

Institut za higijenu i tehnologiju mesa - Beograd
Institute of Meat Hygiene and Technology - Belgrade

organizuje

Organizes

***MEĐUNARODNO 55. SAVETOVANJE INDUSTRIJE MESA
INTERNATIONAL 55th MEAT INDUSTRY CONFERENCE***

***MESO I PROIZVODI OD MESA – BEZBEDNOST, KVALITET I
NOVE TEHNOLOGIJE
MEAT AND MEAT PRODUCTS – SAFETY, QUALITY AND
NEW TECHNOLOGIES***

15-17. juna 2009. godine

15th-17th June 2009

Tara - Hotel “Omorika”

POKROVITELJ / PATRON

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**PROGRAM
MEĐUNARODNOG 55. SAVETOVANJA INDUSTRIJE MESA**

**PROGRAMME
OF THE INTERNATIONAL 55th MEAT INDUSTRY CONFERENCE**

**Nedelja, 14.06.2009. godine
Sunday, June 14th, 2009**

12 ⁰⁰ - 21 ⁰⁰	Registracija učesnika <i>Registration of participants</i>
18 ⁰⁰ - 19 ⁰⁰	Koktel dobrodošlice <i>Welcome cocktail</i>
19 ⁰⁰ - 22 ⁰⁰	Večera/ <i>Dinner</i>

**Ponedjeljak, 15.06.2009. godine
Monday, June 15th, 2009**

7 ⁰⁰ - 9 ⁰⁰	Registracija učesnika <i>Registration of Participants</i>
7 ⁰⁰ - 9 ⁰⁰	Doručak/ <i>Breakfast</i>
9 ⁰⁰ - 9 ³⁰	OTVARANJE SAVETOVANJA I POZDRAVI OPENING CEREMONY AND GREETINGS Lazar Turubatović Direktor Instituta za higijenu i tehnologiju mesa, Beograd <i>Director of the Institute of Meat Hygiene and Technology, Belgrade</i>
9 ³⁰ - 11 ⁰⁰	PLENARNO ZASEDANJE PLENARY SESSION Predsedništvo/Presidency: Turubatović, L., Irina Chernukha i Tröeger, K. 1. Raspor, P., Jevšnik Mojca – Slovenija/Slovenia "Novi koncepti bezbednosti hrane za dobijanje zdravstveno ispravnih proizvoda: industrija prerade mesa" „ <i>Novel Food Safety Concepts for Safe Food: Case Meat Processing Industry</i> “

	<p>2. Schwegele, F., Andree Sabine – Nemačka/Germany "Praćenje i sledljivost u oblasti proizvodnje mesa" <i>„Tracking and Tracing in Meat Area“</i></p> <p>3. Lysicin, A.B. – Ruska Federacija/Russian Federation "Savremena ispitivanja na polju kvaliteta i kontrole bezbednosti mesnih sirovina i proizvoda od mesa u Rusiji" <i>„State of the Art of the Investigations in the Field of Quality and Safety Control of Meat Raw Materials and Meat Products in Russia“</i></p>
11 ⁰⁰ - 11 ³⁰	Pauza/Break
11 ³⁰ - 13 ⁰⁰	<p>PLENARNO ZASEDANJE – NASTAVAK PLENARY SESSION - CONTINUED</p> <p>4. Alvseike, O. – Norveška/Norway "Meso i proizvodi od mesa – opasnosti i rizik – strategije i iskustva Norveške" <i>„Meat and Meat Products –Hazards and Risks –Norwegian Strategies and Experiences“</i></p> <p>5. Vesna Matekalo-Sverak, Turubatović, L., Petronijević, R. – Srbija/Serbia "Postupci unapređenja kontrole kvaliteta proizvoda od mesa - strategija zaštite potrošača" <i>"Procedures in Improvement of the Control of the Quality of Meat Products – Consumer Protection Strategy"</i></p> <p>6. Fertin, C. – Danska/Denmark "Tehnologija i konkurentnost" <i>“Technology and Competitiveness”</i></p>
13 ⁰⁰ - 13 ³⁰	<p>Diskusija po plenarnim referatima Discussion on Plenary Presentations</p>
13 ³⁰ – 14 ⁰⁰	<p>Predstavljanje generalnih sponzora General Sponsors Presentation</p>
14 ⁰⁰ - 15 ⁰⁰	Ručak/Lunch
15 ⁰⁰ - 16 ⁰⁰	<p>RAZGLEDANJE POSTERA ZA I TEMATSKU OBLAST: Nove tehnologije OVERVIEW OF POSTERS FOR THE 1st THEAMTIC TOPIC: New Technologies</p>

16⁰⁰ – 18¹⁵

I OBLAST – NOVE TEHNOLOGIJE
THE 1st TOPIC – NEW TECHNOLOGIES

Predsedništvo/Presidency: Vuković, I., Vesna Matekalo-Sverak i Fertin, C.

1. Tröeger, K. – Nemačka/Germany

"Nove tehnologije tokom klanja, grubog i finog rasecanja – uticaj na bezbednost i kvalitet mesa"
„New Technologies in Slaughtering, Pre-Cutting and Cutting – Influence on Safety and Quality of Meat“

2. Zamaratskaia Galia – Švedska/Sweden

"Uzrok i mogućnosti eliminacije polnog mirisa u svinjskom mesu"
„Cause and Possible Ways to Eliminate Board Taint in Pork“

3. Irina Dederer – Nemačka/Germany

"Tretiranje proizvoda od mesa visokim pritiskom"
„High Pressure Treatment with Meat Products“

4. Faivishevsky, M. – Izrael/Israel

"Vredne prehrambene sirovine"
"Valuable Food Raw Material"

Predstavljanje postera: Dragan Milićević – Srbija/Serbia
Posters Presentation

Diskusija
Discussion

18¹⁵ – 18³⁰

Komercijalna prezentacija
Commercial Presentation

19³⁰

Večera/Dinner

Utorak, 16.06.2009. godine
Tuesday, June 16th, 2009

7 ⁰⁰ - 8 ⁰⁰	Doručak/ <i>Breakfast</i>
8 ⁰⁰ - 9 ⁰⁰	RAZGLEĐANJE POSTERA ZA II I III TEMATSKU OBLAST: Unapređenje proizvodnje fermentisanih kobasica Hazardi u proizvodnji i preradi mesa OVERVIEW OF POSTERS FOR THE 2nd AND THE 3rd THEMATIC TOPIC: <i>Improvement of Fermented Sausages Production</i> <i>Hazards in Meat Producing and Processing</i>
9 ⁰⁰ - 10 ³⁰	II TEMATSKA OBLAST – UNAPREĐENJE PROIZVODNJE FERMENTISANIH KOBASICA THE 2nd THEMATIC TOPIC – IMPROVEMENT OF FERMENTED SAUSAGES PRODUCTION Predsedništvo/Presidency: Obradović, D., Ljiljana Petrović i Grujić, R. 1. Compasada J. Arnau, Garriga Margarita, Ferring... – Španija/Spain "Brzo sušenje suvih i salamurenih proizvoda od mesa: tehnologija brzog sušenja odrezaka" <i>„Fast Drying of Dry-Cured Meat Products Quick-Dry-Slice (QDS) Process Technology”</i> 2. Slavica Vesković-Moračanin, Obradović, D. – Srbija/Serbia “Mikrobiološki ekosistem tradicionalnih fermentisanih kobasica u Srbiji – mogućnosti stvaranja sopstvenih starter kultura” <i>"The Microbiological Ecosystem of Traditional Fermented Sausages in Serbia – Possibility to Create Our Own Starter Cultures"</i> 3. Vuković, I., Saičić Snežana, Vasilev, D., Tubić, M., Vasiljević Nada, Milanović-Stevanović Mirjana – Srbija/Serbia „Neki parametri kvaliteta i nutritivna vrednost funkcionalnih fermentisanih kobasica“ <i>"Some Quality Parameters and Nutritional Value of Functional Fermented Sausages"</i> Predstavljanje postera: Branko Velebit – Srbija/Serbia <i>Posters presentation</i> Diskusija <i>Discussion</i>
10 ³⁰ - 11 ⁰⁰	Pauza/ <i>Break</i>

11 ⁰⁰ – 13 ⁰⁰	III TEMATSKA OBLAST – HAZARDI U PROIZVODNJI I PRERADI MESA THE 3rd THEMATIC TOPIC – HAZARDS IN MEAT PRODUCING AND PROCESSING
	Predsedništvo/Presidency: Slavica Vesković-Moračanin, Baltić, M. i Okanović, Đ.
	<ol style="list-style-type: none"> <li data-bbox="435 464 1419 600"> 1. Nastasijević, I. – Srbija/Serbia "Integrirani monitoring zoonotskih alimentarnih patogena u lancu mesa" <i>„Integrated Monitoring of Zoonotic Foodborne Pathogens in the Meat Chain“</i> <li data-bbox="435 642 1419 737"> 2. Lilić, S., Tamara Ilić, Sanda Dimitrijević – Srbija/Serbia "Kokcidioza u proizvodnji živine" <i>"Coccidiosis in Poultry Industry"</i> <li data-bbox="435 779 1419 873"> 3. Milićević, D. – Srbija/Serbia "Mikotoksini u lancu ishrane – stari problemi i nova rešenja" <i>„Mycotoxins in the Food Chain – Old Problems and New Solution“</i> <li data-bbox="435 915 1419 1125"> 4. Smole Možina Sonja, Kurinčić Marija, Kramar Ana, Uršič Simona, Katalinić Višnja – Slovenija/Slovenia "Zastupljenost <i>Campylobacter</i> spp. i registracija na različita antimikrobna jedinjenja u živinskom mesu iz prometa" <i>„Prevalence and Resistance Against Different Antimicrobial Compounds of Campylobacter spp. in/from Retail Poultry Meat“</i>
	Predstavljanje postera: Branka Borović – Srbija/Serbia
	Diskusija <i>Discussion</i>
13 ¹⁰ – 13 ¹⁵	Predstavljanje vodećeg sponzora <i>Leading Sponsor Presentation</i>
14 ⁰⁰ -16 ⁰⁰	<i>Ručak/Lunch</i>
16 ⁰⁰ - 18 ⁰⁰	OKRUGLI STO – NOVI ZAKONI O BEZBEDNOSTI HRANE, DOBROBITI ŽIVOTINJA I STOČARSTVU ROUND TABLE – FOOD SAFETY, ANIMAL WELFARE, ANIMAL HUSBANDRY – NEW REGULATIONS Ministarstvo poljoprivrede, šumarstva i vodoprivrede/ Ministry of agriculture, forestry and water managment
20 ⁰⁰	Svečana večera/ <i>Gala Dinner</i>

Sreda, 17.06.2009. godine
Wednesday, June 17th, 2009

7 ⁰⁰ - 9 ⁰⁰	Doručak/ <i>Breakfast</i>
9 ⁰⁰ - 10 ⁰⁰	RAZGLEĐANJE POSTERA ZA IV TEMATSKU OBLAST: Bezbednost i kvalitet <i>OVERVIEW OF POSTERS FOR THE 4th THEMATIC TOPIC: Safety and Quality</i>
10 ⁰⁰ – 11 ³⁰	IV TEMATSKA OBLAST – BEZBEDNOST I KVALITET <i>THE 4th THEMATIC TOPIC – MEAT AND MEAT PRODUCTS SAFETY AND QUALITY</i> Predsedništvo/Presidency: Raspor, P., Lilić, S. i Irina Dederer 1. Neel, S. – SAD/USA "Uloga klanica u integrisanom sistemu proizvodnje mesa" " <i>The Role of the Slaughterhouse in the Integrated Meat System</i> " 2. Ljiljana Petrović, Tomović, V., Džinić Natalija, Tasić Tatjana, Ikonić, P. – Srbija/Serbia „Parametri i kriterijumi za ocenu kvaliteta polutki i mesa svinja“ " <i>Parameters and Criteria for Quality Evaluation of Pork Carcass Halves</i> " 3. Okanović, Đ., Mastilovic Jasna, Ristić, M. – Srbija/Serbia "Održivost lanca proizvodnje hrane" " <i>Sustainability of Food Production Chain</i> " 4. Ristić, M. – Nemačka/Germany "Značaj senzorne ocene kao kriterijuma kvaliteta mesa – poređenje između različitih vrsta mesa i proizvoda od mesa" „ <i>The Meaninig of Sensory Evaluation as a Criterian for Meat Quality –a Copmarison of Different Meat (Products)</i> “ 11³⁰ – 12⁰⁰ Pauza/ <i>Brake</i>
12 ⁰⁰ – 13 ³⁰	5. Irina Černuha - Ruska Federacija/Russian Federation "Senzorni sistem elektronskog nosa za kontrolu kvaliteta mesa" " <i>Electronic Nose Sensory Systems for Meat Quality Control</i> " 6. Baltić, Ž.M., Kilibarda Nataša, Dimitrijević Mirjana - Srbija/Serbia „Činioci od značaja za održivost ribe i odabranih proizvoda od ribe u prometu“ " <i>Factors Significant for the Shelf-Life of Fish and Selected Fish Products in Retail</i> " Predstavljanje postera: Milijašević, M., Jelena Jovanović - Srbija/Serbia <i>Posters Presentation</i>

Diskusija
Discussion

13 ³⁰	Završna reč <i>Closing Ceremony</i>
14 ⁰⁰	Ručak/ <i>Lunch</i>
15 ³⁰	Odlazak učesnika <i>Departure of Participants</i>

RADOVI ZA I POSTER SESIJU – NOVE TEHNOLOGIJE
PAPERS FOR THE 1st POSTER SESSION – NEW TECHNOLOGIES

- 1. Marković Radmila, Baltić, M.Ž., Petrujkić, B., Šefer, D. – Srbija/Serbia**
"Uticaj selena i vitamina E na kvalitet i prinos mesa brojlera"
"Influence of Selenium and Vitamin E on Broiler Meat Quality and Carcass Ratio"
- 2. Cvrk Ramzija, Bašić, M., Sadadinović Jasminka, Božić, A., Čorbo Selma, Pucarević Mira**
"Uticaj vrste masti u hrani za piliće na vrednost peroksidnog broja i sadržaj slobodnih masih kiselina u pilećem mesu"
"Effect of Fat Source in Broiler Diet on Peroxide Value and Free Fatty Acids Content in Chicken Meat"
- 3. Tatulov Yu., Sus Irina, Mittelshtein Tatiana – Ruska Federacija/Russian Federation**
"Kvalitet odrezaka kao rezultat trimovanja svinjskih polutki"
"Quality of Cuts Produced as a Result of Dressing of Pork Carcasses"
- 4. Bašić Zorica, Kilibarda Vesna, Resanović Radmila, Maksimović, M. – Srbija/Serbia**
"Određivanje sadržaja vitamina B₆ u mesu živine nakon primene zeolita u ishrani"
"The determination on Vitamine B₆ Content in Chicken Meat After In-Feed Inclusion of Zeolite"
- 5. Polak, T., Žlender, B., Gašperlin Lea – Slovenija/Slovenia**
"Holesterol oksidi u pilećoj jetrenoj pašteti sa dodatkom koenzima Q₁₀ i askorbinske kiseline"
"Cholesterol Oxides in Chicken Liver Pâté Supplemented with Coenzyme Q₁₀ and Ascorbic Acid"
- 6. Grujić Slavica, Grujić, R., Savanović Danica, Odžaković Božana, Radenović Nikolina – Bosna i Hercegovina/Bosnia and Herzegovina**
"Poboljšanje konzistencije i stabilnosti fino usitnjenih barenih kobasica od svinjskog mesa dodatkom emulgatora i stabilizatora"
"Consistency and Stability Improvement of Finely Comminuted Pork Sausage by the Addition of Emulsifiers and Stabilisers"
- 7. Petrović Ljiljana, Šojić, B., Džinić Natalija, Tomović, V., Salitrežić, P., Savatić Snežana – Srbija/Serbia**
"Tehnološki i nutritivni kvalitet barenih kobasica izrađenih sa dodatkom omega-3 masnih kiselina"
"Technological and Nutritional Quality of Cooked Sausages Produced with Addition of Omega 3-Fatty Acids"

- 8. Petrović Ljiljana, Vasić Nataša, Džinić Natalija, Jokanović Marija, Tomović, V., Markuš, K. – Srbija/Serbia**
"Uticaj dodatka funkcionalne smeše alginata/glicerida na kvalitet fino usitnjenih barenih kobasica"
"Effect of Functional Mixture Alginate/Glyceride Addition on Quality of Cooked Sausages"
- 9. Krylova Valentina, Mandjiyeva Natalia – Ruska Federacija/Russian Federation**
"Novi tehnološki proces konzervisanja proizvoda od ovčijeg mesa uz biljne dodatke pakovanog u ambalaži od polimera"
"New Process Technology of Meat-Plant Canned Products with Mutton in Polymer Consumer Pack"
- 10. Krylova Valentina, Khvylya, S., Eder, A. – Ruska Federacija/Russian Federation**
"Uticaj različitih režima sterilizacije na mikrostrukturu, strukturne i mehaničke karakteristike mišićnog tkiva i na svarljivost konzervirane govedine pakovane u polimersku ambalažu"
"Influence of Regimes on Sterilization on Microstructure, Structural and Mechanical Properties of Muscle Tissue and Digestibility of Canned Beef, Manufactured in Polymer Consumer Package"
- 11. Lazić Vera, Krkić Nevena, Petrović Ljiljana, Tasić Tatjana, Ikonić, P., Savatić Snežana, Šojić, B. – Srbija/Srbija**
"Svojstva ambalažnih materijala za pakovanje fermentisanih kobasica pod vakuumom i u modifikovanoj atmosferi"
"Characteristics of Packaging Materials for Packaging of Fermented Sausages in Vacuum and in Modified Atmosphere"
- 12. Petrović, Z., Nastasijević, I., Dragica Karan, Velebit, B. – Srbija/Serbia**
"Uporedno ispitivanje održivosti ohlađenog i rasečenog mesa pakovanog u vakuum termoskupljajuće kese od biaksijalno orijentisanog barijernog filma sa 7 i 9 slojeva"
"The Shelf-Life and Microbial Levels of Chilled Red Meat Primal Cuts Packed in Vacuum Thermo Shrinkable Pouches with 7 and 9 Layers"
- 13. Marjanović-Balaban Željka, Grujić, R., Miletić, P. – Bosna i Hercegovina/Bosnia and Herzegovina**
"Antioksidativne karakteristike eteričnog ulja četinarara"
"Antioxidant Activity of Essential Oil of Conifers"

**RADOVI ZA II POSTER SESIJU – UNAPREĐENJE PROIZVODNJE
FERMENTISANIH KOBASICA**
**PAPERS FOR THE 2nd POSTER SESSION – IMPROVEMENT OF
FERMENTED SAUSAGES PRODUCTION**

- 1. Borović Branka, Trbović Dejana, Rašeta, M., Vesković-Moračanin Slavica, Saičić Snežana, Stefanović, S., Janković, S. – Srbija/Srbija**
"Mikrobiološka i fiziko-hemijska svojstva sirovina za izradu tradicionalno fermentisanih kobasica"
"Microbiological and Physico-Chemical Properties of the Raw Material used for the Production of Traditionally Fermented Sausages"
- 2. Borović Branka, Branko, V., Janković Vesna, Vesković-Moračanin Slavica, Tomičević Sanja, Jovanović Sunčica, Petrović Vesna – Srbija/Serbia**
"Zastupljenost vrsta BMK i MIK tokom izrade sremske kobasice"
"Occurrence of LAB and MIC Species During the Production of "Sremska" Sausage"
- 3. Velebit, B., Borović Branka, Vesković-Moračanin Slavica, Milijašević, M., Obradović, D., Petrović Vesna – Srbija/Serbia**
"Postupci izolovanja i identifikacije BMK i MIK iz "Levačke" kobasice"
"Isolation and Identification Procedures of LAB and MIC from "Levacka" Sausage"
- 4. Borović Branka, Velebit, B., Vesković-Moračanin Slavica, Janković Vesna, Obradović, D., Radulović Zorica – Srbija/Serbia**
"Promene epifitne mikroflore tokom izrade fermentisanih kobasica"
"Changes of Epiphytic Microflora During the Production of Fermented Sausages"
- 5. Vesković-Moračanin Slavica, Velebit, B., Borović Branka, Turubatović, L., Brković, N. – Srbija/Serbia**
"Dominantna mikroflora tokom proizvodnje užičke kobasice"
"Dominant Microflora During the Production of "Uzicka" Sausage"
- 6. Djinović Jasna, Popović, A., Ristić, M., Freudenreich, P., Spirić Aurelija – Srbija/Serbia; Nemačka/Germany**
"Sastav masnih kiselina u tradicionalnim kobasicama sa Zlatibora"
"Fatty and Composition of Traditional Sausages from Zlatibor"
- 7. Trbović Dejana, Saičić Snežana, Stefanović, S., Janković, S., Turubatović, L., Vesković-Moračanin Slavica – Srbija/Serbia**
"Fizičko-hemijska svojstva fermentisanih kobasica uskog dijametra"
"Physical and Chemical Changes of Small-Diameter Fermented Sausages"

- 8. Petrović Ljiljana, Ikonić, P., Jokanović Marija, Džinić Natalija, Tomović, V., Tasić Tatjana – Srbija/Serbia**
 "Uticaj kvaliteta crvene začinske paprike na boju *petrovske klobáse* – tradicionalne suve fermentisane kobasice"
"Influence of Quality of Red Pepper on Colour of "Petrovska klobása" – Traditionally Made Dry Fermented Sausage"
- 9. Karan Dragica, Vesković-Moračanin Slavica, Parunović, N., Rašeta, M., Babić Jelena, Đorđević Mirjana, Tadić, R. – Srbija/Serbia**
 "Senzorske karakteristike tradicionalno fermentisanih kobasica"
"Sensory Characteristics of Traditionally Fermented Sausages"
- 10. Baltić, Ž.M., Baltić Tatjana, Mitrović Radmila, Mitrović-Stanivuk Milena, Popović, Lj. – Srbija/Serbia**
 "Banijska kobasica – proizvod sa tradicijom"
"Banijska Sausage – A Product with Tradition"
- 11. Živković, D., Perunović Marija, Stajić, S., Jovanović Marijana – Srbija/Serbia**
 "Hemijski i senzorni pokazatelji kvaliteta kulena i sremske kobasice"
"Chemical and Sensory Quality Parameters of Kulen and Sremska sausage"

RADOVI ZA III POSTER SESIJU – HAZARDI U PROIZVODNJI I PRERADI MESA
PAPERS FOR THE 3rd POSTER SESSION – HAZARDS IN MEAT PRODUCING AND PROCESSING

- 1. Antić, D., Blagojević, B., Dučić, M., Mitrović Radmila, Nastasijević, I., Bunčić, S. – Srbija/Serbia**
 "Opšta karakterizacija mikroflore kože goveda"
"General Characterisation of the Microflora of Cattle Hides"
- 2. Antić, D., Dučić, M., Blagojević, B., Mitrović Radmila, Nastasijević, I., Bunčić, S. – Srbija/Serbia**
 "Prenos mikroflore sa kože goveda na meso putem direktnog kontakta"
"Transmission of Hide Microflora Onto Meat Via Contact"
- 3. Antić, D., Blagojević, B., Dučić, M., Mitrović Radmila, Nastasijević, I., Bunčić, S. – Srbija/Serbia**
 "Tretman u cilju "imobilizacije" mikroflore na koži goveda"
"Treatment to "Immobilize" Microflora on Cattle Hides"
- 4. Nastasijević, I., Baltić Tatjana, Spirić Danka, Rašeta, M., Erdeljan, M., Antić, D., Mitrović Radmila – Srbija/Serbia**
 "Putevi unakrsne kontaminacije i faktori virulencije za *E. coli* O157:H7 i *Salmonella* spp. pri klanju goveda: podaci iz literature"
"The Routes of Cross-Contamination and Virulence Factors of E. coli O157:H7 and Salmonella spp. in Catle Slaughter: Literature data"

- 5. Nastasijević, I., Baltić Tatjana, Spirić Danka, Mitrović Radmila – Srbija/Serbia**
 "Ocena prevalence i koncentracije *E. coli* O157:H7 i *Salmonella* spp. u/na goveđem fecesu, koži, trupovima i mlevenom goveđem mesu pomoću imunomagnetske separacije i metoda direktnog zasejavanja: podaci iz literature"
"Evaluation of E. coli O157:H7 and Salmonella spp. Prevalence and Concentrations in/on Cattle Feces, Hides, Carcasses and Ground Beef by Immunomagnetic Separation and Direct Plating Methods: Literature Data"
- 6. Sabo, Z., Kilibarda Nataša, Kiškarolj, F., Pižurica, A. – Srbija/Serbia**
 "Uporedni prikaz nalaza bakterija *Salmonella* vrste u živinskom mesu na pijacama i u klanicama za klanje živine na području VSI "Subotica" u periodu od 2006. do 2008. godine"
"Comparative Preview on the Occurrence of Salmonella spp. in Poultry Meat Sampled on Open Markets and Poultry Slaughterhouses in the District of VSI "Subotica" in the Period from 2006. to 2008."
- 7. Velebit, B., Janković Vesna, Borović Branka – Srbija/Serbia**
 "Meticilin-rezistentan *Staphylococcus aureus* – nova pretnja bezbednosti hrane"
"Methicillin-Resistant Staphylococcus aureus – A New Threat to Food Safety"
- 8. Jovanović Jelena, Nastasijević, I., Milijašević, M., Babić Jelena – Srbija/Serbia**
 "*Campylobacter* spp. u lancu živinskog mesa i ocena ekspozicije potrošača: podaci iz literature"
"Campylobacter spp. in the Poultry Meat Chain and Exposure Assessment of Consumers: Literature Data"
- 9. Jovanović Jelena, Nastasijević, I., Mitrović Radmila – Srbija/Serbia**
 "Metode izolacije i subtipizacije *Campylobacter* spp. u lancu živinskog mesa: podaci iz literature"
"Methods for Isolation and Subtyping of Campylobacter spp. in the Poultry Meat Chain: Data from the Literature"
- 10. Pešić-Mikulec Dragana, Vuković Svetlana – Srbija/Serbia**
 "Učestalost nalaza koliformnih bakterija u namirnicama animalnog porekla"
"Findings of Coliform Bacteria in Food of Animal Origin"
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 "Primena enrofloksacina u živinarstvu kao potencijalni rizik za bezbednost hrane – rezidue veterinarskih lekova u jestivim tkivima"
"Usage of Enrofloxacin in Poultry Production, as a Potential Risk for Food Safety – Veterinary Drug Residues in Edible Tissues"

- 12. Milijašević, M., Babić Jelena, Vesković-Moračanin Slavica, Jovanović Jelena, Rašeta, M., Stefanović, S., Radičević Tatjana – Srbija/Serbia**
 "Pregled rezultata analiza zdravstvene ispravnosti zamrznutih fileta *Pangasius hypophthalmus*"
"View of the Analyses of Sanitary Properties of Frozen Pangasius hypophthalmus Fillets"
- 13. M. Paleologo, F. Tamburlini, T., Vatai – Italija/Italy**
 "Imunoenzimska ispitivanja i rezidue veterinarskih lekova: pouzdanost trenutno dostupnih test kitova, pristupi procesu validacije i budući razvoj"
"Immunoassays and Veterinary Drug Residues: Reliability of Currently Available Test Kits, Validation Approaches and Future Developments"
- 14. Janković Vesna, Lakićević Brankica, Spirić Danka, Branko, V. – Srbija/Serbia**
 "Određivanje sadržaja histamina u uzorcima ribe"
"Determination of Histamine Content in Fish Samples"
- 15. Mirjana Milanović-Stevanović, Olivera Stanković, Jelena Jovanović – Srbija/Serbia**
 "Upravljanje rizikom u izradi proizvoda od mesa bez alergena"
"Risk Management in the Production of the Meat Product Without Allergens"

**RADOVI ZA IV POSTER SESIJU – BEZBEDNOST I KVALITET
 PAPERS FOR THE 4th POSTER SESSION – MEAT AND MEAT
 PRODUCTS SAFETY AND QUALITY**

- 1. Milovanović Ružica – Srbija/Serbia**
 "Upravljanje zaštitom životne sredine"
"Management of Environment Protection"
- 2. Šarčević Danijela, Janičić Radmila, Turubatović, L. – Srbija/Serbia**
 "Značaj korporativne društvene odgovornosti u industriji mesa"
"Importance of Corporative Social Responsibility in Meat Industry"
- 3. Chernukha Irina, Vostrikova Natalia – Ruska Federacija/
 Russian Federation**
 "Razvijanje Programa monitoringa na osnovu principa sledljivosti za meso i sirovine dobijene klanjem farmskih životinja"
"Development of Monitoring Program for Meat and Raw Materials Obtained from Farm Slaughter Animals on the Basis of Traceability Principles"
- 4. Šakota Tamara, Škrinjar Marija, Petrović Ljiljana, Adamović Jasmina**
 "Poređenje mikrobiološkog statusa toplih i hladnih svinjskih polutki u zavisnosti od metode uzorkovanja"
"Comparison of the Microbiological Status of Warm and Cooled Pork Carcasses in Dependence of the Sampling Method"

- 5. Jovanović, S., Popović Ljuba, Baltić, Ž.M., Kilibarda Nataša, Mirilović, M. – Srbija/Serbia**
 "Uparedna analiza proizvodnje mesa u Srbiji u periodima 1991-1996. godina i 2001-2006. godina"
"Comparative Analysis of Meat Production in Serbia in the Period 1991-1996 and 2001-2006"
- 6. Milevska Elena, Stojanovski, M., Blažeković Dijana, Dimitrovska Gordana – Makedonija/Macedonia**
 "Prilog poznavanju klaničnih karakteristika jaradi domaće balkanske rase i melezi F₁ sa Alpinom"
"Further Knowledge on Carcass Traits of Domestic White Kids and Their F₁ Generation Alpine Crossbreds"
- 7. Petrović Ljiljana, Tasić Tatjana, Džinić Natalija, Tomović, M., Ikonić, P., Šakota Tamara – Srbija/Serbia**
 "Uticaj kvaliteta svinjskih polutki na prinos mesa po kategorijama namenjenog za preradu i utvrđivanje kriterijuma za standardizaciju"
"Influence of Carcass Halves Quality on Meat Yield of Categories of Meat Designated for Processing and Determination of the Criteria for Standardisation"
- 8. Tomović, V., Petrović Ljiljana, Džinić Natalija – Srbija/Serbia**
 "Mramoriranost mesa sa polutki svinja različite mesnatosti"
"Marbling of Carcass Pork Meat of Different Percentage of Meat"
- 9. Đokić, A., Karabasil, N., Baltić, Ž.M., Kilibarda Nataša, Jovanović, S., - Srbija/Serbia**
 "Ispitivanje odabranih parametara mesnatosti svinja sa jedne farme zaklanih u klanici "Koteks" u Surčinu"
"Study of Chosen Parameters of Pigs- Meatness from a Farm Slaughtered at the "Koteks" Slaughterhouse in Surčin"
- 10. Tomović, V., Petrović Ljiljana, Džinić Natalija, Ikonić, P., Tasić Tatjana – Srbija/Serbia**
 "Uticaj različite brzine hlađenja polutki svinja i različitog vremena otkoštavanja *post mortem* na sposobnost vezivanja vode *M. semimembranosus*"
"Influence of Different Chilling Speed of Pig Carcasses and Different Time of Deboning Post Mortem on Ability of M. semimembranosus to Hold Water"
- 11. Đerić, Z., Lilić, S., Ilić Tamara, Dimitrijević Sanda, Matekalo-Sverak Vesna – Srbija/Serbia**
 "Osnovni parametri procene kvaliteta pilećeg mesa"
"Main Parameters in Estimating Chicken Meat Quality"
- 12. Janković, S., Lilić, S., Matekalo-Sverak Vesna, Turubatović, L., Radičević Tatjana, Stefanović, S. – Srbija/Serbia**
 "Mogućnosti korišćenja bubrega goveda i svinja u ishrani ljudi"
"Possibilities of Use of Cattle and Pig Kidneys in Human Nutrition"

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"Lipidni sastav uzoraka mlevenog junećeg mesa"
"Lipid Composition of Minced Baby Beef Meat Samples"
- 14. Irina Chernukha, Usanova Oksana, Grischenko, V.M. –
Ruska Federacija/Russian Federation**
"Promene u sastavu frakcija sarkoplazminog retikuluma i miofibrilarnih proteina svinjskog mesa tokom dugotrajnog skladištenja pri temperaturama oko nula stepeni celzijusa (-1 do +4°C)"
"Changes in Fractional Composition of Sarcoplasmic and Myofibrillar Pork Proteins During Long-term Storage at Low Positive Temperatures"
- 15. Džinić Natalija, Jelić, N., Jokanović Marija, Jocić, Lj. – Srbija/Serbia**
"Senzorni i tehnološki kvalitet različitih vrsta mariniranog mesa"
"Sensory and Technological Quality of Different Kinds of Marinated Meat"
- 16. Grujić Slavica, Grujić, R., Savanović Danica, Odžaković Božana, Dejanović, M. – Bosna i Hercegovina/Bosnia and Herzegovina**
"Uticaj odabranih aditiva na poboljšanje kvaliteta i stabilnosti boje fino usitnjenih barenih kobasica od pilećeg mesa"
"Effect of Selected Additives on Quality Improvement and Colour Stability of Finely Comminuted Chicken Sausage"
- 17. Džinić Natalija, Jokanović Marija, Vasić Nataša, Markuš, K., Savatić Snežana, Šojić, B. – Srbija/Serbia**
"Primena karagenana u proizvodnji gotovih jela od usitnjenog oblikovanog mesa"
"Usage of Carrageen in Production of Ready-Meal with Hamburger Steak"
- 18. Vranić Danijela, Saičić Snežana, Lilić, S., Trbović Dejana – Srbija/Serbia**
"Sadržaj natrijum-hlorida i natrijuma u nekim proizvodima od mesa"
"Content of Sodium Chloride and Sodium Contained in some Meat Products"
- 19. Rašeta, M., Milijašević, M., Vesković-Moračanin Slavica, Borović Branka, Babić Jelena, Trbović Dejana, Vranić Danijela – Srbija/Serbia**
"Higijenski uslovi proizvodnje i kvaliteta proizvoda od mesa proizvedenih u maloprodajnim objektima na teritoriji Beograda"
"Hygienic Production Conditions and Quality of Meat Products Produced in Retail Shops in the Belgrade Area"
- 20. Nikolić Jelena, Smiljević Milena, Jauković, M. – Srbija/Serbia**
"Makrokonfekcija – unapređenje distribucije mesa u maloprodajnom lancu Delta Maxi grupe"
"Macro Meat Trimming – Improvement of Meat Distribution in Delta "Maxi Group" Retail Chain"

- 21. Plavšić Dragana, Popović, M., Čabarkapa Ivana, Varga Ana, Šarić, Lj. – Srbija/Serbia**
"Mikrobiološka ispravnost usitnjenog mesa i polupripremljenih jela u velikim distributivnim objektima"
"Microbiological Safety of Minced Meat and Semi Ready to Eat Meals in Large Supermarkets"
- 22. Khvylya, S.I., Burlakova Svetlana, Pchelkina Victoria – Ruska Federacija/Russian Federation**
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"Evaluation of the Market for Meat Products in Russia in 2008"
- 23. Đorđević Mirjana, Karan Dragica, Babić Jelena, Parunović, N., Milićević, D., Milijašević, M. – Srbija/Serbia**
"Kvalitet proizvoda od mesa pastrmki"
"Quality of Trout Meat Products"
- 24. Saičić Snežana, Trbović Dejana, Vranić Danijela, Janković S., Stefanović, S., Petronijević, R. – Srbija/Serbia**
"Sadržaj masnih kiselina i holesterola u nekim proizvodima od mesa"
"Fatty Acid and Cholesterol Content of Some Meat Products"

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Autori plenarnih predavanja treba da pripreme izlaganja u trajanju do 30 minuta, a uvodnih predavanja u trajanju do 20 minuta, uz korišćenje dijapozitiva, folija ili videoprojeksija.

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c) Rezervacija smeštaja i prevoza

Za učesnike savetovanje obezbeđen je smeštaj u hotelu "Omorika". Takođe, organizovan je autobuski prevoz iz Beograda do hotela "Omorika" i nazad.

Rok za rezervaciju smeštaja i prevoza je 06.06.2009. godine.

d) Propagandne aktivnosti

U toku održavanja međunarodnog 55. Savetovanja omogućene su i propagandne aktivnosti (izložbeni prostor, prezentacije, promocije, oglašavanje i sl.). Potpunije informacije zainteresovani mogu dobiti u Institutu za higijenu i tehnologiju mesa, 11000 Beograd, Kaćanskog 13; telefoni: 011/2650-655 i 2651-530; fax 011/2651-825. Kontakt osoba, predsednik Organizacionog odbora, dr Ivan Nastasijević (e-mail: ivann@inmesbgd.com).

ORGANIZACIONI ODBOR

INFORMATION FOR AUTHORS AND PARTICIPANTS

a) Plenary and introductory lectures

Authors of plenary lectures should prepare presentations of maximum 30 minutes, and authors of introductory lectures should prepare presentations of maximum 20 minutes duration, with the use of slides, foils or computer presentations

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Posters (dimensions 90x120cm) will be exhibited on previously established sites under the number from the program. Presence of authors is mandatory during the time designated for posters viewing. If the authors wish to further express their achievements during the sessions planned for poster discussions, they should consult the chairman.

c) Accommodation and transport reservation

The participants are provided with accommodation in "Omorika" Hotel. Bus transportation is also organised from Belgrade to "Omorika" Hotel and back.

Deadline for accommodation and transportation reservation is June 6th 2009.

d) Advertising

During the International 55th Conference, advertising activities (exhibition sites, presentations, promotions, advertisements) are also possible. For more information, please contact the Institute of Meat Hygiene and Technology, 11000 Belgrade, Kaćanskog 13, phone: 011/2650-655, 011/2651-530, fax: 011/2651-825. Contact person, Mr Ivan Nastasijević, president of the Organising Committee (e-mail: ivann@inmesbgd.com)

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