

Curriculum Vitae

Lato Pezo, Ph.D., Full Research Professor

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EDUCATION

B.Sc. Faculty of Mechanical Engineering, University of Belgrade, Serbia, Yugoslavia, 1994,

M.Sc Faculty of Mechanical Engineering, University of Belgrade, Serbia, Yugoslavia, 1997,

Ph.D. Faculty of Mechanical Engineering, University of Belgrade, Serbia, Yugoslavia, 1999.

PROFESSIONAL EXPERIENCE

1989–1994: Holder of a scholarship of the Institute of General and Physical Chemistry, University of Belgrade, Serbia,

1994–2002, Chemical Engineering Designer in the Institute of General and Physical Chemistry, University of Belgrade, Serbia,

2002–2014, Assistant Research Professor in the Institute of General and Physical Chemistry, University of Belgrade, Serbia,

2014–2020, Associate Research Professor in the Institute of General and Physical Chemistry, University of Belgrade, Serbia,

2020–ongoing, Full Research Professor in the Institute of General and Physical Chemistry, University of Belgrade, Serbia,

PROJECTS

National projects

1996–97, Development of membrane, sorption and membrane-sorption devices for separation and purification of liquids and gases, Ministry of Education, Science and Technological Development, Republic of Serbia,

2003–2005, Program for the development of waste-free technologies for the processing of products and associated waste products of the agricultural and food industry into high-value dietary, pharmaceutical and cosmetic products, Ministry of Education, Science and Technological Development, Republic of Serbia,

2005–2007, Reactivation of abandoned capacities of the process industry, Ministry of Education, Science and Technological Development, Republic of Serbia, **the project manager on this project.**

2005, Development and application of modern chemical-technological processes and methods for reducing environmental pollution in the southern industrial zone in Pancevo, Ministry of Education, Science and Technological Development, Republic of Serbia,

2005–2007, Technological Development Research Program, National Biotechnology and Agro-Industry Program, Ministry of Education, Science and Technological Development, Republic of Serbia,

2005, Knowledge Transfer and Technology in the Function of Innovation and Regional Development Reported in 2005 - Whey-based Dietary Mayonnaise, Ministry of Education, Science and Technological Development, Republic of Serbia,

2010, Improvement of bioregulatory, microbiological and oxidative characteristics of fresh basil pesto, high-oleic sunflower oil and whey proteins, Ministry of Education, Science and Technological Development, Republic of Serbia,

2009, Development of technological process and plants for the removal of oil and mercaptans from refinery wastewater, Ministry of Education, Science and Technological Development, Republic of Serbia,

2011 – 2019, Impact of variety and conditions on the content of bioactive components of berries and stone fruits and obtaining biologically valuable products with improved and new technologies, Ministry of Education, Science and Technological Development, Republic of Serbia, task Manager for: Designing a Project for a Laboratory Pilot Facility.

2011 – 2019, Osmotic Food Dehydration Energy and Environmental Aspects of Sustainable Production, Ministry of Education, Science and Technological Development, Republic of Serbia, Task

Manager for: Defining the parameters for the preliminary technological-mechanical design of the process of osmotic dehydration of food of animal origin.

2020, Proof of concept, Development of aquatic weed biomass filter for heavy metal and petroleum hydrocarbon pollutants removal from wastewater Acronym: AWARENESS, PoC 5099,

PROJECTS FINANCED BY EU

2021-2024 Zero food waste education of "Z" generation of European citizens (ZeeWaste4EU), 2021-1-HR01-KA220-HED-000023012 (Erasmus+ programme)

Language: English, German (basic)

Research field and area: mathematical modelling, numerical modelling, discrete element modelling, computational fluid dynamics, statistics in food science and technology

THE MOST RELEVANT PUBLICATIONS:

1. Jovana Kojić, Jelena Krulj, Nebojša Ilić, Eva Lončar, Lato Pezo, Anamarija Mandić, Marija Bodroža Solarov: Analysis of betaine levels in cereals, pseudocereals and their products, 2017, *Journal of Functional Foods*, 37, 157-163. <http://doi.org/10.1016/j.jff.2017.07.052>
2. Jovanka Laličić Petronijević, Jovanka Popov-Raljić, Vera Lazić, Lato Pezo, Viktor Nedović: Synergistic effect of three encapsulated strains of probiotic bacteria on quality parameters of chocolates with different composition, *Journal of Functional Foods*, 2017, 38, 329 - 337. <http://doi.org/10.1016/j.jff.2017.09.041>
3. Jelena Filipovic, Lato Pezo, Vladimir Filipović, Jovana Brkljača, Jelena Krulj: The effects of omega-3 fatty acids and inulin addition to spelt pasta quality, *LWT-Food Science and Technology*, 2015, 63 (1), 43-51. <http://doi.org/10.1016/j.lwt.2015.03.082>
4. Elizabet Janić-Hajnal, Radmilo Čolović, Lato Pezo, Dejan Orčić, Đuro Vukmirović, Jasna Mastilović: Possibility of *Alternaria* toxins reduction by extrusion processing of whole wheat flour, *Food Chemistry*, 2016, 213, 784 - 790. <https://doi.org/10.1016/j.foodchem.2016.07.019>
5. Biljana Cvetković, Lato Pezo, Tanja Tasić, Ljubiša Šarić, Žarko Kevrešan, Jasna Mastilović: The optimisation of traditional fermentation process of white cabbage (in relation to biogenic amines and polyamines content and microbiological profile), *Food Chemistry*, 2015, 168, 471 - 477. <https://doi.org/10.1016/j.foodchem.2014.07.068>
6. Jovanka Laličić-Petronijević, Jovanka Popov-Raljić, J., Obradović, Dragojlo Radulović, Zorica Radulović, Dušanka Paunović, Milica Petrušić, Lato Pezo: Viability of probiotic strains *Lactobacillus acidophilus* NCFM® and *Bifidobacterium lactis* HN019 and their impact on sensory and rheological properties of milk and dark chocolates during storage for 180 days, *Journal of Functional Foods*, 2015, 15, 541 - 550. <https://doi.org/10.1016/j.jff.2015.03.046>
7. Jelena Krulj, Tea Brlek, Lato Pezo, Jovana Brkljača, Sanja Popović, Zoran Zeković, Marija Bodroža-Solarov: Extraction methods of *Amaranthus* sp. grain oil isolation, *Journal of The Science of Food and Agriculture*, 2016, 96 (10), 3552-3558, DOI:10.1002/jsfa.7540. <http://doi.org/10.1002/jsfa.7540>
8. Jelena Krulj, Jovana Đisalov, Aleksandra Bočarov-Stančić, Lato Pezo, Jovana Kojić, Aleksandra Vidaković, Marija BodrožaSolarov: Occurrence of aflatoxin B1 in *Triticum* species inoculated with *Aspergillus flavus*, *World Mycotoxin Journal*, In press. <https://doi.org/10.3920/WMJ2017.2229>
9. Milada Pezo, Lato Pezo, Aca Jovanović, Biljana Lončar, Radmilo Čolović: DEM/CFD Approach for Modeling Granular Flow in the Revolving Static Mixer, *Chemical Engineering Research and Design*, 2016, 109, 109, 317 - 326. <https://doi.org/10.1016/j.cherd.2016.02.003>
10. Radmilo Čolović, Lato Pezo, Đuro Vukmirović, Dušica Čolović, Oskar Bera, Vojislav Banjac, Jovanka Lević: Effects of sunflower meal quality on the technical parameters of the pelleting process and pellet quality, *Biosystems Engineering*, 2015, 140, 98 - 105. <https://doi.org/10.1016/j.biosystemseng.2015.09.010>
11. Lato Pezo, Aca Jovanović, Milada Pezo, Radmilo Čolović, Biljana Lončar: Modified Screw Conveyor-Mixers-Discrete Element Modeling Approach, *Advanced Powder Technology*, 2015, 26(5), 1391 - 1399. <https://doi.org/10.1016/j.apt.2015.07.016>
12. Marija Bodroža-Solarov, Đura Vujić, Marijana Ačanski, Lato Pezo, Bojana Filipčev, Novica Mladenov: Characterization of the liposoluble fraction of common wheat (*Triticum aestivum*) and spelt (*T. aestivum* ssp. *spelta*) flours using multivariate analysis, *Journal of the Science of Food and Agriculture*, 2014, 94(13), 2613 - 2617. <https://doi.org/10.1002/jsfa.6655>
13. Aca Jovanović, Milada Pezo, Lato Pezo, Ljubinko Lević: DEM/CFD Analysis of Granular Flow in Static Mixers, *Powder Technology*, 2014. 266, 240 - 248. <https://doi.org/10.1016/j.powtec.2014.06.032>