

## PERSONAL INFORMATION

Nada V. Smigic


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Gender Female | Date of birth 04/11/1978 | Nationality Serbian

## Work experience

- 2021-till today **Full professor**  
Department for food safety and quality management  
Faculty of Agriculture – University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia  
**Sector** Education
- 2016 – 2021 **Associate professor**  
Department for food safety and quality management  
Faculty of Agriculture – University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia  
**Sector** Education
- 2011 – 2016 **Assistant professor**  
Department for food safety and quality management  
Faculty of Agriculture – University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia  
**Sector** Education
- 2011 – 2012 **Quality control director of Central laboratory of Faculty of Agriculture**  
Faculty of Agriculture – University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia  
**Sector** Laboratory
- 2010 – 2011 **Assistant**  
Department for food safety and quality management  
Faculty of Agriculture – University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia  
**Sector** Education

## EDUCATION

- 2006 – 2010 **PhD (Doctorate in applied biological sciences)**  
Laboratory for food microbiology and food preservation, Department of Food Safety and Quality, Faculty of Bioscience Engineering, University of Gent, Gent, Belgium
- 2004 – 2005 **Msc (Master/Magister for food safety and quality)**  
Master program EU (TEMPUS PROJECT CD-JEP 17065-2002) organised in cooperation with University of Rennes, France; ENITIAA, Nantes, France; University of Gent, Belgium; Faculty of veterinary Medicine, University of Belgrade, Belgrade, Serbia  
Experimental part of Master work was performed in the Laboratory for food microbiology and food preservation, Department of Food Safety and Quality, Faculty of Bioscience Engineering, University of Gent, Gent, Belgium
- 1997 – 2003 **Bachelor (Engineer for biochemical engineering and biotechnology)**  
Faculty of technology and metallurgy, University of Belgrade, Belgrade, Serbia  
Experimental part of Bachelor thesis was performed at the Faculty for food engineering, University of Campinas (UNICAMP), Campinas, Brazil.

## TRAININGS

- February 2019 ▪ NEHA (The National Environmental Health Association)/HACCP basics for food processors and manufacturers, NEHA HACCP manager, 4 February 2019, online course organised by NEHA and certified by International HACCP Alliance.
- October 2018 – December 2018 ▪ Hygienic Design, 7 December 2018, online course organised within International Distance Learning Programme on Food Safety Management, realised by The European Chair in Food Safety Microbiology, Wageningen University.
- October 2018 – December 2018 ▪ HACCP, 30 December 2018, online course organised within International Distance Learning Programme on Food Safety Management, realised by The European Chair in Food Safety Microbiology, Wageningen University.

	<ul style="list-style-type: none"> <li>Good Hygienic Practices, 28 November 2018, online course organised within International Distance Learning Programme on Food Safety Management, realised by The European Chair in Food Safety Microbiology, Wageningen University.</li> <li>Food related hazards, 26 October 2018, online course organised within International Distance Learning Programme on Food Safety Management, realised by The European Chair in Food Safety Microbiology, Wageningen University.</li> <li>Good Manufacturing Practices, 11 October 2018, online course organised by American NC state University.</li> </ul>
October 2012	<ul style="list-style-type: none"> <li>Food, nutritional and health – Seminar organised by IHIS nutritional, 22 October 2013, Belgrade, Serbia.</li> </ul>
December 2012	<ul style="list-style-type: none"> <li>TrainMic 2 (Training in Metrology in Chemistry) – Application and principles of metrology in chemistry, organised by Accreditation body of Serbia and Directorate for measures and precious metals, 12-13 December 2012, Belgrade, Serbia.</li> </ul>
September 2011	<ul style="list-style-type: none"> <li>Quality Management Systems Auditor/Lead Auditor Training Course (Based on ISO 9001:2008), 26-30 September 2011, Nigel Bauer and Associates, Belgrade, Serbia.</li> </ul>
April 2011	<ul style="list-style-type: none"> <li>TrainMic 1 (Training in Metrology in Chemistry) – Application and principles of metrology in chemistry, organised by Accreditation body of Serbia and Directorate for measures and precious metals, 13-15 April 2011, Belgrade, Serbia.</li> </ul>
October 2011	<ul style="list-style-type: none"> <li>Horticultural Food Safety Management Systems – Diagnostic Instrument, Faculty of Bioscience engineering, Veg-i-Trade project, 16-17 October 2011, Ghent, Belgium.</li> </ul>
July 2011	<ul style="list-style-type: none"> <li>Horticultural Assessment Scheme and Training course in microbiological methods, Norwegian national veterinary institute, Veg-i-Trade project, 6 July 2011, Oslo, Norway.</li> </ul>

## ADDITIONAL INFORMATION

Scientific projects	<ul style="list-style-type: none"> <li>Erasmus+ project AEDIL-Dairy-CoVE “European Excellence in Dairy Learning”, (2021-2025) national coordinator prof. dr Jelena Micić</li> <li>2023-1-HR01-KA220-VET-000156640 SUSTRA “Blended sustainability training for livestock and animal food production”, (2023-2025) National coordinator prof. dr Ilija Djekic</li> <li>PEER – Partnerships For Enhanced Engagement In Research 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”, (2022-2024) coordinator prof. dr Nada Smigic</li> <li>Horizon 2020 Project 678781 MycoKey “Integrated and innovative key actions for mycotoxin management in the food and feed chain.” (2016-2020)</li> <li>European FP7 project Aquavalens “Protection the health of the Europeans by improving methods for the detection of pathogens in drinking water and water used for the food preparation.” (2013-2018) Coordinator: prof. Paul Hunter</li> <li>Horizon 2020 project FutureFood „Faster Upcoming Technology Uptake Relevant for the Environment in FOODs Drying” (2015-2018), Coordinator: Dr Cynthia Akkermans</li> <li>Cost Action BacFoodNet „A European Network For Mitigating Bacterial Colonisation and Persistence On Foods and Food Processing Environments“ (2012-2016), Coordinator: prof. dr Hülya Ölmez</li> <li>Project of the Ministry of Science of the Republic of Serbia TR31034 „Selected biological hazards for the food of animal origin safety/quality and control measures applied from the farm to the fork “ (2010-2018), Coordinator: Prof. dr Sava Buncic</li> <li>European FP6 project Veg-i-Trade, “Impact of Climate Change and Globalisation on Safety of Fresh Produce – Governing a Supply Chain of Uncompromised Food Sovereignty.” (2010-2015), Coordinator: prof. dr Mieke Uyttendaele</li> <li>European FP6 project Pathogen Combat “Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain”, (2005-2010) Coordinator: prof dr Mogens Jakobsen</li> </ul>
Industrial projects and organised trainings	<ul style="list-style-type: none"> <li>Microbiological methods of food, five days training in company producing fresh cut vegetables (June 2018)</li> <li>Determination of the shelf life of cheese spread product (January 2016)</li> <li>Microbiological methods of food, five days training in company producing fresh cut vegetables (January 2015)</li> <li>Risk assessment for allergens in fruit preparations (August 2013)</li> <li>Risk assessment for allergens in confectionary products (September 2013)</li> <li>Risk assessment for Legionella in water supply in the hotel (December 2013 – January 2014)</li> <li>Implementation of the integrated food safety and quality system in milling industry (December 2013 – April 2014)</li> <li>Food hygiene, three day training to the hotel employees (Mart 2014)</li> <li>Viruses in raspberries, one day training to primary producers of raspberries (Mart 2014)</li> <li>Functional food in confectionary industry (May 2014 – June 2014)</li> </ul>

International  
activities

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- Study visit within FP7 project Aquavalens at the Instituto Superior Tecnico Laboratorio de Análises, Lisbon, Portugal, 13-30 June 2016
  - Study visit within Cost action project at the National College of Veterinary Medicine, Food Science and Engineering, Nantes, France, within „BacFoodNet Workshop on Campylobacter“, 27-28 April 2015
  - PhD studies at the Laboratory for Food Preservation and Food Microbiology, Department for Food Safety and Quality, Faculty of Bioscience Engineering, University of Gent, Belgium, June 2006 – January 2010
  - Study visit within FP6 project Pathogen Combat at the Laboratory of Food Microbiology, LIFE, University of Copenhagen, Denmark, prof. dr Nils Arnebourg and prof dr Dennis Sandris Nielsen, April – June 2007, June – November 2008,
  - Student exchange within TEMPUS PROJECT CD-JEP 17065-2002 at the Laboratory for Food Preservation and Food Microbiology, Department for Food Safety and Quality, Faculty of Bioscience Engineering, University of Gent, Belgium, May – October 2005
  - Study visit within student exchange program IAESTE at the Laboratory for Bio-Processes, Faculty of Food Engineering (FEA), University of Campinas (UNICAMP), Brazil, October – December 2001
  - Reviewer for several international journals: International Journal of Food Microbiology, Innovative Food Science and Emerging Technologies, Journal of Food Engineering, Diamond and Related Materials, Journal of Dairy Science, Journal of Food Science, Journal of Food Safety.
  - Editorial Board Member for the International Journal of Food Microbiology, starting from December 2020 <https://www.journals.elsevier.com/international-journal-of-food-microbiology/editorial-board>
  - Reviewer for scientific projects of Kazakhstan National Center of Science and Technology Evaluation (NCSTE) and National Science Center, Poland
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## ANEXES

## ANEX 1 – LIST OF PUBLICATIONS

## 2024

1. Tomic, N., Smigic, N., Udovicki, B., Djekic, I. 2024 Influence of drinking cups of different materials on emotional and acceptance responses, and perception of sensory attributes of soft drinks Food Quality and Preference, 2024, 120, 105252
2. Djekić, I., Smigic, N., Miloradovic, Z., ... Pudja, P., Miocinovic, J. 2024 Level of Adoption of Hygiene Practices in Small-Scale Dairy Plants in Serbia Foods, 2024, 13(15), 2470
3. Djekic, I., Lević, S., Smigic, N., ... Roganović, J., Rakic, V. 2024 Challenges and potential for detecting and quantifying titanium dioxide in food Journal of the Science of Food and Agriculture, 2024, 104(9), pp. 5031–5041
4. Djekic, I., Smigic, N. 2024 How trustful are food safety control measures – insight into their validation British Food Journal, 2024, 126(6), pp. 2398–2415
5. Aleksic, B., Udovicki, B., Kovacevic, J., ... Tomic, N., Smigic, N. 2024 Microbiological Assessment of Dairy Products Produced by Small-Scale Dairy Producers in Serbia Foods, 2024, 13(10), 1456
6. Udovicki, B., Tomic, N., Brkic, D., ... Smigic, N., Djekic, I. 2024 Cumulative risk assessment of dietary exposure of the adult population in Serbia to pesticides that have chronic effects on the thyroid gland through fresh fruits and vegetables Food and Chemical Toxicology, 2024, 186, 114541
7. Miloradovic, Z., Kovacevic, J., Miocinovic, J., ... Kljajevic, N., Smigic, N. 2024 E-commerce readiness and training needs of small-scale dairy processors in Serbia: Understanding barriers and knowledge gaps Heliyon, 2024, 10(6), e27442
8. Djekic, I., Smigic, N., Tomic, N., ... Radusin, K., Udovicki, B. 2024 Exposure Assessment of Young Adults to Pesticides That Have Effects on the Thyroid—A Contribution to “One Health” Applied Sciences (Switzerland), 2024, 14(2), 880

## 2023

9. Djekic, I., Smigic, N. (2023) Consumer Perception of Food Fraud in Serbia and Montenegro Foods, 2024, 13(1), 53
10. Aleksic, B., Djekic, I., Smigic, N., Miloradovic, Z., Tomic, N., Miocinovic, J. (2023) Challenges in evaluating quality of the serbian traditional dairy product kajmak, Journal of food quality, 9996340
11. Udovicki, B., Kesic T., Aleksic, B., Smigic, N., Rajkovic, A. (2023) Second order probabilistic assessment of chronic dietary exposure to aflatoxin M1 in Serbia, Food and chemical toxicology, 178
12. Miloradovic, Z. Hovjecki, M., Mirkovic, M., Bajcetic, N., Sredovic-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 in sustainable food systems, 7
13. Smigic, N., Ozilgen, S., Gómez-López, V., Osés, S., Miloradovic, Z., Aleksic, B., Miocinovic, J., Smole-Mozina, S., Kunčič, A., Guiné, R., Carlos Gonçalves, J., Trzfiątek, J., Czarniecka-Skubina, E., Goel, G., Blazic, M., Herljevic, D., Nikolić, A., Mujčinović, A. Djekic, I. (2023) Consumer attitudes and perceptions towards chilled ready-to-eat foods - a multi-national study, Journal of consumer protection and food safety, 18, 133-146.
14. Aleksic, B., Djekic, I., Miocinovic, J., Miloradovic, Z., Savic-RAovanovic, R., Zdravkovic, N., Smigic, N. (2023) The hygienic assessment of dairy products' selling places at open markets, Food Control, 148

## 2022

15. Djekic, I., Dimitrijevic, B., Smigic, N. (2022) Consumer complaints associated with food quality, Journal of consumer protection and food safety
16. Djekic, I., ... Smigic, N. (2022) How do consumers perceive food safety risks? - Results from a multi-country survey, Food control, 142
17. Aleksic, B., Djekic, I., Miocinovic, J., Miloradovic, Z., Memisi, N., Smigic, N. (2022) The application of Failure Mode Effects Analysis in the long supply chain-A case study of ultra filtrated milk cheese, Food control, 138
18. Smigic, N., Tomic, N., Udovicki, B., Djekic, I., Rajkovic, A. (2022) Prevention and practical strategies to control mycotoxins in the wheat and maize chain, Food control, 136
19. Jovanovic J., Djekic I., **Smigic N.**, Tomic N., Rajkovic A. (2022) Temperature profile and hygiene in household refrigerators in Belgrade, Serbia and their relation to consumers food safety knowledge and characteristics of the refrigerators. Food Control, 136

## 2021

20. Miloradovic, Z., Blazic, M., Barukcic, I., Font i Furnols, M., Smigic, N., Tomasevic, I., Miocinovic, J. (2021) Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese, British Food Journal, accepted for the publication on 9<sup>th</sup> of November 2021.
21. Udovicki, B., Stankovic, S., Tomic, N., Djekic, I., Smigic, N., Spirovic-Trifunovic, B., Milicevic, D., Rajkovic, A. (2021) Effect of ultraviolet irradiation on Aspergillus flavus and Aflatoxin B1 in maize and peanut, Food Control, accepted for the publication on 7<sup>th</sup> of November 2021.

## 2020

22. Aleksic, B., Djekic, I., Miocinovic, J., Memisi, N., **Smigic, N.** (2020) Application of FMEA analysis in the short cheese supply chain. Meat Technology, 61(2), 161-173.
23. **Smigic, N.**, Lazarov, T., Djekic, I. (2020) Does the university curriculum impact the level of students' food safety knowledge? British Food Journal (in press), doi:10.1108/BFJ-06-2020-0485.
24. Djekic, I., Miocinovic, J., Bojceviski, M., **Smigic, N.**, Tomasevic, I. (2020) Modelling Relationships Between Raw Milk Quality Parameters and Climatic Conditions – The Case Study of a 3-years Survey in Serbia. International Journal of Food Studies, 9, 295-306.
25. Monteiro, S., **Smigic, N.**, Rajkovic, A., Santos, R. (2020) Efficiency of PEG secondary concentration and PCR for the simultaneous concentration and quantification of foodborne bacteria, viruses and protozoa. FEMS microbiology letters, 367(10), doi:10.1093/femsle/fnaa085.
26. Tomic, N., Djekic, I., Hofland, G., **Smigic, N.**, Udovicki, B., Rajkovic, A. (2020) Comparison of supercritical CO<sub>2</sub>-drying, freeze-drying and frying on sensory properties of beetroot, Foods, 9(9), 1201.
27. Machado-Moreira, B., Monteiro, S., Santos, R., Martinez-Murcia, A., Rajkovic, A., **Smigic, N.**, Ricahrds, K. G., Abram, F., Burgess, C. M. (2020). Impact of beef extract used for sample concentration on the detection of Escherichia coli DNA in water samples via qPCR.

Journal of microbiological methods, 168, doi:10.1016/j.mimet.2019.105786.

28. Gunnarsdottir, M. J., Gardarsson, S. M., Figueras, M. J., Puigdomènech, C., Juárez, R., Saucedo, G., M. Arnedo, J., Santos, R., Monteiro, S., Avery, L., Pagaling, E., Richard, A., Allan, Claire, A., Eglitis, J., Hambach, M., Rajkovic, A., **Smigic, N.**, Udovicki, B., Albrechtsen, H.J., López-Avilés, A., Hunter, H. & Pagaling, E. (2020). Water safety plan enhancements with improved drinking water quality detection techniques. *Science of The Total Environment*, 698, 134185.

## 2019

29. Tomic, N., Djekic, I., Zambon, A., Spilimbergo, S., Bourdoux, S., Holtze, E., Hofland, G., Sut, S., Dall'Acqua, S., **Smigic, N.**, Udovicki, B., Rajkovic, A. (2019). Challenging chemical and quality changes of supercritical CO<sub>2</sub> dried apple during long-term storage. *LWT*, 110, 132-141.

## 2018

30. **Smigic, N.**, Djekic, I., Tomic, N., Udovicki, B., & Rajkovic, A. (2018). The potential of foods treated with supercritical carbon dioxide (sc-CO<sub>2</sub>) as novel foods. *British Food Journal*, 121(3), 815-834.
31. **Smigic, N.**, Miocinovic, J., Tomic, J., Tomasevic, I., Rajkovic, A., Djekic, I. (2018) The effect of nisin and storage temperature on the quality parameters of processed cheese *Mljekarstvo*, 68(3), 182-191.
32. Djekic, I., Tomic, N., Bourdoux, S., Spilimbergo, S., **Smigic, N.**, Udovicki, B., Hofland, G., Devlieghere, F., & Rajkovic, A. (2018). Comparison of three types of drying (supercritical CO<sub>2</sub>, air and freeze) on the quality of dried apple – Quality index approach. *LWT*, 94, 64-72.
33. Djekic, I., Tomic, N., **Smigic, N.**, Udovicki, B., Hofland, G., & Rajkovic, A. (2018). Hygienic design of a unit for supercritical fluid drying – case study. *British Food Journal*, 120(9), 2155-2165.
34. Djekic, I., **Smigic, N.**, Glavan, R., Miocinovic, J., Tomasevic, I. (2018). Transportation sustainability index in dairy industry – Fuzzy logic approach, *Journal of Cleaner production*, 180, 107-115.
35. Miloradovic, Z., **Smigic, N.**, Djekic, I., Tomasevic, I., 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*, 79, 24-32.

## 2017

36. Rajkovic, A., **Smigic, N.**, Djekic, I., Popovic, D., Tomic, N., Krupezevic, N., Uyttendaele, M., & Jacxsens, L. (2017). The performance of food safety management systems in the raspberries chain. *Food Control*, 80, 151-161.
37. 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*, 80, 59-66.
38. **Smigic, N.**, Djekic, I., Tomasevic, I., Stanisic, N., Nedeljkovic, A., Lukovic, V., & Miocinovic, J. (2017). Organic and conventional milk—insight on potential differences. *British Food Journal*, 119(2), 366-376.

## 2016

39. **Smigic, N.**, Antic, D., Blagojevic, B., Tomasevic, I., & Djekic, I. (2016). The level of food safety knowledge among meat handlers. *British Food Journal*, 118(1), 9-25.
40. Tomasevic, I., **Smigic, N.**, Djekic, I., Zaric, V., Tomic, N., Miocinovic, J., & Rajkovic, A. (2016). Evaluation of food safety management systems in Serbian dairy industry. *Mljekarstvo*, 66(1), 48-58.
41. Tomic, N., Radivojevic, D., Milivojevic, J., Djekic, I., & **Smigic, N.** (2016). Effects of 1-methylcyclopropene and diphenylamine on changes in sensory properties of 'Granny Smith' apples during postharvest storage. *Postharvest Biology and Technology*, 112, 233-240.
42. Djekic, I., Blagojevic, B., Antic, D., Cegar, S., Tomasevic, I., & **Smigic, N.** (2016). Assessment of environmental practices in Serbian meat companies. *Journal of Cleaner Production*, 112, 2495-2504.
43. Djekic, I., & **Smigic, N.** (2016). Food labels—status and consumers' attitude on the Serbian food market. *Nutrition & Food Science*, 46(2), 204-216.
44. Nastasijevic, I., Tomasevic, I., **Smigic, N.**, Milicevic, D., Petrovic, Z., & Djekic, I. (2016). Hygiene assessment of Serbian meat establishments using different scoring systems. *Food Control*, 62, 193-200.
45. **Smigic, N.**, Djekic, I., Martins, M. L., Rocha, A., Sidiropoulou, N., & Kalogianni, E. P. (2016). The level of food safety knowledge in food establishments in three European countries. *Food Control*, 63, 187-194.

## 2015

46. Djekic, I., Miocinovic, J., Pisinov, B., Ivanovic, S., **Smigic, N.**, & Tomasevic, I. (2015). One approach in using multivariate statistical process control in analyzing cheese quality. *Mljekarstvo*, 65(2), 91-100.
47. **Smigic, N.**, Rajkovic, A., Djekic, I., & Tomic, N. (2015). Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. *British Food Journal*, 117(1), 94-108.

## 2014

48. Djekic, I., **Smigic, N.**, Kalogianni, E. P., Rocha, A., Zamioudi, L., & Pacheco, R. (2014). Food hygiene practices in different food establishments. *Food Control*, 39(0), 34-40.
49. Djekic, I., **Smigic, N.**, Tomic, N., & Rajkovic, A. (2014). Statistical process control in Serbian food packaging. *International Journal for Quality Research*, 8(3).
50. Djekic, I., Miocinovic, J., Tomasevic, I., **Smigic, N.**, & Tomic, N. (2014). Environmental life-cycle assessment of various dairy products. *Journal of Cleaner Production*, 68(0), 64-72.
51. Djekic, I., Rajkovic, A., Tomic, N., **Smigic, N.**, & Radovanovic, R. (2014). Environmental management effects in certified Serbian food companies. *Journal of Cleaner Production*, 76(0), 196-199.
52. Djekic, I., Tomic, N., **Smigic, N.**, Tomasevic, I., Radovanovic, R., & Rajkovic, A. (2014). Quality management effects in certified Serbian companies producing food of animal origin. *Total Quality Management & Business Excellence*, 25(3-4), 383-396.

## 2013

53. Djekic, I., Miocinovic, J., Pisinov, B., Ivanovic, S., & **Smigic, N.** (2013). Quality characteristics of selected dairy products in Serbia. *Mljekarstvo*, 63(4), 228-236.
54. Djekic, I., & **Smigic, N.** (2013). Environmental issues revealed in certified bottling companies in the Republic of Serbia. *Journal of*

Cleaner Production, 41, 263-269.

55. Rajkovic, A., Kljajic, M., **Smigic, N.**, Devlieghere, F., & Uyttendaele, M. (2013). Toxin producing *Bacillus cereus* persist in ready-to-reheat spaghetti Bolognese mainly in vegetative state. *International Journal of Food Microbiology*, 167(2), 236-243.
56. Tomašević, I., **Šmigić, N.**, Đekić, I., Zarić, V., Tomić, N., & Rajković, A. (2013). Serbian meat industry: a survey on food safety management systems implementation. *Food Control*, 32(1), 25-30.

## 2012

57. **Smigic, N.**, Djekic, I., Tomasevic, I., Miocinovic, J., & Gvozdenovic, R. (2012). Implication of food safety measures on microbiological quality of raw and pasteurized milk. *Food Control*, 25(2), 728-731.
58. **Smigic, N.**, Rajkovic, A., Arneborg, N., Siegmundfeldt, H., Devlieghere, F., & Nielsen, D. S. (2012). Analysis of intracellular pH in *Escherichia coli* O157:H7 to determine the effect of chlorine dioxide decontamination. *Food Analytical Methods*, 5(3), 327-331.

## 2011

59. Rajkovic, A., **Smigic, N.**, & Devlieghere, F. (2011). Growth of *Escherichia coli* O157:H7 and *Listeria monocytogenes* with prior resistance to intense pulsed light and lactic acid. *Food Microbiology*, 28(5), 869-872.
60. **Smigic, N.**, Rajkovic, A., Arneborg, N., Siegmundfeldt, H., Devlieghere, F., & Nielsen, D. S. (2011). Intracellular pH in *Campylobacter jejuni* when treated with aqueous chlorine dioxide. *Foodborne Pathogens and Disease*, 8(2), 325-328.

## 2010

61. Rajkovic, A., **Smigic, N.**, & Devlieghere, F. (2010). Contemporary strategies in combating microbial contamination in food chain. *International Journal of Food Microbiology*, 141, Supplement(0), S29-S42.
62. Rajkovic, A., Tomasevic, I., **Smigic, N.**, Uyttendaele, M., Radovanovic, R., & Devlieghere, F. (2010). Pulsed UV light as an intervention strategy against *Listeria monocytogenes* and *Escherichia coli* O157:H7 on the surface of a meat slicing knife. *Journal of Food Engineering*, 100(3), 446-451.
63. Rajkovic, A., Tomic, N., **Smigic, N.**, Uyttendaele, M., Ragaert, P., & Devlieghere, F. (2010). Survival of *Campylobacter jejuni* on raw chicken legs packed in high-oxygen or high-carbon dioxide atmosphere after the decontamination with lactic acid/sodium lactate buffer. *International Journal of Food Microbiology*, 140(2-3), 201-206.
64. **Smigic, N.**, Rajkovic, A., Nielsen, D. S., Arneborg, N., Siegmundfeldt, H., & Devlieghere, F. (2010). Survival of lactic acid and chlorine dioxide treated *Campylobacter jejuni* under suboptimal conditions of pH, temperature and modified atmosphere. *International Journal of Food Microbiology*, 141, Supplement(0), S140-S146.

## 2009

65. Gómez-López, V. M., Rajkovic, A., Ragaert, P., **Smigic, N.**, & Devlieghere, F. (2009). Chlorine dioxide for minimally processed produce preservation: a review. *Trends in Food Science & Technology*, 20(1), 17-26.
66. Rajkovic, A., **Smigic, N.**, Uyttendaele, M., Medic, H., de Zutter, L., & Devlieghere, F. (2009). Resistance of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Campylobacter jejuni* after exposure to repetitive cycles of mild bactericidal treatments. *Food Microbiology*, 26(8), 889-895.
67. **Smigic, N.**, Rajkovic, A., Antal, E., Medic, H., Lipnicka, B., Uyttendaele, M., & Devlieghere, F. (2009). Treatment of *Escherichia coli* O157:H7 with lactic acid, neutralized electrolyzed oxidizing water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere. *Food Microbiology*, 26(6), 629-637.
68. **Smigic, N.**, Rajkovic, A., Nielsen, D. S., Siegmundfeldt, H., Uyttendaele, M., Devlieghere, F., & Arneborg, N. (2009). Intracellular pH as an indicator of viability and resuscitation of *Campylobacter jejuni* after decontamination with lactic acid. *International Journal of Food Microbiology*, 135(2), 136-143.

## 2007

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## Author/co-authors in books or book chapters

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