

# Curriculum Vitae

## Personal information

First name(s) / Surname(s) **Milica Mirkovic**  
Address(es) Dragana Rakica 14, 11080, Belgrade, Serbia  
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E-mail [petrusicm@agrif.bg.ac.rs](mailto:petrusicm@agrif.bg.ac.rs)  
Nationality Serbian  
Date of birth 21. July 1985.  
Gender Female

## Employment / Occupational field <https://orcid.org/0000-0002-0714-7078>

### Work experience

**Associate Professor** Food Technology (Industrial Microbiology) at Faculty of Agriculture, University of Belgrade, Serbia  
Dates 12/07/2022 - current  
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 Industrial Microbiology field; Mentor of Bachelor, Master and Doctoral thesis  
**Research work:** microbiological quality of food products; characterization and identification of lactic acid bacteria (LAB) from traditional Serbian dairy products (white brined cheeses, Kackavalj, fermented sausages, etc.); examination of LAB as potential probiotic bacteria; encapsulation of potential probiotic bacteria in different carriers; application of potential probiotic bacteria in different food (cheese, yogurt, chocolate, etc.); examination of antibiotic resistant bacteria isolated from raw milk  
Dates 12/07/2022 - present  
Occupation or position held Associate Professor, Faculty of Agriculture, University of Belgrade, Serbia  
Dates 10/10/2017 – 11/07/2022  
Occupation or position held Assistant Professor, Faculty of Agriculture, University of Belgrade, Serbia  
Dates 01/02/2010 - 09/10/2017  
Occupation or position held Assistant, Faculty of Agriculture, University of Belgrade, Serbia

### Education and training

Dates 2009 - 2016  
Title of qualification awarded PhD Food Technology (Industrial Microbiology)  
Subject Title: Application and viability of autochthonous spray dried potential probiotic lactic acid bacteria in food and gastrointestinal conditions  
Name and type of organisation providing education and training University of Belgrade, Faculty of Agriculture, Institute of Food Technology and Biochemistry  
Dates 2004 – 2009  
Title of qualification awarded Bachelor of Science (Food Technology)  
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**

Self-assessment

#### Understanding

Listening Reading

#### Speaking

Spoken interaction Spoken production

#### Writing

#### English

Proficient user Proficient user Proficient user Proficient user Proficient user

Social skills and competences

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

Organisational skills and competences	Independent and self-motivated; Experienced at research work; problem solver, organized, team player, prefer to work with young staff, very good organisational skills in preparing student thesis;
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)
<b>Fellowship</b>	<p>December 2011, 30 days, bilateral project of Serbia and Slovenia "Efficacy of encapsulation of lactic acid bacteria on their survival and performance in food and gastrointestinal conditions", BI-SL / 10-11-035, Institute of Dairy and Probiotics, Biotechnical Faculty, University of Ljubljana</p> <p>August-September 2013, 3 months, FEMS Research Fellowship, Faculty of Engineering, Department of Food Technology, Engineering and Nutrition, University of Lund, Sweden</p>
<b>Teaching activity</b>	Practical lectures on several subject in the field of Industrial Microbiology at different levels of studies
<b>Supervision</b>	Supervising and monitoring students thesis at undergraduate and postgraduate studies levels (BSc, MSc, PhD)
<b>Referee activity</b>	<i>Journal:</i> Editorial board of Journal of Agricultural Science (Serbia), Reviewers: Antibiotics, Foods, BMS Genomics, Mljekarstvo, Journal of Science Food and Technology, Applied Microbiology, Molecules, etc.;
<b>Research and other Projects</b>	<p>Current national project funded by Science Fund of Republic of Serbia "Tracking antimicrobial resistance in diverse ecological niches - one health perspective" TRACE Grant No. 7042</p> <p>Current National project: 46010 (2011 – 2016) funded by Ministry of education, science and technological development, Republic of Serbia.</p> <p>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.</p> <p>Bilateral project with Slovenia with title "Efficacy of encapsulation of lactic acid bacteria on their survival and performance in food and gastrointestinal conditions", BI-SL / 10-11-035 (2010-2011)</p>
<b>Associations Member</b>	<ul style="list-style-type: none"> <li>• Serbian Association of Food Technologist</li> <li>• Serbian Federation of Microbiologist</li> <li>• Federation of European Microbiological Societies</li> </ul>

**Publications** Published 77 articles in national and international Journals and Symposium and Congress Proceedings (presented some selected references) –h index Scopus – 8. Selected references:

- Miloradović Z., Hovjecki M., **Mirković M.**, Bajcetic N., Ignjatovic I., Satric A., Smigic N., Maslovaric M., Jovanovic R., Miocinovic J. (2023) Quality of liquid goat whey affected by heat treatment of milk and coagulation type: case study of the Serbian market. *Frontiers of Sustainable Food System*, 7: 1171734. DOI: 10.3389/fsufs.2023.1171734
- Radulovic Z., Paunovic D., Miocinovic J., Satric A., Miloradovic Z., **Mirković M.**, Mirkovic N. (2023) The effect of fresh and frozen black truffle *Tuber aestivum* on ripening and sensory quality of semi hard cheese. *Food Bioscience*, 102979. <https://doi.org/10.1016/j.fbio.2023.102979>
- Hovjecki M., Radovanovic M., Miloradović Z., Barukcic Jurina, I., **Mirković M.**, Sredovic Ignjatovic, I., Miocinovic J. (2023) Fortification of goat milk yogurt with goat whey protein concentrate-Effect on rheological, textural, sensory and microstructural properties. *Food Bioscience*, 103393. DOI: <https://doi.org/10.1016/j.fbio.2023.103393>
- Hovjecki M., Radovanovic M., Lević, S., **Mirković M.**, Perić, I., Miloradović Z., Barukcic Jurina, I., Miocinovic J. (2024) Chia Seed Mucilage as a Functional Ingredient to Improve Quality of Goat Milk Yoghurt: Effect on Rheology, Texture, Microstructure and Sensory Properties. *Fermentation*, 10 (8), 382. <https://doi.org/10.3390/fermentation10080382>
- Miloradović Z., **Mirković M.**, Bajcetic N., Smigic N., Djekic, Miocinovic J. (2024): Exploring consumer attitudes towards whey's health benefits. *International Dairy Journal*, 162, 106154.
- Mirković, M.** (2024): Microbiological analysis of various food products on the Serbian market and potential solutions. 15<sup>th</sup> International Congress on Nutrition "Food, nutrition, and health within framework of sustainable development", 20-22 November 2024, Belgrade, Serbia, Abstract Book, 37.
- Laličić-Petronijević, J., Popov-Raljić, J., Obradović, D., Radulović, Z., Paunović, D., **Petrušić, M.**, Pezo, L. (2015): Viability of probiotic strains *Lactobacillus acidophilus* NCFM® and *Bifidobacterium lactis* HN019 and their impact on sensory and rheological properties of milk and dark chocolates during storage for 180 days. *Journal of Functional Foods*, 15, pp. 541-550. <http://doi.org/10.1016/j.jff.2015.03.046>
- Šatrić, A., Miloradović Z., **Mirković M.**, Mirković N., Miočinović J. (2023) Quality characteristics of „Pasta-Filata“ Serbian Kačkavalj cheeses and regulatory compliance assesment. *Mljekarstvo*, 73(1), 38-49. DOI: 10.15567/mljekarstvo.2023.0105
- Perić, I., Nenadović, J., Bajčetić, N., Mirković, N., Radulović, Z., Ilić, J., **Mirković, M.** (2024): Ready-to-eat sandwiches as a source of pathogenic bacteria. UNIFooD2024 Conference, 28-29 June 2024, Belgrade, Serbia, Abstract book, 146.
- Gajić, I., Jovičević, M., Vičić, I., Kekić, D., Mirković, N., **Mirković, M.**, Karabasil, N. (2024): The Silent Threat: Antibiotic-Resistant Bacteria in food of animal origin. 15<sup>th</sup> International Congress on Nutrition "Food, nutrition, and health within framework of sustainable development", 20-22 November 2024, Belgrade, Serbia, Abstract Book, 39.