

## Curriculum Vitae

**Snežana Jovo Zlatanović, PhD; Research Associate**

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### Education:

1992: B.Sc. Faculty of Physical Chemistry, University of Belgrade, Serbia

2019: Ph.D. Faculty of Agriculture, University of Belgrade, Serbia, Food technology - Technological engineering; "Thermal, chemical and functional properties of apple pomace and its potential use in food industry"

**Dates of appointments:** 1993-1998 Graduate researchers; 1998-2015 Expert advisor in analytical research laboratory; 2015-2017 Expert advisor in department for thermal analysis; 2017-2020 Research Assistant; 2020 Research Associate.

**Employment history:** 1993-to date: Institute of General and Physical Chemistry (IGPC), Department of Thermal Analysis. From the beginning she was allocated on applied projects which have gotten direct application in an industry.

**Research field and area/areas:** Food and material characterization, Thermal analysis, Utilization of by products from food industry, Development of innovative products

### Projects financed by Ministry of Education, Science and Technological Development of Republic Of Serbia:

2011-2014 Content of bioactive components in small and stone fruits as affected by cultivar specificities and growing conditions, and obtaining biologically valuable products by improved and newly developed technologies, TR 31093.

2011-2020 Osmotic dehydration of food energy and ecological aspects of sustainable production, TR 31055

### Projects financed by Innovation Fund of Republic of Serbia:

**TTF 2019-2020** Technological process for industrial production of multipurpose gluten-free apple pomace flour with high content of dietary fiber, antioxidant and antidiabetic effects, No 1076

**PoC 2020-2021** Zinc enrichment of waste apple pomace-sustainable strategy to combat micronutrient deficiency, No 5796

**PoC 2020-2021** Development of low-energy vegan jelly drops enriched with apple and beetroot pomace flour applicable in obesity prevention No 5786 (principal investigator)

### THE MOST RELEVANT PUBLICATIONS (2017-2021):

1. Jovanović, M., **Zlatanović, S.**, Micić, D., Bacić, D., Mitić-Ćulafić, D., Đuriš, M. and Gorjanović, S., Functionality and Palatability of Yogurt Produced Using Beetroot Pomace Flour Granulated with Lactic Acid Bacteria. *Foods*, **2021**, *10*(8), p.1696, DOI:10.3390/foods10081696
2. Petrović M, Veljović S, Tomić N, **Zlatanović S**, Tosti T, Vukosavljević P, Gorjanović S. Formulation of Novel Liqueurs from Juice Industry Waste: Consumer Acceptance, Phenolic Profile and Preliminary Monitoring of Antioxidant Activity and Colour Changes During Storage. *Food Technol Biotechnol.* **2021** Sep;59(3):282-294. PMID: 34759760; PMCID: PMC8542182. DOI:10.17113/ftb.59.03.21.6759
3. Ivanović Marina, Galonja-Coghill Tamara, Janković Saša, Rajković Miloš B., Stanković Veroslava, Paunović Dušanka, **Zlatanović Snežana**, Sample analysis of organically produced honey and conventionally produced honey in Western Serbia, *Zaštita materijala*, **2021**, vol. 62, iss. 1, pp. 22-33, 2021, DOI: 10.5937/zasmat21010221
4. Gorjanović, S.; Micić, D.; Pastor, F.; Tosti, T.; Kalušević, A.; Ristić, S.; **Zlatanović, S.** Evaluation of Apple Pomace Flour Obtained Industrially by Dehydration as a Source of Biomolecules with



Antioxidant, Antidiabetic and Antiobesity Effects. *Antioxidants* **2020**, *9*, 413. DOI:10.3390/antiox9050413

5. Jovanović, M.; Petrović, M.; Miočinović, J.; **Zlatanović, S.**; Laličić Petronijević, J.; Mitić-Ćulafić, D.; Gorjanović, S. Bioactivity and Sensory Properties of Probiotic Yogurt Fortified with Apple Pomace Flour. *Foods* **2020**, *9*, 763. DOI:10.3390/foods9060763
6. Gorjanović, Stanislava Ž., Ferenc T. Pastor, Sofia Loupassaki, Mile Veljović, Predrag Vukosavljević, **Snežana Zlatanović**, and Lato Pezo. "Serbian Aromatized Wine 'Bermet': Electrochemical, Chemiluminescent and Spectrophotometric Determination of Antioxidant Activity". *Journal of the Serbian Chemical Society* **2020**, *85* (4). Belgrade, Serbia:517–529. DOI: 10.2298/JSC190404139G
7. **Zlatanović, S.**; Kalušević, A.; Micić, D.; Laličić-Petronijević, J.; Tomić, N.; Ostojić, S.; Gorjanović, S. Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. *Foods* **2019**, *8*, 561. DOI:10.3390/foods8110561
8. **Zlatanović, S.**, Ostojić, S., Micić, D., Rankov, S., Dodevska, M., Vukosavljević, P., Gorjanović, S. Thermal behaviour and degradation kinetics of apple pomace flours. *Thermochimica Acta*, **2019**, *673*, 17–25. DOI:10.1016/j.tca.2019.01.009

#### PATENTS

1. 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
2. Jovanović, M., Gorjanović, S., **Zlatanović, S.**, Petrović, M., Process for the preparation of a liquid or dehydrated probiotic fermented milk beverage with the addition of apple and/or beetroot flours predicted for human and dog nutrition. National Patent Application. 2020, Republic of Serbia Patent application number P-2020/0618 (published) [https://www.zis.gov.rs/upload/documents/pdf\\_sr/pdf/glasnik/GIS\\_2021/Glasnik\\_11\\_2021.pdf](https://www.zis.gov.rs/upload/documents/pdf_sr/pdf/glasnik/GIS_2021/Glasnik_11_2021.pdf)
3. **Zlatanović, S.**, Gorjanović, S., Ostojić, S., Micić, D., Pastor, F., Kalušević, A., Laličić-Petronijević, J., 2019. Method for producing gluten-free flour made of apple pomace. WO2020/027683, published 06.02.2020) <https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2020027683>
4. **Zlatanović, S.**, Gorjanović, S., Ostojić, S., Micić, D., Pastor, F., Kalušević, A., Laličić-Petronijević, J., Method for producing gluten-free flour made of apple pomace National Patent Application. 2018, Republic of Serbia, Patent application number P-2018/0918. (published) [https://www.zis.gov.rs/upload/documents/pdf\\_sr/pdf/glasnik/GIS\\_2020/Glasnik\\_02\\_2020.pdf](https://www.zis.gov.rs/upload/documents/pdf_sr/pdf/glasnik/GIS_2020/Glasnik_02_2020.pdf)