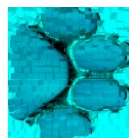




FCUB ERA



"Presentation of Results of the Serbian Honey Characterization"

April 9 2011, 10 o'clock

Faculty of Chemistry, Belgrade
Studentski trg 12-16
The hall of the chemistry amphitheater

<i>Time</i>	<i>Title</i>	<i>Presenter</i>
10.00-10.15	Introduction	Prof. Živoslav Tešić, PhD <i>Faculty of Chemistry, Belgrade</i> Prof. Dušanka Milojković-Opsenica, PhD <i>Faculty of Chemistry, Belgrade</i> Rodoljub Živadinović, MD <i>The Association of Bee-keepers of Serbia</i>
10.15-10.45	Is there a difference between Serbian honey and the honeys from the rest of the Balkan region? Physico-chemical parameters of honeys from Serbia	Kristina Lazarević, chemist, (PhD Student) <i>Centre for Food Quality Control, Belgrade</i>
10.45-11.00	Minerals and heavy metals in honey	Milica Jovetić, chemist, (PhD Student) <i>Centre for Food Quality Control, Belgrade</i>
11.00-11.15	What kind of amino acids are present in Serbian honey?	Jelena Kečkeš, physical chemists, (MSc Student) <i>Institute for Veterinary Medicine of Serbia, Belgrade</i>
11.15-11.30	Can you recognize a falsified honey sample based on its sugar profile?	Filip Andrić, chemist M.Sc., <i>Faculty of Chemistry, Belgrade</i>

11.30-11.45	Is it possible to analyze a honey without opening a jar?	Ivana Zeković, molecular biologist, B.Sc. Institute for Nuclear Sciences „Vinča“, Belgrade
11.45-12.00	Is it possible to protect Serbian honey authenticity?	Zita Kelemen, biochemist, SP Laboratory, Bečej
12.00-13.00	<i>Discussion, Individual results of honey analysis, exhibition and visit to the Museum of the Faculty of Chemistry</i>	