



AREA

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



AREA group IMMOBIOG

Immobilization (encapsulation) biotechnology group

Field: Immobilization/encapsulation in Biotechnology

(Specific research activities) **ENCAPSULATION OF BIOCATALYSTS (YEAST and BACTERIAL CELLS), FOOD INGREDIENTS ENCAPSULATION**

Research and commercial expertise of IMMOBIOG group

- Yeast encapsulation for fermentation processes
- Probiotic bacterial cells encapsulation
- Food aroma encapsulation
- Formation of different macro-, micro- and nano-systems (e.g. particles, fibers)
- Sorbents encapsulation
- Analysis of encapsulated products (microbiological analysis and chemical analysis).



Equipment, techniques, methods and analyses of IMMOBIOG group

- Spray dryer BUCHI B-290
- Electrostatic extrusion unit VAR V1
- Equipment for analysis of fermentation products-Alcohol meter
- UV/Vis and UV/Vis/NIR spectrometer
- FTIR spectrometer
- HPLC and GC/MS
- Freeze dryer

Contact - Team leader

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