XXIV INTERNATIONAL ECO-CONFERENCE[®] 2020 23–25th SEPTEMBER

XI SAFE FOOD



PROCEEDINGS

NOVI SAD, SERBIA

XXIV INTERNATIONAL ECO-CONFERENCE XI SAFE FOOD 23–25th SEPTEMBER 2020. NOVI SAD, SERBIA

XXIV INTERNATIONAL ECO-CONFERENCE XI SAFE FOOD 23–25th SEPTEMBER 2020. NOVI SAD, SERBIA

Publisher ECOLOGICAL MOVEMENT OF NOVI SAD 21000 Novi Sad, Vojvođanskih brigada 17 Phone: (+381 21) 6372 940 Mob: (+381 69) 304 73 38 E-mail: ekopokretns@gmail.com www.ekopokret.org.rs

Editorial Board Academician Kastori Rudolf, President Nikola Aleksić Prof. dr Desanka Božidarević Prof. dr Radmila Šovljanski Prof. dr Velibor Spalević Prof. dr Vladan Joldžić Dr Vera Popović

> Project Editor Nikola Aleksić

Copy Editor Vesna Karajović

Layout and Formatting Vesna Karajović

> For the Publisher Nikola Aleksić

Print Red Copy, Novi Sad

Cirkulation 100 copies

Publication year: 2020-09-20 THE AUTHORS ARE RESPONSIBLE FOR THE QUALITY OF ENGLISH TRANSLATIONS

XXIV INTERNATIONAL ECO-CONFERENCE XI SAFE FOOD 23–25th SEPTEMBER 2020. NOVI SAD, SERBIA

SAFE FOOD

PROCEEDINGS 2020.

Organizer:

- Ecological Movement of Novi Sad

Co-organizers:

- University of Novi Sad
- Russian State Agrarian University-MTAA, Moscow, Russian Federation
- International Independent Ecological–Politicology University in Moscow, Russian Federation
- Institute for Field and Vegetable Crops Novi Sad, Novi Sad, Serbia
- Pasteur Institute of Novi Sad,
- Scientific Veterinary Institute "Novi Sad" Serbia
- Legambiente, d' Itali (National enviromental Organisation)

Patronage:

- Matica srpska, Novi Sad

Host:

- Institute for Nature Conservation of Vojvodina Province, Novi Sad

Honorary Committee:

President:

- Prof. Dr Dragan Stanić, President of Matica srpska, Serbia

Vice-Presidents:

- Prof. Dr Dejan Jakšić, Rector of the University of Novi Sad, Serbia
- **Prof. Dr Vladimir M. Bautin**, Rector at Russian State Agrarian University-MTAA
- **Prof. Dr. Stanislav A. Stepanov**, Rector of the International Independent Ecological-Politicology University in Moscow, Russian Federation
- Dr. Svetlana Balešević Tubić, Director of the Institute for Field and Vegetable Crops Novi Sad, Serbia
- Prof Dr Predrag Vraneš, Director of the Pasteur Institute of Novi Sad, Serbia
- Prof. Dr. Sava Lazić, Director Scientific Veterinary Institute "Novi Sad", Serbia
- Vittorio Cogliati Dezza, President of Legambiente d' Italy
- Dr. Marina Tomić, Director of the Institute for Nature Protection of Vojvodina Province, Serbia

Scientific Committee:

President:

 Academician Rudolf Kastori, Academy of Science and Art of Vojvodina, Novi Sad, Serbia and Hungarian Academy of Sciences, Budapest, Hungary, Russian Academy of Natural Sciences

Vice-Presidents:

- Prof. Dr. Stevan Stankovski, Vice-Chancellor for science at the University of Novi Sad, Serbia
- Prof. Dr Evgenij Ivanovich Koshkin, Vice-Chancellor for International Cooperation at the Russian State Agrarian University – MTAA, Moscow, Russian Federation
- Prof. Dr. Marfenin N.N., Russian Federation, Vice-Chancellor of the International Independent Ecological- Politicology University in Moscow, Russian Federation
- **Dr. Dušan Lalošević**, Assistant Director for Science at the Pasteur Institute of Novi Sad, Serbia
- **Dr. Ana Marjanović Jeromela**, Assistant Director for Science at the Institute for Field and Vegetable Crops in Novi Sad, Serbia
- Dr Tamaš Petrović, Assistant Director for Science at the Scientific Veterinary Institute "Novi Sad", Serbia
- Stefano Ciafani, Vice-Presidente of Legambiente d' Italy

Secretary:

- Ljubica Aleksić, Organizer of the Ecological Movement of Novi Sad, Serbia

Members:

- Academician Srbislav Denčić, Institute for Field and Vegetable Srops, Novi Sad, Serbia
- Academician Vaskrsija Janjić, University of Belgrade, Resident Professor at the Agricultural Faculty, Serbia
- Academician Branka Lazić, University of Novi Sad, Resident Professor at Agricultural Faculty, Serbia
- Academician Vukadin Leovac, University of Novi Sad Faculty of Mathematics and Natural Sciences, Serbia
- Prof. Dr. Ištvan Bikit, University of Novi Sad Faculty of Mathematics and Natural Sciences, Serbia
- Prof. Dr. Desanka Božidarević, University of Novi Sad, Resident Professor at Agricultural Faculty, Serbia
- Prof. Dr. Miodrag Dimitrijević, University of Novi Sad, Resident Professor at Agricultural Faculty, Serbia
- Prof. Dr. Ivana Đujić, University of Belgrade, Resident Professor at Food Chemistry and Biological Faculty, Serbia

- Prof. Dr Éva Erdélyi, Budapest Business School, University of Applied Sciences, Hungary
- Prof. Dr. Vladan Joldžić, Institute for Criminological and Sociological Research, University of Belgrade, Resident Professor at the Biological and Chemical Faculty, Serbia
- Prof. Dr. Marjan Jošt, JOST Seed-Research, Križevci, Croatia
- **Prof. Dr. Gabriele Jovtchev,** Institute of Biodiversity and Ecosystem Research, Bulgaria
- **Prof. Dr. Nila Kapor Stanulović**, University of Novi Sad, Resident Professor at the faculty of Philosophy, Serbia,
- Prof. Dr. Ivana Maksimović, University of Novi Sad, Resident Professor at Agricultural Faculty, Serbia
- Prof. Dr. Dragutin Mihailović, University of Novi Sad, Resident Professor at Agricultural Faculty, Serbia
- Prof. Dr. Elizabeta Miskoska Milevska, University "Saints Cyril and Methodius", Faculty of Agricultural of Skopje, North Republic of Macedonia
- Prof. Dr. Marina Putnik Delić, University of Novi Sad, Faculty of Agriculture, Serbia
- Prof. Dr. Atila Salvai, University of Novi Sad, Resident Professor at the Agricultural Faculty,
- Prof. Dr. Velibor Spalević, University of Montenegro, Research associate at the Biotechnical Faculty of Podgorica, Montenegro
- Prof. Dr. Ivan Šimunić, University of Zagreb, RESIDENT Professor at the Agricultural Faculty, Croatia
- Prof. Dr. Radmila Šovljanski, University of Novi Sad, Resident Professor at the Agricultural Faculty, Serbia
- Prof. Dr. Ion C. Ungureanu, Professor at the University of Agricultural Sciences and Veterinary Medicine, Buckarest, Romania
- Prof. Dr. Victor Veniamovič Zakrevskii, North-Western State Medical University named after I.I.Mechnicov, Resident Professor, Sanct-Petersburg, Russian Federation
- Prof. Dr. Lu Zhongmei, Resident Professor at the Wu Han Law University, China
- Dr. Vera Popović, Institute of Field and Vegetable Crops Novi Sad, Serbia
- Dr. Jela Ikanović, University of Belgrade, Faculty of Agriculture, Zemun, Serbia
- Dr. Ksenija Mačkić, University of Novi Sad, Faculty of Agriculture, Zemun, Serbia
- Dr. Maja Ignjatov, Institute of Field and Vegetable Crops Novi Sad, Serbia.

Organizing Committee:

President:

- Nikola Aleksić, Director of the Ecological Movement of Novi Sad, Serbia

Vice-president:

- Angelo Mancone, Co-ordinator Legambiente Veneto, Rovigo, Italy

Secretary:

- Zoran Kovačević, Organizer of the Ecological Movement of Novi Sad, Serbia

Members:

- Prof. Dr. Mihailo Peruničić, University of Novi Sad, Faculty of Agriculture, Serbia
- **Prof. Dr. Milan Stanulović**, University of Novi Sad, Resident Professor at the Medical Faculty, Serbia
- Prof. Dr. Dragoslav Stoiljković, University of Novi Sad, Faculty of Technology, Serbia
- Doc. Dr. Jasna Grabić, University of Novi Sad, Faculty of Agriculture, Serbia
- Dr. Stevan Domazet, Institute of Field and Crops Vegetable of Novi Sad, Serbia
- Dr. Željko Mihaljev, Scientific Veterinary Institute "Novi Sad", Serbia
- Dr. Bratimir Nešić, Translator and Lector of the Ecological Movement of Novi Sad, Serbia
- Dr. Djordje Okanović, Institute for Food Technology of Novi Sad (FINS), Serbia
- Dr. Vera Popović, Institute of Field and Vegetable Crops, Novi Sad, Serbia
- Dr. Vera Rajičić, University of Nis, Faculty of Agriculture, Krusevac, Serbia
- Dr. Verica Simin, Pasteur Institute of Novi Sad, Serbia
- Luka Vujasinović, Organizer of the Ecological Movement of Novi Sad, Serbia
- Milan Vurdelja, Rector's Office, University of Novi Sad, Serbia

Official host of the XX International Eco-Conference® 2018

- Institute for Nature Conservation of Vojvodina Province in Novi Sad

THE ECOLOGICAL MOVEMENT OF THE CITY OF NOVI SAD: AN IMPORTANT DECISION OF ITS PROGRAMME COUNCIL

Since 1995, the Ecological Movement of the City of Novi Sad organizes "Eco-Conference[®] on Environmental Protection of Urban and Suburban Areas", with international participation. Seven biennial conferences have been held so far (in 1995, 1997, 1999, 2001, 2003, 2005, 2007, 2009, 2011, 2013 and 2015.). Their programs included the following environmental topics:

- Session 1: Environmental spheres: a) air, b) water, c) soil, d) biosphere
- Session 2: Technical and technological aspects of environmental protection
- Session 3: Sociological, health, cultural, educational and recreational aspects of environmental protection
- Session 4: Economic aspects of environmental protection
- Session 5: Legal aspects of environmental protection
- Session 6: Ecological system projecting (informatics and computer applications in the field of integrated protection)
- Session 7: Sustainable development of urban and suburban settlements-ecological aspects.

Conference participants have commended the scientific and organizational levels of the conferences. Conference evaluations have indicated that some aspects are missing in the conference program. In addition, since a team of conference organizers was completed, each even year between the conferences started to be viewed as an unnecessary lag in activity.

Eco-Conference® on Safe Food

With the above deliberations in mind, a decision was made that the Ecological Movement of the City of Novi Sad should embark on another project – the organization of Eco-Conferences[®] on Safe Food. These Conferences were planned to take place in each even year. Preparations for the first Eco-Conferences[®] on safe food started after the successful completion of the Eco-Conference[®] '99.

So far four Eco-Conferences[®] have been held (in 2000, 2002, 2004, 2006, 2008, 2010, 2012 and 2014.) focusing this general theme.

Theme of the Eco-Conference[®]

By organizing the Eco-Conference[®] on Safe Food, the organizer wishes to cover all factors that affect the quality of human living. Exchange of opinions and practical experiences should help in identifying and resolving the various problems associated with the production of safe food.

Since 2007 Eco-Conference gained patronship from UNESCO and became purely scientific Conference.

Objectives of the Eco-Conference[®]

- To acquaint participants with current problems in the production of safe food.

- To make realistic assessments of the causes of ecological imbalance in the conventional agricultural production and the impact of various pollution sources on the current agricultural production.

- Based on an exchange of opinions and available research data, to make longterm strategic programs of developing an industrialized, controlled, integral, alternative and sustainable agriculture capable of supplying sufficient quantities of quality food, free of negative side effects on human health and the environment.

Basic Topics of the Eco-Conference®

Basic topics should cover all relevant aspects of the production of safe food.

When defining the basic topics, the intention was itemize the segments of the production of safe food as well as the related factors that may affect or that already have already been identified as detrimental for food safety and quality. The topics include ecological factors of safe food production, correct choice of seed (genetic) material, status and preparation of soil as the basic substrate for the production of food and feed, use of fertilizers and pesticides in integrated plant protection, use of biologicals, food processing technology, economic aspects, marketing and packaging of safe food.

To paraphrase, the envisaged topics cover the production of safe food on the whole, individual aspects of the production and their mutual relations, and impact on food quality and safety.

Sessions of the Eco-Conference®

- 1. Climate and production of safe food.
- 2. Soil and water as the basis of agricultural production.
- 3. Genetics, genetic resources, breeding and genetic engineering in the function of producing safe food.
- 4. Fertilizers and fertilization practice in the function of producing safe food.
- 5. Integrated pest management and use of biologicals.

- 6. Agricultural production in view of sustainable development
- 7. Production of field and vegetable crops.
- 8. Production of fruits and grapes.
- 9. Lifestock husbandry form the aspect of safe food production.
- 10. Processing of agricultural products in the framework of safe food production.
- 11. Economic aspects and marketing as segments of the production of safe food.
- 12. Food storage, transportation and packaging.
- 13. Nutritional food value and quality nutrition.
- 14. Legal aspects of protecting brand names of safe food.
- 15. Ecological models and software in production of safe food.

Attempts will be made to make the above conference program permanent. In this way will the conference become recognizable in form, topics and quality, which should help it find its place among similar conferences on organized elsewhere in the world.

By alternately organizing conferences on environmental protection of urban and suburban areas in odd years and conferences on safe food in even years, the Ecological Movement of the City of Novi Sad is completing its contribution to a higher quality of living of the population. Already in the 19th century, Novi Sad was a regional center of social progress and broad-mindedness. Today, owing first of all to its being a university center, Novi Sad is in the vanguard of ecological thought in this part of Europe.

It is our duty to work on the furtherance of the ecological programs of action and, by doing so, to make our contribution to the protection of the natural environment and spiritual heritage with the ultimate goal of helping the population attain e higher level of consciousness and a higher quality of living.

> Director of the Ecological Movement of Novi Sad **Nikola Aleksic**

CONTENT

THE ECOLOGICAL MOVEMENT OF NOVI SAD:
AN IMPORTANT DECISION OF ITS PROGRAMME COUNCIL
FOREWORD 21
INTRODUCTORY PRESENTATION
Željko Mihaljev
RÁDIONUCLIDES IN THE ENVIRONMENT AND THEIR IMPACT ON FOOD SAFETY AND HUMAN HEALTH
Sofija Nikolić Popadić
USE OF PESTICIDES IN AGRICULTURAL PRODUCTION
IN THE EUROPEAN UNION – LEGAL ASPECTS
Tijana Pribićević, Tomka Miljanović, Vera Županec
NUTRITION AND FOOD SAFETY TOPICS IN PREVIOUS
AND CURRENT BIOLOGY SYLLABI IN PRIMARY SCHOOLS
IN THE REPUBLIC OF SERDIA
CLIMATE AND SAFE FOOD PRODUCTION
G. Jovtchev, S. Gateva, Ts. Angelova, K. Katrandzhiev, N. Nikolova, D. Dimitrov, Ch. Angelov
IMPACT OF UV RADIATION ON THE DNA OF PLANTS
AT DIFFERENT ALTITUDES IN RILA MOUNTAIN, BULGARIA
– A THREE YEARS STUDY 59
SOIL AND WATER AS THE BASIS
OF AGRICULTURAL PRODUCTION
Zora Lujić, Stanko Milić, Snežana Jakšić, Jordana Ninkov, Dragan Milić, Jovica Vasin, Milorad Živanov
SOIL FERTILITY CONTROL OF STATE OWNED AGRICULTURAL
LAND IN VOJVODINA PROVINCE

Ana Tasić MSc, Vladan Ugrenović PhD, Stojan Jevremović PhD COMPOSTING OF MUNICIPAL ORGANIC WASTE FOR THE PURPOSE OF SUSTAINABLE FOOD PRODUCTION
M. Sc. Dusan Stevanovic, M. Sc. Bratimir Nesic, M. Sc. Predrag Umicevic, B. Sc. Nenad Nesic, B. Sc. student Luka Nesic, M. Sc. Nemanja Petrovic, M. Sc. Natalija Tosic, B. Sc. Dusan Milincic, B. Sc. Aleksandar Aleksic POTENTIALS OF COMPOST BASED PRODUCTS FOR ORGANIC AGRICULTURE
M. Sc. Predrag Umičević, Ph. D. Nenad Zivkovic, M. Sc. Bratimir Nesic, B. Sc. Nenad Nesic, B. Sc. student Luka Nešić, B. Sc. student Nikola Kostic COMPOST AS A PRIMARY BASIS FOR SAFE FOOD PRODUCTION
B. Sc. Aleksandar Aleksic, M. Sc. Bratimir Nesic, M. Sc. Predrag Umicevic, B. Sc. Nenad Nešić, B. Sc. student Luka Nešić, M. Sc. Nemanja Petrovic, M. Sc. Natalija Tosic, B. Sc. Dusan Milincic, M. Sc. Dusan Stevanovic POTENTIALS OF COMPOST FOR ORGANIC AGRICULTURE
B. Sc. Student Nikola Kostic, M. Sc. Bratimir Nesic, M. Sc.Predrag Umičević, B. Sc. Nenad Nesic, B. Sc. Student Luka Nesic COMPOST QUALITY ANALYSIS FOR APPLICATION IN ORGANIC AGRICULTURE AND SAFE FOOD PRODUCTION
Jovan Dimishkovski, Dragica Stojiljković, Biserka Dimishkovska, Isidora Rajic GROUNDWATER QUALITY IN THE IRRIGATION SYSTEMS OF BACKA REGION
Assoc. Prof. Dr. sc. Lenche Velkoska-Markovska, Prof. Dr. sc. Biljana Petanovska-Ilievska HPLC METHOD FOR DETERMINATION OF SOME PESTICIDE RESIDUES IN WATER SAMPLES
Prof. dr Jasna Grabić, Msc Radoš Zemunac, Msc Senka Bubulj, Mcs Bojana Dabić IMPORTANCE OF WATER FOR SAFE FOOD PRODUCTION AND PUBLIC HEALTH PROTECTION UNDER COVID-19 PANDEMIC 133
Lazić G., Samojlović M., Lupulović D., Petrović T., Lazić S. ENTERIC VIRUSES IN SURFACE WATER IN VOJVODINA AS A RISK FOR HEALTHY FOOD PRODUCTION
GENETICS, GENETIC RESOURCES, BREEDING AND GENETIC ENGINEERING IN THE FUNCTION OF PRODUCING SAFE FOOD
Vera Rajičić, Dragan Terzić, Vera Popović, Marijana Dugalić, Snežana Branković, Kristina Luković, Milomirka Madić GENETIC POTENTIAL OF WINTER TRITICALE AS A HEALTHY SAFE FOOD

Violeta Mickovski Stefanović, Dragana Stanisavljević, Sonja Simić, Predrag Ilić	
THE EFFECT OF GENOTYPE AND LOCATION ON THE HEAVY METAL	
CONTENT IN WHEAT ROOTS AT HEADING STAGE	161

FERTILIZERS AND FERTILIZATION PRACTICE IN THE FUNCTION OF PRODUCING SAFE FOOD

Ana Radulović, Marija Bukilica	
FERTILIZERS AND FERTILIZATION IN THE FUNCTION	
OF HEALTHY SAFE FOOD PRODUCTION	169
Dragan Grčak, Milosav Grčak, Dragana Grčak, Miroljub Aksić,	
Katerina Nikolić, Vera Rajičić, Stefan Grčak	
BIOSTIMULANTS IN AGRICULTURE	173

INTEGRATED PEST MANAGEMENT AND USE OF BIOLOGICAL

dr Danijela Jašin, dr Matilda Lazić	
ANALYSIS AND APPLICATION OF THE SAFETY DATA SHEET	
OF ECOCID 5 AS A DISINFECTANT	181

PRODUCTION OF FIELD AND VEGETABLE CROPS

Bsc. Liljana Saltirov, Prof. Dr. sc.leski, Assist. Prof. Dr. sc. Dushko Nedelkovski,	
Assoc. Prof. Dr. sc. Ile Canev	
GENERAL CHARACTERISTICS OF TABLE INTERSPECIES	
VARIETY VIERUL 59 CULTIVATED IN CONDITIONS	
IN THE SKOPJE REGION 1	89
Ivan Šimunić, Tanja Likso, Palma Orlović-Leko	
ESTIMATION OF DROUGHT IMPACT ON MAIZE AND SOY BEAN	
YIELDS IN THE DRAVA RIVER BASIN IN CROATIA 1	95
Červenski J., Medić-Pap S., Danojević D., Bugarski D.	
SIGNIFICANCE OF VEGETABLE CROPS ROTATION	
IN GARDEN PLOTS FROM THE PERSPECTIVE OF PRODUCING	
HEALTH-SAFE FOOD	205
Ivana Janković, Vesna Vujasinović, Miloš Ćirić, Sanja Dimić	
ACRYLAMIDE – POTENTIAL CONTAMINANT IN FRIED POTATO	
PRODUCTS IN CATERING 2	213
Vesna Perišić, Vladimir Perišić, Kristina Luković, Vera Rajičić,	
Dragana Predojević, Snežana Pešić, Filip Vukajlović	
PERSISTENCE AND EFFICACY OF DIATOMACEOUS EARTH	
FROM SERBIA AGAINST RHYZOPERTHA DOMINICA F. ON WHEAT 2	221

FRUITS AND GRAPES PRODUCTIONS

Ana Selamovska, Elizabeta Miskoska-Milevska	
THE HIGHEST QUALITY TRADITIONAL PEAR VARIETIES	
IN MACEDONIA	231

LIFESTOCK HUSBANDRY FROM THE ASPECT OF SAFE FOOD PRODUCTION

Vesna Gantner, Mirna Gavran, Maja Gregić, Dragan Dokić, Franjo Poljak, Zvonimir Steiner ESTIMATION OF AMMONIUM POLLUTION FROM DAIRY SIMMENTAL COWS USING PRECISION FARMING TECHNOLOGIES IN ORDER TO PRODUCE HEALTH SAFE FOOD
Mirna Gavran, Goran Kušec, Vesna Gantner USE OF ANABOLICS IN LIVESTOCK PRODUCTION AND THEIR PERCEPTION FOR FOOD SAFETY IN DIFFERENT REGIONS OF THE WORLD
Stipo Benak, Zvonimir Steiner, Tina Bobić, Vesna Gantner THE EVALUATION OF THE EFFECT OF THE DIFFERENT STARTERS ON BODY MEASUREMENTS OF DAIRY CALVES
Aleksandar Milovanović EFFECT OF MYCOTOXINS ON PORCINE SEMEN QUALITY IN ARTIFICIAL INSEMINATION CENTERS
B. Sc. Student Luka Nesic, M. Sc. Predrag Umicevic, B. Sc.Nenad Nesic, M. Sc. Bratimir Nesic, B. Sc. Student Nikola Kostic SUSTAINABLE DEVELOPMENT OF AGRICULTURE VERSUS MALNUTRITION, DISEASES AND POVERTY
PROCESSING OF AGRICULTURAL PRODUCTS IN THE FRAMEWORK OF SAFE FOOD PRODUCTION
V.V. Zakrevskii ANTIBIOTICS IN MEAT AND MEAT PRODUCTS
Popović V., Ikanović J., Rajičić V., Ksenija Mačkić, Ljubičić N., Kostic M., Radovic M., Šarčević-Todosijević Lj. MILLET – Panicum miliaceum L. PRODUCTION TREND IN THE WORLD. IMPORTANCE OF MILLET IN NUTRITION AND FOR BIOENERGY
Vladimir Filipović Ph.D., Ivana Filipović M.Sc., Milica Nićetin Ph.D., Biljana Lončar Ph.D., Violeta Knežević Ph.D., Jelena Filipović Ph.D. FOOD SAFETY ASPECTS OF OSMOTIC DEHYDRATION PROCESS

Snežana Đorđević, Ljubica Šarčević-Todosijević, Vera Popović, Marija Perić, Ljubiša Živanović, Niklola Đorđević, Aleksandar Stevanović HEALTH SAFE FOOD – RISK OF CARCINOGENIC SUBSTANCES	315
Sonja Simić, Biljana Pajin ScD, Jovana Petrović ScD, Ivana Lončarević ScD, Dragan Psodorov ScD, Dragana Stanisavljević ScD, Violeta Mickovski Stefanović ScD CHEMICAL PROPERTIES OF BISCUITS WITH THE ADDITION OF CORN GRITS EXTRUDATE ENRICHED WITH SUGAR BEET PULP	323
<i>Miloš Ćirić, Ivana Janković</i> SAFE FOOD AS THE MAIN INDICATOR FOR SUCCESSFUL BUSINESS OPERATIONS OF HOSPITALITY FACILITIES	329
Nemanja Ristić, Dragana Stanisavljević, Svetlana Lakićević, Predrag Ilić, Violeta Mickovski Stefanović CONTENT OF TOTAL PHENOLS AND FLAVONOIDS OF SOME COMMERCIAL BEERS	337
B. Sc. Nenad Nesic, M. Sc. Predrag Umicevic, B. Sc. student Luka Nesic, B. Sc. Student Nikola Kostic, M. Sc. Bratimir Nesic PROTECTION OF FOOD FROM CONTAMINATION WITH EXAMPLES FROM PRACTICE	345
Nemanja Lakić, Vesna Vujasinović, Biljana Rabrenović, Sanja Dimić, Miloš Bjelica REVIEW OF THE QUALITY OF OIL DURING FOOD FRYING IN CATERING FACILITIES	353

ECONOMIC ASPECTS AND MARKETING AS SEGMENTS OF THE PRODUCTION SAFE FOOD

Marija Bukilica, Ana Radulović ORGANIC ECONOMY-CONCEPT OF SUSTAINABLE DEVELOPMENT 363

FOOD STORAGE, TRANSPORTATION AND PACKAGING

Ph. D. Petra Tanović, M. Sc. Bratimir Nešić Ph. D. Student, Anja Tanović B. Sc. Student, B. Sc. Nenad Nešić SAFE FOOD AND THE ROLE OF PACKAGING DURING THE COVID-19 EPIDEMIC
Tanja Žugić-Petrović, Katarina Mladenović, Mirjana Muruzović, Zorana Žugić, Sunčica Kocić-Tanackov, Vladimir Tomović, Ljiljana Čomić EFFECTS OF VACUUM AND MAP PACKAGING ON MICROBIOLOGICAL STATUS AND SENSORY PROPERTIES OF FRESH PORK
NUTRITIONAL FOOD VALUE AND QUALITY NUTRITION
<i>Agota Vitkay-Kucsera</i> PROPER NUTRITION FOR ELITE VOCAL PROFESSIONALS
Danijela Rajić DETERMINATION OF HEAVY METAL CONTENT IN TEAS FROM THE CITY OF ZVORNIK (BIH)
Dragan Dokić, Mirna Gavran, Maja Gregić, Vesna Gantner THE ANALYSIS OF FOOD SECURITY IN THE STATE IN CRISIS CONDITIONS
Ana Jovičić Vuković, Aleksandra Terzić EATING HABITS OF STUDENT POPULATION: CASE STUDY OF UNIVERSITY OF NOVI SAD
Jelena Filipović, Vladimir Filipović, Milenko Košutić, Vesna Vujačić SPELT BREAD WITH FRESH COMMONNETTLEAS FUNCTIONAL FOOD TO IMPROVE DIET AND MODERN LIFESTYLE
Predrag Ilić, Dragana Stanisavljević, Violeta Mickovski Stefanović, Natalija Tošić BEER AS HIGHLY VALUABLE PRODUCT
M. Sc. Nemanja Petrovic, M. Sc. Bratimir Nesic, M. Sc. Natalija Tosic, B. Sc. Nenad Nesic, M. Sc. Dusan Stevanovic, B. Sc. student Luka Nesic, B. Sc. Dusan Milincic, B. Sc. Aleksandar Aleksic FOOD HEALTH RISK AND ISO 22000
M. Sc. Natalija Tosic, M. Sc. Bratimir Nesic, M. Sc. Nemanja Petrovic, B. Sc. Nenad Nesic, B. Sc. Dusan Milincic, B. Sc. student Luka Nesic, B. Sc. Aleksandar Aleksic, M. Sc. Dusan Stevanovic HEALTH SAFETY OF MEDICINAL HERBS

LEGAL ASPECTSOF PROTECTING BRAND NAMES OF SAFE FOOD

ECOLOGICAL MODELS AND SOFTWARE IN SAFE FOOD PRODUCTION

B. Sc. Dusan Milincic, M. Sc. Bratimir Nesic, M. Sc. Nemanja Petrovic,	
B. Sc. Nenad Nesic, M. Sc. Natalija Tosic, B. Sc. student Luka Nesic,	
B. Sc. Aleksandar Aleksic, M. Sc. Dusan Stevanovic	
FOOD WASTE MANAGEMENT AS A GLOBAL PROBLEM	473

NAME REGISTRY	47	9
---------------	----	---



Popović V.¹, Ikanović J.², Rajičić V.³, Ksenija Mačkić⁴,
Ljubičić N.⁵, Kostic M.⁴, Radovic M.⁵, Šarčević-Todosijević Lj.⁶
¹ Institute of Field and Vegetable Crops, Novi Sad, Serbia;
² University of Belgrade, Faculty of Agriculture, Belgrade, Serbia;
³ University of Niš, Faculty of Agriculture, Kruševac, Serbia;
⁴ University of Novi Sad, Faculty of Agriculture, Novi Sad, Serbia;
⁵ Biosens Institute, Novi Sad, Serbia;
⁶ High Medical-Sanitary School of Professional Studies "Visan", Belgrade, Serbia;

MILLET – Panicum miliaceum L. PRODUCTION TREND IN THE WORLD. IMPORTANCE OF MILLET IN NUTRITION AND FOR BIOENERGY

Abstract

The aim of this study was to examine the productivity of millet (*Panicum miliaceum* L.; *Poaceae*) in the world and its importance in the food and in industries. Millet has a high grain yield and is an important source proteins in food. It has high biomass yield which is why it is of great importance in bioenergy production. The priority is to procure raw materials and develop the process of biofuel production in an economical way. Millet has the least need for water, of other cereals and is a significant crop in sustainable systems. Millet grain is rich in iron, calcium and vitamin B complex (B_1 , B_2 , B_3). In addition to their nutritive value, helps prevent cancer and cardiovascular diseases, reduce tumor incidence, lower blood pressure, the risk of heart disease, cholesterol and rate of fat absorption have been reported for millet.

Key words: Millet, production, nutritive value, biofuels

INTRODUCTION

Millet (*Panicum miliaceum* L.; *Poaceae*) is the very significant old-new cultivated plants in the world. It produces high yields of biomass and grains and is an important source of energy and proteins (Popović et al, 2018; 2019; Lakić et al., 2018). There are about 500 species of millet worldwide but only a few species of millet are commonly

cultivated as food crops: pearl millet (*Pennisetum glaucum*) is the most commonly produced type of millet (Africa and India), Finger millet (*Eleusine coracana*), proso millet (*Panicum miliaceum*), fonio millet (*Digitaria exilis*), millet (Panicum germanicum) and foxtail millet (*Setaria italica or* synonym *Panicum italicum*), Picture 1-4. Millet are important crop species in developing countries. It is a gluten free cereals. As we know "gluten free" foods have become incredibly popular in recent years as many people recognize the fact that they simply feel healthier by eliminating the 3 grains containing gluten (wheat, rye and barley). Millet is one of the most important drought-resistant crops and the 6th cereal crop in terms of world agriculture production. Also, millet has resistance to pests and diseases, short growing season, and productivity under drought conditions, compared to major cereals (Devi et al., 2011). Millet grains



Picture 1. A growth cycle of foxtail millet plant on a white background. 281123230



Picture 2. Common millet



Picture 3. Foxtail millet



Picture 4. Setaria millet Chromosome number: 2n=18

are now receiving specific attention from developing countries in terms of utilization as food and from some developed countries in terms of its good potential in the manufacturing of bioethanol and biofilms (Li et al., 2008).

Millet is one of the oldest domesticated diploid C4 Panicoid crop, having a short life cycle, and an inbreeding nature. Millet has characteristics that classify it as an excellent model for examine several aspects of the architectural, evolutionary and physiological importance of crops, especially biofuel crops. Millet is a staple crop used extensively for food and fodder in certain parts of Asia and Africa. In its long history of cultivation, it has adapted to arid and semi-arid areas of Asia, North Africa, South and North America. Millet would be useful as bioenergy grass species (Glamočlija et al., 2015; Popović et al., 2018). Vast quantities of agricultural and agro-industrial residues that are generated as a result of a diverse agricultural process represent a valuable and rich energy resource. Unuse of produced biomass in large quantities yearly results in a huge loss of potential valuable and nutritional materials which when processed, could contribute a good seed yield, and a variety of chemicals for humans and animals alike. Biomass currently contributes about twenty five percent of the world energy requirements, which is equivalent to twenty million oil barrels of fuel per day. It is currently the leading economic force are of Brazil and the United States where biomass contributes three percent of their total energy consumption. Millet can be used as a quick growing catch crop, planted into corn and sorghum stubble fields. It is well planted in combination with cowpea or soybeans (Glamočlija et al., 2015). It has one of the lowest water requirements then any cereal, and could be useful in low-input sustainable systems. Early sowing plants give the largest amount of biomass.

Agro-technology has a significant effect on plant productivity. Traditional farmers valued millet for its nutritional content and health promoting properties, its ability to grow in low input conditions as well as its tolerance to extreme environments, especially drought. In a world facing limited natural resources and climate change, these crops hold tremendous potential as valuable instruments in the New Green Revolution (Glamočlija et al., 2015; Popović, 2015; Popović et al., 2018; 2019). Hopefully germplasm resources combined with modern genomic tools will help acceleration exploitation of biodiversity. The aim of this study was to show millet production in the world and determine its significance and applicability considering that he owns great technological quality of grain.

MATERIAL I METODS

This paper analyses the millet production parameters in the world during the period from 2016-2018. The research is based on the available data already existing in related statistical publications. Data from FAO 2020 were used (http://faostat.fao.org/). For the calculation included in this study we used a basic statistical method comprising of the following for standard deviation. All results are presented in tables and pictures.

RESULTS AND DISCUSION

In the tested period 2016-2018, cereals (maize, wheat, rice, barley, sorghum, oats millet and buckwheat) occupied an area of 721.96 million hectares, producing about 2,878.24 million tons of grains (Table 1). The largest areas were under wheat (217.27 mill. ha), followed by maize (195.50 mill. ha), rice (165.37 mill. ha), sorghum (48.09 mill. ha), barley (43.28 mill. ha), millet (31.90 mill. ha), oats (9.83 mill. ha) and buckwheat (3.34 mill. ha). In terms of area, millet ranks 6th in world grain production. World production of millet grains amounted to about 29.04 million tons on 31.90 million hectares. Average grain yield of millet in tested period is 0.9 t ha⁻¹, Table 1. Millet grain is used for human, bird and other animal consumption, but also for ethanol production, etc. Millet is one of the most important drought-resistant crops and the 6th cereal crop in terms of world agriculture production. Also, millet has resistance to pests and diseases, short growing season, and productivity under drought conditions, compared to major cereals (Devi et al., 2011). The millet annual needs for water are about 500 mm, which makes it an important crop for the areas that are too dry for maize production. Millet is known for its drought tolerance. It is tolerant to different soil types (Popović et al., 2018). Millet grains are now receiving specific attention from these developing countries in terms of utilization as food as well as from some developed countries in terms of its good potential in production of bioethanol and biofilms (Li et al., 2008). The world average production of millet grains at tested years was 3.31 mill. tons. Areas under millet record a growth trend, and vary from 30.51 mill. ha (2017) to 33.56 mill. ha (2018) (Table 1). The largest areas under millet are in India. Millet is known as ragi and mandia in the Bastar region of Chhattisgarh and it offers both nutritional and livelihood security for human beings and also feed security for diverse livestock populations of dry-land of rural India regions (Pradhan et al., 2010).

Plant	Year	Maize	Wheat	Rice	Rice Barley		Oats	Millet	Buck -wheat	Total
	World									
Area, mill. ha	2016	195.6	219.10	162.9	48.19	46.13	9.49	31.64	3.02	707.07
	2017	197.2	218.42	166.1	48.16	41.56	10.16	30.51	3.99	716.10
	2018	193.7	214.29	167.1	47.93	42,14	9.85	33.56	3.01	742.72
Average		195.5	217.27	165.37	43.28	48.09	9.83	31.90	3.34	721.96
Std. Dev.		1.75	2.60	2.19	2.49	0.14	0.34	1.54	0.56	18.53
	2016	5.76	3.42	4.16	3.03	1.38	2.49	0.87	1.01	22.12
Yield, t/ha	2017	5.89	3.54	4.64	3.09	1.39	2.57	0.90	1.00	24.69
	2018	5.92	3.43	4.68	2.95	1.41	2.34	0.92	0.97	24.04
Average		5.86	3.46	4.49	1.39	3.02	247	0.90	0.99	23.62
Std. Dev.		0.09	0.07	0.29	0.02	0.07	0.12	0.03	0.02	1.34

Table 1. Growing area, production and yield of the most common cereals [FAO 2020]

					_						
Production,	2016	1126.9	748.4	751.9	145	5.9 6	3.7	23.6	5 27.7	1 3.06	2791.21
	2017	1164.4	773.5	769.8	149	9.1 5	7.7	26.1	1 28.3	7 3.97	2955.10
IIIII. t	2018	1147.6	734.1	782.0	14	1.4 5	9.3	23.0	5 31.0	3 2.91	2921.40
Average		1146.3	751.9	767.9 60		.24 14	45.5	24.2	7 29.0	4 3.31	2878.24
Std. Dev.		18.78	19.9	15.14 3		07 3	8.8	1.62	1.76	6 0.57	75.37
			· · ·	Se	erbi	a					
Plant	Year	Maize	Wheat	Ray	/	Barley	Sor	ghum	Oats	Millet	Total
	2016	1010.01	595.12	4.89)	91.53	2	.62	27.54	0.106	1731.82
Area,	2017	1002.32	556.12	4.67	7	84.69	2.59		28.54	0.129	1679.26
000 na	2018	901.75	643.08	4.74	t	105.74	4 2.61		26.11	0.086	1749.54
Average		971.36	598.11 4.83		3	93.99 2		.61	49.20	0.110	1720.20
Std. Dev.		60.41	43.56	43.56 0.08		10.74 0		.02	36.66	0.02	36.55
Yield, t/ha	2016	7.30	4.85	2.90)	4.32	3	.05	2.95	0.98	26.35
	2017	4.01	4.09	2.41	l	3.61	3	.06	2.44	1.33	17.95
	2018	7.72	4.57	2.83	3	3.88 3		.07	2.86	1.33	26.26
Average		6.34	4.50	2.71	l	3.94	3.07		2.75	1.21	23.52
Std. Dev.		2.03	0.38 0.27		7	0.36		.01	0.27	0.20	4.82
Production,	2016	7376.74	2884.54	14.2	0	395.50	7.	.99	81.34	104.00	10864.31
	2017	4018.70	2275.62	2 11.2	5	305.49	7.	.94	69.54	172.00	6860.54
l	2018	6964.77	2941.60	13.4	2	410.14	7.	.97	74.71	114.00	10526.61
Average		6120.07	270059	12.9	6	370.38	7	.97	75.20	130.00	9417.15
Std. Dev.		1931.46	369.14 1.53		3	56.67	0.03		5.92	36.72	2220.52

Millets are placed as a single important commodity in the North American and European food-basket at the present time, but its their importance as an ingredient in multi-grain food and gluten-free cereal products has been highlighted. However, in many African and Asian areas, millets serve as a major food component and various traditional foods and beverages, such as bread (fermented or unfermented), porridges, and snack foods are made of millet, specifically among their societies non-affluent segments (Chandrasekara and Shahidi, 2011a; Chandrasekara et al., 2012). The Serbia, at tested years, average yield of millet grains was 1.2 t ha⁻¹ and production was 130 tons. Areas under millet varied from 86 ha (2018) to 129 ha (2017), Table 1.

Technological quality of millet. In addition to its nutritive value, several potential health benefits of millet have been reported: preventing cancer and cardiovascular diseases, reducing tumor incidence, lowering blood pressure, risk of heart disease, cholesterol and rate of fat absorption, delaying gastric emptying, and supplying gastrointestinal bulk have been reported for millet (Truswell, 2002; Gupta et al., 2012). Millet grains, before consumption and for preparing of food, are usually processed by commonly used traditional processing techniques include decorticating, malting, fermentation, roasting, flaking, and grinding to improve their edible, nutritional, and sensory properties.

Millet grain contains 364 kCal Energy, polysaccharides, proteins and lipids. Their grain content varies depending on the genotype, environmental conditions, location and production technology. Millet grain contains 12-13% protein, 3.5% fat, 64% starch, crude fiber 5.2%, ash 3.1-4%, Ca 8 mg, Fe 2.9 mg. Millet sprouts are rich in B-complex vitamins. Niacin (vitamins B₃), which is the main ingredient (0.41%), is accompanied by vitamins B₁_thiamin 0.41 mg and vitamin B₂-riboflavin (0.28 mg), tab.2.

Food**	Pro- tein*	Fat	Ash	Grude fiber	Carho- hydrate	Energy	Ca	Fe	Thia- min	Ribo- flavin	Niacin
Crops			g			kcal			mg		
Maize	9.2	4.2	1.2	2.8	73.0	358	26.0	2.7	0.38	0.20	3.60
Wheat	11.6	2.0	1.6	2.0	71.0	349	30.1	3.5	0.41	0.10	5.10
Rice	7.9	2.7	1.3	1.0	76.0	362	33.1	1.80	0.41	0.04	4.30
Sorghum	10.4	3.1	1.6	2.0	70.7	329	25.0	5.4	0.38	0.15	4.34
Common millet	12.5	3.5	3.1	5.2	63.8	364	8.0	2.9	0.41	0.28	4.50
Foxtail Millet	11.2	4.0	3.3	6.7	63.2	351	31.0	2.8	0.59	0.11	3.21
Little millet	9.7	5.2	5.4	7.6	60.9	329	17.0	9.3	0.30	0.10	3.20

Table 2. Nutrion composition of cereals (per 100 g edible portion, 12% moisture)

* All values except protein are expressed on a dry weight basis. Sources: Hulse et al. (1980); United States National Research Council/National Academy of Sciences (1982); USDA/HNIS (1995); FAO (1995).

** Saleh et al., 2013

Millet has great nutritional value, does not contain gluten and is easily digested (Hulse et al., 1980). Nutritional value of cereal grains as animal feed is shown in Table 3. The digestible energy of millet is about 2665 kcal kg⁻¹. Millet contains about 89% dry matter, 12% protein, total digestible nutrients about 61%, Ca 0.12% and about 0.46% P, Table 3. Environmental conditions have important effects on production of quality grain of millet (Popovic et al., 2017; 2018). Grain quality of millet is a comprehensive trait, including nutritional quality as well as cooking and eating quality (Suman et al., 2015). The quality of millet grains is significantly affected by the choice of variety / genotype. Another major environmental factor that affected grain quality of millet was precipitation. At different growth stages, precipitation of July (bootingheading stage) showed the greatest effect on the grain quality of millet. For millet, the stage when the fructification organ of foxtail millet is completely developed and ready to be filled is period when water-consuming is largest. In this stage, if there is sufficient water and smooth transport of nutrients, the ear node will quickly extend the flag leaf and the ear can be fully developed, which is conducive to the formation of high-quality foxtail millet with high protein and fat content (Zhao et al., 2002).

	Dry	Protei	in (%)		Energy	(kcal/kg)	Ca	P (%)
Food	matter (%)	Total	Dige- stible	TDN*	Dige- stible	Metabo- lizing	(%)	
Maize	89.12	9.21	6.82	81	3571	2928	0.12	0.31
Wheat	89.21	13.04	10.12	78	3449	2820	0.50	0.40
Barley	90.14	8.72	6.92	79	3483	-	0.06	0.33
Sorghum	87.15	15.21	7.33	86	3772	3093	0.12	0.44
Oats	89.24	11.84	8.85	68	2998	2458	0.10	0.35
Millet	89.05	11.91	5.15	61	2665	2185	0.12	0.46

Table 3. Nutritional value of cereal grains as animal feed

* TDN - Total Digestible Nutrients; Source: Somani i Taylor 2003.

The precipitation at the other growth stages had less effect on the grain quality of foxtail millet. Diurnal temperature range was also an important environmental factor affecting grain quality of foxtail millet. At different growth stages, the diurnal temperature range of July-September (booting, heading, and grain filling stages) showed greater effects on the grain quality of millet. This period is critical for the formation of grain quality of millet, when a large diurnal temperature range is conducive to the formation and accumulation of starch, fat, protein and other nutrients in the grain of foxtail millet. Owing to warmer daytime temperatures, photosynthetic enzyme activity increases in crops, leading to an enhancement of photosynthesis. The temperature is relatively low at nighttime, therefore the respiratory enzyme activity decreases and respiration is attenuated. This results in higher synthesis and lower consumption, which favors the formation, accumulation, and transformation of nutrients in crop grains, thereby contributing to the accumulation of secondary metabolites (Zhao and Li, 2005; Li et al., 2011). Nutritional quality of food is a key element in maintaining human overall physical well-being because nutritional well-being is a sustainable force for health and development and maximization of human genetic potential. Therefore, for solving the problem of deep-rooted food insecurity and malnutrition, dietary quality should be taken into consideration (Singh and Raghuvanshi, 2012). Millets are also rich sources of phyto-chemicals and micronutrients (Mal et al., 2010; Singh et al., 2012). Millet protein characterization showed that its protein concentrate is apotential functional food ingredient and the essential amino acid pattern suggests possible use as a supplementary protein source to most cereals because it is rich in lysine (Mohamed et al., 2009).

Millet is also of great importance for energy purposes. In order to improve energy security from the aspect of environmental protection, highly developed countries introduce programs production of alternative biofuels methane, ethanol and biodiesel from products of plant origin. From alternative biofuels in application can be found: methanol, biomethanol, bioethanol, biodiesel, natural gas, hydrogen, etc. The most common raw materials for biomass from agriculture are: sugar cane, sugar beet, sugar sorghum, maize, wheat, barley, millet, buckwheat, oilseed rape, sunflower, flax, potatoes, olives, palm trees as well as the remains of forest masses, some types of waste (municipal and secondary; etc.). The main advantages of biofuels are, that it is a renewable and inexhaustible source of energy-fuel, which emits less pollution into the atmosphere than conventional fuel. In addition, these fuels are CO_2 neutral, wich means, they broadcast, but also consume CO₂. Main agricultural product, grain is used in the diet as a health safe product, while for obtaining biofuels biomass can also be used. Biofuels, derived from biomass, have the potential to replace petroleum fuels, thus preserving the environment and sustainability but also reduce fuel and emission costs. The priority is to get the basic raw materials and develop the process of biofuel production from renewable sources (Petrović et al., 2011; Popović et al., 2018) from crop biomass. Millet is of great importance in nutrition and medicine. Zang et al. (2014) points out that millet millet has antioxidant and antiproliferative properties. The bound fraction contributed about 65% of the total phenolic content of the tested millet varieties. Millet millet is also rich in bioactive phytochemicals, including ferulic acid, chlorogenic acid, syringic acid, caffeic acid and p-coumaric, suggesting its potential benefits to human heath.

CONCLUSION

Millet is of great importance in nutrition, medicine also of great importance for energy purposes, in production biofuels. Millet has great nutritional value, does not contain gluten and is easily digested. Environmental conditions have important effects on production of quality grain of millet. Millet grain contains protein, fat, starch, crude fiber, ash, Ca, Fe, and are rich in B-complex vitamins; niacin (vitamins B₃), thiamin (vitamins B₁) and vitamin B₂ – riboflavin. In addition to their nutritive value, helps prevent cancer and cardiovascular diseases, reduce tumor incidence, lower blood pressure, the risk of heart disease, cholesterol and rate of fat absorption have been reported for millet.

Acknowledgement:

Research was supported by the Ministry of Education, Science and Technological Development of the Republic of Serbia (Grant numbers 451-03-68/2020-14/200032 and 200116) and bilateral project (Montenegro and Serbia; 2019-2020): Alternative cereals and oil crops as a source of healthcare food and an important raw material for the production of biofuel.

LITERATURE

1. Chandrasekara A, Shahidi F. *Bioaccessibility and antioxidant potentialof millet grain phenolics as affected by simulated in vitro digestion andmicrobial fermentation.* J Funct Foods 4:226–37. 2012.

- Chandrasekara A, Shahidi F. Determination of antioxidant activity infree and hydrolyzed fractions of millet grains and characterization of theirphenolic profiles by HPLC-DAD-ESI-MSn. J Funct Foods 3:144–58. 2011.
- 3. Devi PB, Vijayabharathi R, Sathyabama S, Malleshi NG, Priyadarisini VB. *Health benefits* of finger millet (Eleusine coracana L.) polyphenolsand dietary fiber: a review. J Food Sci Technol DOI:10.1007/s13197-011-0584-9. 2011.
- Glamočlija, Đ., Janković, S., Popović, V., Filipović, V., Kuzevski, J., Ugrenović, V. Alternativne ratarske vrste u konvencionalnom i organskom sistemu gajenja. Beograd, R. Srbija. ISBN: 978-86-81689-32-5. 1-355. 2015.
- Gupta, N, Srivastava, AK, Pandey, VN. *Biodiversity and nutraceuticalquality of some indian millets*. Proceedings of the National Academy of Sciences, India Section B: Biological Sci. DOI:10.1007/s40011-012-0035-z. 2012.
- 6. FAO (Food and Agric. Organ.). Sorghum and millets inhuman nutrition. Rome, Italy: 1995.
- 7. Hulse JH, Laing EM, *Pearson OE. Sorghum and the millets: their composition and nutritive value.* New York: Academic Press. p 1–997. 1980.
- Lakić Ž., Glamočlija Đ., Kondić D., Popović V., Pavlović S. Fodder plants and cereals in the function of protecting the land from degradation. Monograph. Banja Luka. 1–405. 2018.
- Li J, Chen Z, Guan X, Liu J, Zhang M, Xu B. Optimization ofgermination conditions to enhance hydroxyl radical inhibition by watersoluble protein from stress millet. J Cereal Sci 48:619–24. 2008.
- Mal B, Padulosi S, Ravi SB. Minor millets in South Asia: learningsfrom IFAD-NUS Project in India and Nepal. Maccarese, Rome, Italy:Bioversity Intl and Chennai, India: M.S. Swaminathan ResearchFoundation. p 1–185. 2010.
- 11. Mohamed TK, Zhu K, Issoufou A, Fatmata T, Zhou H. *Functionality,in vitro digestibility and physicochemical properties of two varieties ofdefatted foxtail millet protein concentrates.* International J Molecular Sci10:522–438. 2009.
- Petrović, M., Petrović, P., Mačvanin, N., Prokeš, B. Biomasa iz poljoprivrede izvor alternativnih goriva. Agroplod. 2011.
- Popović, V. The concept, classification and importance of biological resources in agriculture. Editor. Milovanovic Jelena, Dorđević Slađana: Conservation and enhancement of biological resources in the service of ecoremediation. Monograph. Belgrade. 1-407. 29-51, 2015.
- Popović V., Mikić S., Jovović Z., Čurović M., Ignjatov M., Rajičić V., Ikanović J., Maksimović L. *Effects of foliar nutrition on production biomass of broomcorn millet (Pani-cum miliaceum L.)*. Green Room Sessions. GEA (Geo Eco-Eco Agro) Conf., 60-67. 2018.
- Popović V., Mikić S., Vučković, S., Janković, S., Živanović, Lj., Kolarić, Lj., Rajičić, V., Ikanović, J.: Proso-Panicum miliaceum L. kao zdravstveno bezbedna hrana i sirovina za proizvodnju biogoriva. Časopis PKB Agroekonomik. 25(1), 2019.
- Pradhan A, Nag SK, Patil SK. Dietary management of finger millet (Eleusine coracana L.Gaerth) controls diabetes. Curr Sci 98(6):763–5. 2010.
- Saleh S.M.A., Zhang Q., Chen J., Shen Q. (2013): *Millet Grains: Nutritional Quality, Processing, and Potential Health Benefits. Comprehensive Reviews in Food Science and* Food Safety. 12 (3): 281-287.
- 18. Singh P, Raghuvanshi RS. *Finger millet for food and nutritionalsecurity*. Afr J Food Sci 6(4): 77–84. 2012.
- Singh KP, Mishra A, Mishra HN. Fuzzy analysis of sensory attributes of bread prepared from millet-based composite flours. LWT—Food SciTechnol 48: 276–82 2012.
- 20. Somani RB, Taylor JRN. Sorghum: A Potential Source of Raw Material for Agro-industries. Alternative Uses of Sorghum and Pearl Millet in Asia Expert Meeting ICRISAT, Patancheru Andhra Pradesh, India 146-150. 2003.

- 21. Truswell AS. Cereal grain and coronary heart disease. Eur J Clin Nutr 56(1): 1-4. 2002.
- 22. Pradhan A, Nag SK, Patil SK. *Dietary management of finger millet (Eleusine coracana L. Gaerth) controls diabetes.* Curr Sci 98(6): 763–5. 2010.
- 23. United States National Research Council/National Academy of Sciences. *United States-Canadian tables of feed composition*. Washington, DC: National Academy Press. 1982.
- United States Department of Agriculture/Human Nutrition Information Service (USDA/ HNIS). 1984. *Composition of foods: cereal grains andpasta. Agriculture* Handbook No. 8-20. Washington, DC.
- Zhang L, Liu R, Niu W. Phytochemical and Antiproliferative Activity of Proso Millet. *PLoS ONE*. https://doi.org/10.1371/journal.pone.01040589, (8): e104058. 2014.

Поповић В.¹, Икановић Ј.², Рајичић В.³., Ксенија Мачкић⁴, Љубичић Н.⁵, Костић М.⁴, Радовић М.⁵, Шарчевић-Тодосијевић Љ.⁶

¹Институт за ратарство и повртарство, Нови Сад, Србија;

² Универзитет у Београду, Пољопривредни факултет у Београду, Србија;

³ Универзитет у Нишу, Пољопривредни факултет, Крушевац, Србија;

⁴Универзитет у Новом Саду, Пољопривредни факултет, Нови Сад, Србија; ⁵Биосенс Институт, Нови Сад, Србија;

⁶ВМСШСС "Висан", Београд, Србија;

* Одговорни аутор: vera.popovic@ifvcns.ns.ac.rs

ТРЕНД ПРОИЗВОДЊЕ ПРОСА – *Panicum miliaceum* L. У СВЕТУ. ЗНАЧАЈ ПРОСА У ИСХРАНИ И ЗА БИОЕНЕРГИЈУ

Извод

Циљ ове студије био је да се испита продуктивност проса (*Panicum miliaceum* L.; *Poaceae*) у свету и прикаже његов значај у исхрани и у индустрији. Просо ima висок принос zrna и важан је извор протеини у храни и има висок принос биомасе због чега има велики значај у производњи биоенергије. Приоритет је набавити сировине и развити процес производње биогорива на економичан начин. Просо има најмање потребе за водом од осталих жита и значајан је усев у одрживим системима. Зно проса богато је са гвожђем, калцијумом и комплексом витамина Б (Б1, Б2, Б3). Поред његове храњиве вредности, помаже у превенцији карцинома и кардиоваскуларних болести, смањењу инциденције тумора, сни-жавању крвног притиска, ризику од болести срца, холестерола и брзини апсорпције масти.

Кључне речи: просо, производња, храњива вредност, биогорива

CIP – Каталогизација у публикацији Библиотеке Матице српске, Нови Сад

502:613.2(082)

INTERNATIONAL Eco-Conference (24; Novi Sad; 2020)

Kastori Rudolf ... et al.]. – Novi Sad : Ecological movement of Novi Sad, 2020 (Novi Sad : Red copy). – 480 str. : ilustr. ; 23 cm + 1 elektronski optički disk (CD-ROM)

Prema nasl. str. ovo je XI Eko-konferencija sa temom "Safe food". – Tiraž 20. – Str. 9-11: The Ecological movement of the city of Novi Sad: an important decision of its programme council / Nikola Aleksić. – Bibliografija uz svaki rad. – Rezime na srp. jeziku uz pojedine radove. – Registar.

ISBN 978-86-83177-56-1

а) Здрава храна – Зборници б) Животна средина – Заштита – Храна – Зборници

COBISS.SR-ID 21035273



