Curriculum vitae
Vladislav A. Rac

Personal information

Vladislav A. Rac
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https://orcid.org/0000-0002-2790-3950
Gender Male| Date of birth 10/26/1974 | Nationality Serbian

Education

2015 PhD, University of Belgrade – Faculty of Physical Chemistry.
2008 MSc, University of Belgrade – Faculty of Physical Chemistry.
2002 BSc , University of Belgrade – Faculty of Physical Chemistry.

Employment

2020- Associate Professor at University of Belgrade – Faculty of Agriculture.
2015-2020 Assistant Professor at University of Belgrade – Faculty of Agriculture.
2008-2015 Teaching assistant at University of Belgrade – Faculty of Agriculture.
2004-2008 Junior teaching assistant at University of Belgrade – Faculty of Agriculture.

Research field

Materials Science; Food chemistry.

Supervisions

1 PhD thesis, 3 master theses.

Publications

48 publications and 1 book chapter, 1149 citations, Hirsch index 19 (SCOPUS)

Languages

English: fluent (TOEFL 116/120)
French: basic

Mobility:

Institut de recherches sur la catalyse et l'environnement de Lyon CNRS/Université Lyon1, Lyon, France (2005, 2012).

Projects

PI

2021-2024 "*Simultaneous abatement of CO and NOx at low temperature from the flue gas of coke oven*", Ministry of Education, Science and Technological Development of the Republic of Serbia.
2018-2019 "*Nanostructured and mesoporous functional materials with enhanced solar light driven photocatalytic Activity*", Ministry of Education, Science and Technological Development of the Republic of Serbia.

Participant

2021-2024 "*Development of health-promoting food ingredients from winemaking by-products and activated seeds*", Eureka project.
2012-2014 "*The use of natural zeolite (clinoptilolite) for the treatment of farm slurry and as a fertilizer carrier*", funded by the Royal Norwegian Ministry of Foreign Affairs (HERD program).

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2008-2009, "*Development of novel methods for capture and elimination of CO_2 from gas effluents*", funded by the government of the Republic of France (ECO-NET program).
2005-2006 "*Capture and elimination of aqueous effluents using mesoporous and nanostructured materials with controlled porosity*", funded by the government of the Republic of France (ECO-NET program).

Recent publications related to food science

Salević-Jelić A.; Lević S.; Prieto C.; Jeremić S.; Stevanović S.; Rac, V.; Vukašinović; I.; Nedović V.; Lagaron J.M.: Polycaprolactone-based electrospun films incorporating sage extract: From active food packaging application to accelerated biodegradation by Pseudomonas, *Future Foods*, 2024, 10, 100465.
https://doi.org/10.1016/j.fufo.2024.100465

Milinčić D.; Kostić A.; Kolašinac S.; Rac V.; Banjac N.; Lađarević J.; Lević S.; Pavlović V.; Stanojević S.; Nedović V.; Pešić M.: Goat milk powders enriched with grape pomace seed extract: Physical and techno-functional properties, *Food Hydrocolloids*, 2024, 146, 109293
https://doi.org/10.1016/j.foodhyd.2023.109293

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

Popović Minić D.; Milinčić D.; Kolašinac S.; Rac V.; Petrović J.; Soković M.; Banjac N.; Lađarević J.; Vidović B.; Kostić A.; Pavlović A.; Pešić M.: Goat milk proteins enriched with Agaricus blazei Murrill ss. Heinem extracts: Electrophoretic, FTIR, DLS and microstructure characterization, *Food Chemistry*, 2023, 402, 134299.
https://doi.org/10.1016/j.foodchem.2022.134299

Pavlicevic M.; Vucinic D.; Stosic M.; Boely E.; Filipcev B.; Dokic L.; Pavlovic V.; Rac V.; Demin M.; Radovic B.; Rakic V.: Digestibility, starch morphology, and nutritive value of rusks made from wheat flour with addition of proso, *Cereal Chemistry*, 2023, 100, 1326–1335.
https://doi.org/10.1002/cche.10714

Radovanovic M.; Hovjecki M.; Radulovic A.; Rac V.; Miocinovic J.; Jovanovic R.; Pudja P.: Rheology of buffalo milk rennet coagulation and gels affected by coagulation temperature, $CaCl_2$, pH and milk heat treatment, *International Dairy Journal*, 2021, 121, 105122.
https://doi.org/10.1016/j.idairyj.2021.105122

Purić M.; Rabrenović B.; Rac V.; Pezo L.; Tomašević I.; Demin M.: Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread, *LWT*, 2020, 130, 109391.
https://doi.org/10.1016/j.lwt.2020.109391

Hovjecki M.; Miloradovic Z.; Rac V.; Pudja P.; Miocinovic J.: 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*, 2020, 50, 680-687.
https://doi.org/10.1111/jtxs.12524