Vol. 79, 24-32
- Miloradovic, Z., Kljajevic, N., **Miocinovic, J.**, Tomic, N., Smiljanic, J., Macej, O. (2017): High heat treatment of goat cheese milk. The effect on yield, composition, proteolysis, texture and sensory quality of cheese during ripening, *International Dairy Journal*, Volume 68, 1-8.
- Tomic, N., Dojnov, B., **Miocinovic, J.**, Tomasevic, I., Smigic, N., Djekic, I., Vujcic, Z. (2017): Enrichment of yoghurt with insoluble dietary fiber from triticale - a sensory perspective, *LWT - Food Science and Technology*, Volume 80, 59–66,
- Nedeljkovic, A., Tomasevic, I., **Miocinovic, J.**, Pudja, P. (2017): Feasibility of discrimination of dairy creams and cream-like analogues using Raman spectroscopy and chemometric analysis, *Food Chemistry*, 232, 487-492.
- Radulovic, Z., **Miocinovic, J.**, Petrovic, T., Dimitrijevic Brankovic, S., Nedovic, V. (2016): Traditional and Emerging Technologies for Autochthonous Lactic Acid Bacteria Application Chapter In book: *Emerging and Traditional Technologies for Safe, Healthy and Quality Food*, January 2016, DOI: 10.1007/978-3-319-24040-4_13, pp. 237-256.
- Miocinovic J.**, Keskic T., Miloradovic Z., Kos A., Tomasevic I., Pudja P. (2016): The aflatoxin M1 crisis in Serbian dairy sector: the year after, *Food Additives and Contaminants - Part B*, DOI: 10.1080/19393210.2016.1210243
- Miocinovic, J.**, Miloradovic, Z., Josipovic, M., Nedeljkovic, A., Radovanovic, M., Pudja, P. (2016): Rheological and textural properties of goat and cow milk set type yoghurts, *International Dairy Journal*, Volume 58, Pages 43-45.
- Tomašević, I., Smigić, I., Đekić, I., Zarić, V., Tomić, N., **Miočinović, J.**, Rajković, A. (2016): Evaluation of food safety management systems in Serbian dairy industry, *Mljekarstvo* 66 (1), 48-58.
- Nedeljković, A., Rösch, P., Popp, J., **Miočinović, J.**, Radovanović, M., Pudja, P. (2015): Raman Spectroscopy as a Rapid Tool for Quantitative Analysis of Butter Adulterated with Margarine, *Food Anal. Methods*, DOI 10.1007/s12161-015-0317-1.
- Guinee, T.P., Pudja, P., **Miocinovic, J.**, Wiley, J., Mullins, C.M. (2015): Textural and cooking properties and viscoelastic changes on heating and cooling of Balkan cheeses, *Journal of Dairy Science*, Vol. 98, 11, 7573-7586, DOI: <http://dx.doi.org/10.3168/jds.2015-9743>.

Conferences

- 45 International Dairy Experts Symposium, Rovinj, Croatia, October, 2024
- 3rd International Symposium on Biotechnology - Sympbiotech, Faculty of Agronomy in Cacak, University of Kragujevac, March, 2024
- 44 International Dairy Experts Symposium, Rovinj, Croatia, October, 2022
- 43th Croatian Dairy Experts Symposium, Lovran, Croatia, November, 2018.
- 10th Cheese Symposium, Rennes, France, 4-6 April, 2018
- 42th Croatian Dairy Experts Symposium, Lovran, Croatia, November, 2016.
- IDF Symposium Cheese Science and Technology, Dublin, Ireland. 11 – 13 April 2016 god.
- IDF 7th International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus, 23-25 March 2015.
- 41th Croatian Dairy Experts Symposium, Lovran, Croatia, November, 2014.
- First DairyCare Conference 2014, Health and Welfare of Dairy Animals, Copenhagen, 21-22 August, 2014.
- EU Project Collaborations – Chalanges for research improvement in Agriculture, FP7 Project AREA, Faculty of Agriculture, Belgrade, Serbia, 2-4 June 2014.
- 1st International Meeting "Milk, Vector of development", INRA, Rennes, France, 21-23 May, 2014.
- 24th International Scientific-Expert Conference of Agriculture and Food Industry" Sarajevo, Bosnia and Herzegovina, 2013.
- 40th Croatian Dairy Experts Symposium, Lovran, Croatia, October, 2012.
- 6th Central European Congress on Food, Proceedings, Novi Sad, Serbia, 23-26 may, 2012.
- 1st International symposium on animal science, 8-10 November, University of Belgrade, Serbia, 2012.
- IDF International Symposium on Sheep, Goat and other non-Cow Milk, Greece, 16-18 may, 2012.
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- 26th Symposium on Recent Developments in Dairy Technology, 8-10 September, Novi Sad, Serbia, 2011.
- 22nd International Scinetific-Expert Conference of Agriculture and Food Industry" Sarajevo, Bosnia and Herzegovina, 2011.
- 39th Croatian Dairy Experts Symposium, Opatija, Croatia, 2010.
- 5th IDF Symposium on cheese ripening», Bern, Switzerland, 2008.
- 38th Croatian Dairy Experts Symposium, Lovran, Croatia, 2008.
- Congress of medicine microbiology, Belgrade, 2008.
- 5th International Congress on Food Technology "Consumer Protection through Food Process Improvement & Innovation in the Real World", Thessaloniki, March, Greece, 2007.
- "Food processing – innovation – nutrition – healthy consumers", Radenci, Slovenia, 2007.
- 37th Croatian Dairy Experts Symposium, Lovran, Croatia, 2006.
- Symposium "Milk and dairy products – current stage and perspective", Faculty of Agriculture, University of Belgrade, 2000., 2002., 2003., 2004, 2005., 2006..