

Curriculum Vitae

Jovana Vunduk, research associate

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EDUCATION

2003-2009 B. Sc. Faculty of Agriculture, Subject: Food engineering/Technology of plant products, University of Belgrade, Serbia

2010-2017 PhD in Technological engineering (industrial microbiology) at Faculty of Agriculture, University of Belgrade, Serbia

PROFESSIONAL EXPERIENCE

2009 HACCP engineer

2010-2022 Research associate and teaching assistant, Faculty of Agriculture, University of Belgrade, Serbia

2013 Desing doo, consultant

2011-2014 Podrum Čokot, engineer in wine production

2016-present Ekofungi doo, consultant for R&D

2019-present Ganoherb Technology (Fujian) Corporation, consultant

2019-present Institute of Biological Sciences, Faculty of Science, Malaysia, external examiner

2022-present Institute of General and Physical Chemistry, research associate

PROJECTS

- Development of new encapsulation and enzymatic technologies in the production of biocatalysts and biologically active compounds of food to increase its competitiveness, quality, and safety. Ministry of education, science, and technological development, Project Number: III 46010 (2010-2019)
- European Union Commission project AREA, no. 316004 (2013-2016)
- Capacitacion y instalacion experiencia productiva hongos”, Colonia Caroya, Cordoba, Argentina, Establishment of oyster mushroom production on cellulose waste materials as a part of “Plan A” (2019)
- The use of Ganoderma lucidum extract for developing new food and beverage products enriched with biologically active components, Xianzhilou Biological Science and Technology Co., Ltd, Fujian, China (2019-2020)
- IPANEMA-Integration of paper-based nucleic acid testing methods into microfluidic devices for improved biosensing applications, Horizon 2020, Marie Sklodowska-Curie, grant agreement No. 872662 (2020-present),
- BIOSCHAMP, Horizon 2020, grant agreement No. 101000651

INTERNATIONAL SCIENTIFIC COLLABORATION

- “In Silico Methods for Food Safety”, Summer School in Parma, Italy, European Food Safety Authority (EFSA), 2017
- Bacterial biofilms, Biotehniška fakulteta, Univerza v Ljubljani, Slovenia, 2016

- Raman spectroscopy, Institute for physical chemistry Friedrich Schiller, Jena, Germany, 2014
- International Workshop: "Innovative Entrepreneurship – from an Idea to Starting a Business", Haifa, Israel, 2014
- RECETOX, Masaryk University, Brno, 7th Summer School of Environmental Chemistry and Ecotoxicology, 2011

Language: Serbian (native), English (fluent), Spanish (basic command)

Research field and area: medicinal and edible mushrooms, biological activity, extraction, food chemistry and quality

THE MOST RELEVANT PUBLICATIONS

Glavinic, M.U., Rajkovic, M.Z., **Vunduk, J.D.**, Vejnovic, B., Stevanovic, J.B., Milenkovic, I.M., Stanimirovic, Z.Z. (2021). Effects of *Agaricus bisporus* mushroom extract on honey bees infected with *Nosema ceranae*. *Insects*, 12(10). (IF=3.046, ISSN 2075-4450, KoBSON, Entomology, 19/102, 2020).

Novakovic, S.M., Djekic, I.V., Klaus, A.S., **Vunduk, J.D.**, Djordjevic, V.Z., Tomovic, V.M., Kocic-Tanackov, S.D., Lorenzo, J.M.B.F.J., Tomasevic, I.B. (2021). The potential of horn of plenty mushroom (*Craterellus cornucopioides*). *Fleischwirtschaft*, 101(3), 100-106. (IF=0.320, ISSN 0015-363X, KoBSON, Food Science and Technology, 139/144, 2020).

Omerović, N., **Djisašlov, M.**, **Živojević, K.**, **Mladenović, M.**, **Vunduk, J.**, **Milenković, I.**, **Knežević, N. Ž.**, **Gadjanski I.**, **Vidić, J.** (2021). Antimicrobial nanoparticles and biodegradable polymer composites for active food packaging applications. *Comprehensive Reviews in Food Science and Food Safety*, 20(3), 2428-2454. (IF=15.365, ISSN 1541-4337, KoBSON, Food Science and Technology, 1/144, 2020).

Osmokrovic, A., Jancic, I., **Vunduk, J.**, Petrovic, P., Milenkovic, M., Obradovic, B. (2018). Achieving high antimicrobial activity: composite alginate hydrogel beads releasing activated charcoal with an immobilized active agent. *Carbohydrate Polymers*, 196, 279-288. (IF=9.381, ISSN 0144-8617, KoBSON, Chemistry Applied, 4/74, 2020).

Klaus, A., Kozarski, M., **Vunduk, J.**, Todorovic, N., Jakovljevic, D., Zizak, Z., Pavlovic, V., Levic, S., Niksic, M., Van Griensven, L.J.L.D. (2015). Biological potential of extracts of the wild edible Basidiomycete mushroom *Grifola frondosa*, *Food Research International*, 67, 272–283. (IF=6.508, ISSN 0963-9969, KoBSON, Food Science and Technology, 12/144, 2020).

Vunduk, J., Wan-Mohtar, W.A.A.Q.I., Azuar Mohamad, S., Abd Halim, N.H., Mohd Dzomir, A.Z., Žižak, Ž., Klaus, A. (2019). Polysaccharides of *Pleurotus flabellatus* strain Mynuk produced by submerged fermentation as a promising novel tool against adhesion and biofilm formation of foodborne pathogens, *LWT-Food Science and Technology*, 112. (IF=5.383, ISSN 0023-6438, KoBSON, Food Science and Technology, 27/144, 2020).

Novakovic, S., Djekic, I., Klaus, A., **Vunduk, J.**, Djordjevic, V., Tomović, V., Šojić, B., Kocić-Tanackov, S., Lorenzo, J.M., Barba, F.J., Tomasevic, I. (2019). The effect of *Cantharellus cibarius* on quality characteristics of frankfurter during refrigerated storage.

Foods, 8(12). (IF=4.957, ISSN 2304-8158, KoBSON, Food Science and Technology, 32/144, 2020)

Djekic, I., **Vunduk, J.**, Tomašević, I., Kozarski, M., Petrovic, P., Niksic, M., Pudja, P., Klaus, A. (2017). Total quality index of *Agaricus bisporus* mushrooms packed in modified atmosphere, Journal of the Science of Food and Agriculture, 97(9), 3013-3021. (IF=3.803, ISSN 0022-5142, KoBSON, Chemistry Applied, 21/74, 2020).

Djekic, I., **Vunduk, J.**, Tomašević, I., Kozarski, M., Petrovic, P., Niksic, M., Pudja, P., Klaus, A. (2017) Application of quality function deployment on shelf-life analysis of *Agaricus bisporus* Portobello, LWT-Food Science and Technology, 2017, 78, 82-89. (IF=5.383, ISSN 0023-6438, KoBSON, Food Science and Technology, 27/144, 2020).

Kozarski, M., Klaus, A., **Vunduk, J.**, Zizak, Z., Niksic, M., Jakovljevic, D., Vrvic, M.M., Van Griensven, L.J.L.D. (2015). Nutraceutical properties of the methanolic extract of edible mushroom *Cantharellus cibarius* (Fries): primary mechanisms, Food & Function, 6, 1875-1886. (IF=5.536, ISSN 2042-6496, KoBSON, Biochemistry and Molecular Biology, 71/296, 2020).