



University of Novi Sad  
**INSTITUTE  
OF FOOD  
TECHNOLOGY  
IN NOVI SAD**

**tech**  
congress

25-27. 10. 2016.

*Novi Sad, Serbia*



International Congress

**Food Technology,  
Quality and Safety**



ABSTRACT BOOK

## THE POULTRY MARKET IN UKRAINE: PROBLEMS, OBJECTIVE AND SOLUTIONS

Natalia Povarova, Liudmyla Melnyk\*

Odessa National Academy of Food Technologies, Odessa, Ukraine

\*Corresponding author:

E-mail address: [milochka\\_net@mail.ru](mailto:milochka_net@mail.ru)

One of the segments of meat market in Ukraine which is developing at fast pace is poultry meat. This is because poultry is considered a quality, high-protein food low in calories compared to pork and beef. In poultry, collagen and elastin content is lower than in the flesh of cattle, and due to this increased content of valuable protein, poultry is absorbed more easily (96-98%) by the human body than meat of other farm animals, and is also different with regard to optimal quantitative ratio of essential amino acids. The composition of bird muscle also includes almost all water-soluble vitamins. Meat is one of the sources of B vitamins. Also, bird muscles are rich in macro- and micronutrients which are essential for metabolism.

New poultry industry growth trends demonstrate a stable and dynamic development. Despite the considerable scientific and practical potential of poultry production, the issue of determining its quality cannot be fully solved. In this work we examined a number of factors that affect the functional and technological properties of poultry meat. For example, for the same age gutted carcasses weight (the main feature of the breed) can vary significantly, and therefore, the quality of meat carcasses and parts will also be different.

**Keywords:** *quality, poultry meat, aviculture, autolysis, maturation.*

<b>LC-MS/MS METHOD VALIDATION FOR DETERMINATION OF PESTICIDE RESIDUES IN WINE</b>	
<i>Gorica Vuković, Nebojša Vuković, Bojana Špirović Trifunović, Vojislava Bursić</i>	<b>143</b>
<b>VALIDATION DATA FOR AFLATOXIN DETERMINATION IN MAIZE BY LC-MS/MS</b>	
<i>Gorica Vuković, Vojislava Bursić, Jovana Kos, Radmilo Čolović, Đuro Vukmirović, Ferenc Bagi</i>	<b>144</b>
<b>PESTICIDE RESIDUES IN FRUIT-DERIVED INFANT FOOD MARKETING IN SERBIA</b>	
<i>Gorica Vuković, Ljilja Torović, Nina Dimitrov</i>	<b>145</b>
<b>DIGESTOMICS OF RAW PEANUT ACCORDING TO HARMONIZED STATIC DIGESTION METHOD SUITABLE FOR SOLID FOOD AND CHARACTERIZATION OF GASTRIC-PHASE PRODUCTS</b>	
<i>Ivana Prodic, Danijela Apostolovic, Jelena Radosavljevic, Jelena Mihailovic, Dragana Stanic-Vucinic, Tanja Cirkovic Velickovic</i>	<b>146</b>
<b>THE INFLUENCE OF THE FOOD MATRIX ON NOROVIRUS RNA EXTRACTION AND DETECTION BY RT-qPCR</b>	
<i>Dragoslava Radin, Ivana Zivkovic</i>	<b>147</b>
<b>VIABILITY ASSESSMENT OF INCAPSULATED PROBIOTIC SPECIES <i>LB. PLANTARUM</i> AND <i>LB. PARACASEI</i> IN THE PRODUCTION OF FUNCTIONAL BEER</b>	
<i>Nenad Dragičević, Viktor Nedović, Zorica Radulović, Ida Leskošek-Čukalović, Milica Petrović, Saša Despotović</i>	<b>148</b>
<b>MUSHROOM EXTRACTS AS NOVEL BACTERIAL ANTI-ADHESION COMPOUNDS</b>	
<i>Meta Sterniša, Jovana Vunduk, Anita Klaus, Miomir Nikšić, Sonja Smole Možina</i>	<b>149</b>
<b>CAROB FLOUR ADDITION IMPROVES MICROBIOLOGICAL STABILITY OF BREAD</b>	
<i>Lucija Luskar, Martina Avbelj, Dragana Šoronja-Simović, Zita Šereš, Peter Raspor, Sonja Smole Možina</i>	<b>150</b>
<b>DEVELOPMENT OF A MULTI-RESIDUE METHOD FOR THE ANALYSIS OF MYCOTOXINS, INCLUDING MASKED MYCOTOXINS, IN CEREAL-BASED FOOD BY UHPLC-MS/MS</b>	
<i>Lorenzo De Colli, Chris Elliott, Martin Danaher</i>	<b>151</b>
<b>MOLECULAR DOCKING SYMULATION THROUGH THE ANGIOTENSIN CONVERTING ENZYME INHIBITION BY MILK DIPEPTIDES</b>	
<i>Vladimir Vukić, Dajana Vukić, Spasenija Milanović, Mirela Ilić, Katarina Kanurić</i>	<b>152</b>
<b>IMPROVEMENT OF FORMULATION OF WHEAT GRAIN BATCH WITH IMPROVED QUALITY</b>	
<i>Alla Borta</i>	<b>153</b>
<b>THE POULTRY MARKET IN UKRAINE: PROBLEMS, OBJECTIVE AND SOLUTIONS</b>	
<i>Natalia Povarova, Liudmyla Melnyk</i>	<b>154</b>