



Final workshop

Sarajevo, 19 - 20 September 2016

Programme in Higher Education, Research and
Development in the
Western Balkans (HERD) – Agriculture

University of Sarajevo, Faculty of Agriculture and Food
Science

Sarajevo, 19 - 20 September 2016



Project

- Antioxidant activity and stability of bioactive compounds during processing of certain raw materials of plant origin in Bosnia and Herzegovina

Lead institutions and project leaders

1. Norwegian University of Life Sciences/NLH, Department of Chemistry, Biotechnology and Food Science (IKBM) - ***Roland Kallenborn***, Ph.D
2. Faculty of Agriculture and Food Sciences, Sarajevo/FAFS, Department of Food Technology – ***Sanja Oručević Žuljević***, Ph.D

General objectives

1

The possibility of using forest plant fruits in food industry and to establish the stability of their biologically active components, depending on processing and storing methodology.

2

Examination general quality and bioactive components in some cereal (spelt, barley, common and tataric buckwheat) products depending on flour extraction rate and processing.

Bioactive components

Examine
antioxidant activities

Stability

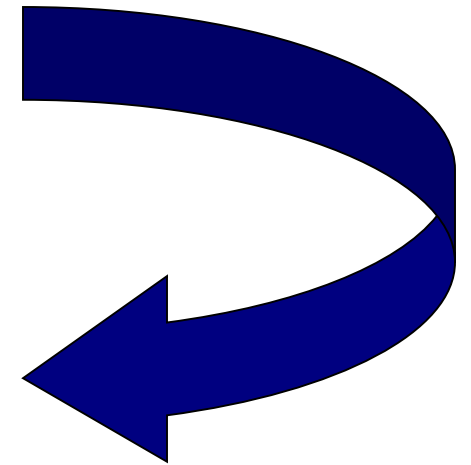
Raw material

...

Producing

...

Products



Synergy with other HERD projects

There were a continuous collaboration with projects:

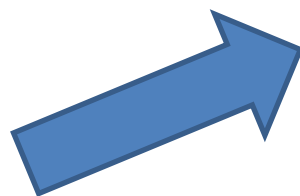
- Evaluation of fruit genetic resources in B&H with the aim of sustainable, commercial utilization
- Manufacture of Traditional B&H Cheeses with Selected Indigenous Bacterial Cultures and Technological Parameters as Basis for Industrial Production .

Collaboration reflected in:

- Using same facilities and instruments (instrument for texture and consistency measurement on TMS- Pro Texture analyzer) on Faculty of agriculture and food sciences, University of Sarajevo.
- Some colleagues were engaged on two projects (exchange experience and close cooperation).

Education – PhD and Master students

- PhD student Amela Đafić
- Master students who were planned to finalize their master thesis research in frame of the Project
 - Munevera Begić
 - Aldin islamović
- Additional MA students who successfully finalized their Master thesis - 11



1. Nermin Omerhodžić
2. Tanja Melezović
3. Filip Šehovac
4. Sabina Nukić
5. Inda Cetin
6. Melita Smajić
7. Asmira Alekić -Sivac
8. Emina Fetić
9. Merjem Mlaćo
10. Selma Isić
11. Ahmed Golić

Training of students and technical staff

- PhD students have transferred their knowledge received in partner institution to the staff and students of the Faculty of Agriculture and Food Sciences in Sarajevo.
- Improved laboratory technics (equipment and methodology)

Publications and dissemination activities

- Peer-reviewed publications: 11 and several in preparation
- Dissemination activities:
 - 11 Symposiums and congresses
 - 3 workshops

Dissemination activities

- Our experiences have been presented at several fruit fairs (Čelić, Goražde and Gradačac) and expert symposiums throughout Bosnia and Herzegovina (and internationally).
- The cooperation (advising, consulting, recommending) also has been presented in direct communication to farmers, the industry partners, and small producers (*Bosnaplod* Brčko; *Frozen Berries* Bugojno; *Aspek* Sarajevo)

Increasing income in rural area through fruit processing on traditional way

Author: Akagić A.,
Location: Goražde, Kakanj, Konjic, Sarajevo
Dissemination year: 2013, 2014, 2015, 2016
Audience/Recipient(s): small producers
Type of dissemination: presentations, lectures and practical works
Comments: Workshops in Goražde, Konjic, Kakanj, Sarajevo 2013, 2014, 2015 and 2016; Progress and the results of the projects were presented annually to local producers at the training courses.

Dissemination activities



Dissemination activities

Buckwheat production and processing in Bosnia and Herzegovina – Experiences and future challenges

Author(s): Sanja Oručević Žuljević and Drena Gadžo
Location: Maribor, Slovenia
Dissemination year: 2015
Audience/Recipient(s): Researches, food processing technologists and farmers
Type of dissemination: presentation
Comments: Workshop (*Delavnica »Ajda med tradicijo in inovacijo«*) www.fvz.upr.si
was organized in Maribor, Slovenia in the frame of TRAFoon - Traditional Food Network to improve the transfer of knowledge for innovation in the region.

Academic collaboration in the region

- Banja Luka University and Genetic Resources Institute in Banja Luka (B&H)
- Biotechnical faculty University of Bihać (B&H)

The most important research findings and results in the project

- A number of different wild fruits (woodland strawberry, cornelian cherry, rose hip and wild blueberry) and some cereal (wheat, barley, spelt and common and tatary buckwheat) were collected from B&H and great differences in terms of technological properties of them were found.
- According to analyzed characteristic both fruit and cereals, showed suitable for the use by the fruit and baking processing industry.
- Based on these raw materials, traditional ways of production were improved through various laboratory experiments.

Leasons

A stronger cooperation with partners institutions such as:

- Continually Skype sessions;
- Workshops two or three per years
- Design web page of project
- Annually informative bulletins, brochures and so on,
- Stronger linking projects with similar objectives

More
communications
and
transparency

Thank you for your attention!