



AREA

**ADVANCING RESEARCH IN AGRICULTURAL AND FOOD SCIENCES
AT FACULTY OF AGRICULTURE, UNIVERSITY OF BELGRADE**



AREA group FOODTECH

Field: Food Technology

**QUALITY AND SAFETY OF DAIRY PRODUCTS, DEVELOPMENT OF NEW PRODUCTS, MICROBIOLOGY,
STARTER CULTURE, PROBIOTIC BACTERIA**

Research and commercial expertise

- Investigation of quality and safety of food by classical and modern analytical methods;
- Investigation of characteristics of bacteria as starter and adjunct culture;
- Selection of potential probiotics for application in different food industry
- Sensory analysis of different food;
- Development of new technological and innovative procedure of animal source food;
- Design of plant and equipment for processing of animal source food;
- Different trainings, consulting etc. in food technology.



Equipment, techniques, methods and analyses

- Laboratory for determination of composition of milk and dairy products
- Electrophoresis– SDS i Urea PAG electrophoresis with densitometry
- Instrumental determination of textural properties of different food
- Investigation of rheological properties of food
- Identification of microorganisms - PCR, Real time PCR, gel reader etc.
- Lyophilization of different materials

Contact - Team leader

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