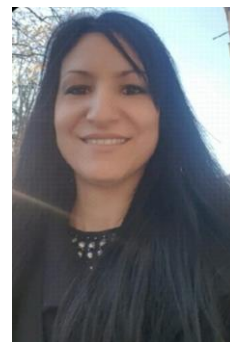


Curriculum Vitae



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EDUCATION

Ph.D. Food Technology, Faculty of Agriculture, Department of Food Technology; University of Belgrade, Serbia.

MSc in Food Technology, 2009 Faculty of Agriculture, University of Belgrade, Serbia.

PROFESSIONAL EXPERIENCE

2018- : Research associate, Institute for General and Physical Chemistry, Belgrade

2011-2016: Research assistant, Institute "Kirilo Savić", Belgrade

2010-2011: Research trainee, Institute "Kirilo Savić", Belgrade

PROJECTS

2010-2020: Osmotic dehydration of food - from the energy and environmental point of sustainable production, funded by Ministry of Education, Science and Technological Development of the Republic of Serbia (TP 31055)

2010-2016: Development and Application of Methods and Laboratory Equipment Intended for Conformity Assessment of Technical Products, funded by Ministry of Education, Science and Technological Development of the Republic of Serbia (TP 35031)

Language: English - advanced level (Cambridge Advanced Certificate in English - CAE)

German - basic knowledge

Spanish - intermediate level

Czech - intermediate level

Research field and area:

- Food technology; Food engineering; Plant products technology; Chemistry of products of plant origin.

THE MOST RELEVANT PUBLICATIONS

1. M. Petrović, S. Veljović, H. Tomić, S. Zlatanović, T. Tosti, P. Vukosavljević, S. Gorjanović. Formulation of Novel Liqueurs from Juice Industry Waste: Consumer Acceptance, Phenolic Profile and Preliminary Monitoring of Antioxidant Activity and Colour Changes During Storage. Food Technology and Biotechnology, 2021, 59 (3) 282-294.

2. M. Petrović, M. Jovanović, S. Lević, V. Nedović, D. Mitić-Ćulafić, T. Živković Semren, S. Veljović. (2021). Valorization potential of *Plantago major* L. solid waste remaining after industrial tincture production: Insight into the chemical composition and bioactive properties. *Waste and Biomass Valorization*. <https://link.springer.com/article/10.1007/s12649-021-01608-6>
3. M. Petrović, F. Pastor, S. Đurović, S. Veljović, S. Gorjanović, M. Sredojević, P. Vukosavljević. (2020) Evaluation of novel green walnut liqueur as a source of antioxidants: Multi-method approach, *Journal of Food Science and Technology – Mysore*, 58, 2160–2169. (<https://doi.org/10.1007/s13197-020-04726-6>)
4. Sužnjević, D., Petrović, M., Pastor, F. T., Veljović, M., Zlatanović, S., Antić, M., & Gorjanović, S. (2015). Reduction of Hg 2+ by Individual Phenolics and Complex Samples and Its Application in Polarographic Antioxidant Assay. *Journal of The Electrochemical Society*, 162(7), H428–H433. <https://doi.org/10.1149/2.0141507jes>
5. Petrovic, M., Suznjevic, D., Pastor, F., Veljovic, M., Pezo, L., Antic, M., & Gorjanovic, S. (2016). Antioxidant Capacity Determination of Complex Samples and Individual Phenolics - Multilateral Approach. *Combinatorial Chemistry & High Throughput Screening*, 19(1), 58–65. <https://doi.org/10.2174/1386207318666151102094227>
6. Pavelkić, V. M., Brdarić, T. P., Petrović, M. P., Šekularac, G. M., Košević, M. G., Pezo, L. L., & Ilić, M. A. (2015). Application of Peleg model on mass transfer kinetics during osmotic dehydration of pear cubes in sucrose solution. *Chemical Industry and Chemical Engineering Quarterly*. <https://doi.org/10.2298/CICEQ141014004P>
7. Petrović, M., Vukosavljević, P., Đurović, S., Antić, M., & Gorjanović, S. (2019). New herbal bitter liqueur with high antioxidant activity and lower sugar content: innovative approach to liqueurs formulations. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s13197-019-03949-6>