

Curriculum Vitae

Marina Jovanović, (maiden Rajić), Ph.D., Research Associate

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EDUCATION

B. Sc Biological Sciences, University of Belgrade - Faculty of Biology

M.Sc. University of Belgrade - Faculty of Biology, Department of Microbiology, Master thesis: Adhesion of natural isolates *Lactobacillus* spp. span the culture of human cells

Ph.D. University of Belgrade - Faculty of Biology, Department of Microbiology, Doctoral dissertation: Evaluation of antimicrobial and cytotoxic potential of ethanol extracts isolated from selected plants of Polygonoideae subfamily and their effect in combination with streptomycin and doxorubicin



PROFESSIONAL EXPERIENCE

2009-2011 Researcher volunteer, Institute for nature conservation of Serbia, Belgrade, Serbia

2013-2018 Teaching Associate/Researcher volunteer, University of Belgrade - Faculty of Biology, Department of Microbiology, Serbia; Petnica Science Center, Valjevo, Serbia

2019-now Research Associate, Institute of General and Physical Chemistry, Belgrade, Serbia

PROJECTS

2019-2020 Osmotic dehydration of food - energy and ecological aspects of sustainable production Ministry for Science, Technology and Development of Serbia No. TR 31055

2020-2021 Development of low-energy vegan jelly drops enriched with apple and beetroot pomace flour applicable in obesity prevention, THE INNOVATION FUND: Proof of Concept No5786

2021 Quantification of microorganisms in the medium for the preparation of substrate for growing oyster mushrooms by the innovative method EKOFUNGI, THE INNOVATION FUND: Innovation Voucher No1048

Language: Serbia-Native proficiency; English-Limited working proficiency, Spanish-Elementary proficiency

Research field and area: microbiology, genotoxicology

THE MOST RELEVANT PUBLICATIONS

1. Petrović, M., Jovanović, M., Lević, S., Nedović, V., Mitić-Ćulafić, D., Semren, T.Ž. and Veljović, S., 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*, pp.1-13.
2. Jovanović, M., Zlatanović, S., Micić, D., Bacić, D., Mitić-Ćulafić, D., Đuriš, M. and Gorjanović, S., 2021. Functionality and Palatability of Yogurt Produced Using Beetroot Pomace Flour Granulated with Lactic Acid Bacteria. *Foods*, 10(8), p.1696.
3. Jovanović, M., Tenji, D., Nikolić, B., Srdić-Rajić, T., Svirčev, E. and Mitić-Ćulafić, D., 2021. In Vitro Study of Two Edible Polygonoideae Plants: Phenolic Profile, Cytotoxicity, and Modulation of Keap1-Nrf2 Gene Expression. *Foods*, 10(4), p.811.
4. Jovanović, M., Morić, I., Nikolić, B., Pavić, A., Svirčev, E., Šenerović, L. and Mitić-Ćulafić, D. (2020) Anti-Virulence Potential and In Vivo Toxicity of *Persicaria maculosa* and *Bistorta officinalis* Extracts. *Molecules*, 25, 1811.
5. Jovanović, M., Petrović, M., Miočinović, J., Zlatanović, S., Lalić Petronijević, J., Mitić-Ćulafić, D. and Gorjanović, S. (2020) Bioactivity and Sensory Properties of Probiotic Yogurt Fortified with Apple Pomace Flour. *Foods*, 9, 763.
6. Vasiljević, B., Knežević-Vukčević, J., Mitić-Ćulafić, D., Orčić, D., Francisković, M., Srdić-Rajić, T., Jovanović, M., Nikolić, B. (2018) Chemical characterization, antioxidant, genotoxic and in vitro cytotoxic activity assessment of *Juniperus communis* var. *saxatilis*. *Food and Chemical Toxicology* 112, 118-125.

7. **Jovanović, M.**, Srdić-Rajić, T., Svirčev, E., Jasnić, N., Nikolić, B., Bojić, S., Stević, T., Knežević-Vukčević, J., Mitić-Ćulafić, D. (2018) Evaluation of anticancer and antimicrobial activities of the *Polygonum maritimum* ethanol extract. Archives of Biological Sciences 70, 665-673.

8. Mitić-Ćulafić D., Žegura B., Filipič M., Nikolić B., **Jovanović M.**, Knežević-Vukčević J. (2016). Antigenotoxic potential of plant monoterpenes linalool, myrcene and eucalyptol against IQ- and PhIP- induced DNA damage. Botanica Serbica, 40, 37-42.

PATENTS:

1. **Jovanović, M.**, Gorjanović, S., Zlatanović, S., Petrović, M. (2020) „Process for the preparation of a liquid and dry probiotic fermented dairy drink DAIRY DRINK with the addition of apple and/or beetroot pomace flours predicted for human and animal nutrition“ 2021/13677-П-2020/0618 (published)

https://www.zis.gov.rs/upload/documents/pdf_sr/pdf/glasnik/GIS_2021/Glasnik_11_2021.pdf

2. Gorjanović, S., Zlatanović, S., **Jovanović, M.**, Đurišić, M., Micić, D., Šoštarić, T., Lopičić Z. Granulates of fruit and vegetable flours with prebiotics and lactic acid bacteria P-2021/0695, 2021. Patent Application.