

30.9.2020
01 772/14

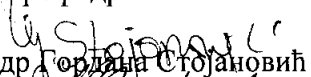
На основу члана 121 Статута ПМФ-а одређени смо одлуком декана бр. 202/2-01 за чланове комисије за категоризацију радова M21A, M21, M22 и M23 пријављених кандидата за избор наставника. На основу приложене документације подносимо следећи извештај

Кандидат	Бр.радова M21A	Бр.радова M21	Бр.радова M22	Бр.радова M23	Укупно поена
Наташа Јоковић	3	5	1	5	90

У прилогу се налазе бодовани радови.

У Нишу, 30. септембар 2020.


Проф. др Иван Манчев


Проф. др Гордана Стојановић


Проф. др Мирослав Тирић

Radovi u međunarodnom časopisu izuzetnih vrednosti (M21a):

1. **Joković, N.**, Nikolić, M., Begović, J., Jovčić, B., Savić, D., Topisirović, Lj., (2008) A survey of the lactic acid bacteria isolated from Serbian artisanal dairy product kajmak. *International Journal of Food Microbiology*, 27, 305–311. (IF 2,753)
<http://dx.doi.org/10.1016/j.ijfoodmicro.2008.07.026>
2. Kostić M., **Joković N.**, Stamenković O., Rajković K., Milić P., Veljković V., (2013) Optimization of hempseed oil extraction by *n*-hexane. *Industrial Crops and Products*, 48, 133–143. (IF 3,208)
<http://www.researchgate.net/publication/267032764>
3. Stojanovic-Radic Z., Pejdic M., **Jokovic N.**, Jokanovic M., Ivic M., Sojic B., Skaljic S., Stojanovic P., Mihajilov-Krstev T. (2018) Inhibition of Salmonella Enteritidis growth and storage stability in chicken meat treated with basil and rosemary essential oils alone or in combination. *Food control*, 90, 332-343. (IF 4,248)
<https://doi.org/10.1016/j.foodcont.2018.03.013>

Radovi u vrhunskom međunarodnom časopisu (M21):

1. Danilović B., **Joković N.**, Petrović Lj., Veljović K., Tolinački M., Savić D., (2011) The characterisation of lactic acid bacteria during the fermentation of an Serbian sausage (Petrovska Klobása). *Meat Science* 88, 668-674. (IF 2,275)
<http://dx.doi.org/10.1016/j.meatsci.2011.02.026>
2. Kostić M., **Joković N.**, Stamenković O., Rajković K., Milić, P., Veljković V., (2014) The kinetics and thermodynamics of hempseed oil extraction by *n*-hexane, *Industrial Crops and Products*, 52, 679–686. (IF 2,837)
<http://www.researchgate.net/publication/263256968>
3. Stamenković O., Veličković A., Kostić M., **Joković N.**, Rajković K., Milić, P., Veljković V., (2015) Optimization of KOH-catalyzed methanolysis of hempseed oil. *Energy Conversion and Management*, 103, 235–243. (IF 4,801)
<http://dx.doi.org/10.1016/j.enconman.2015.06.054>
4. Kostic M., Velickovic A., **Jokovic N.**, Stamenkovic O., Veljkovic V. (2016) Optimization and kinetic modeling of esterification of the oil obtained from waste plum stones as a pretreatment step in biodiesel production, *Waste management*, 48, 619-629. (IF 4,030)
<https://doi.org/10.1016/j.wasman.2015.11.052>

5. Mihajilov-Krstev T., Jovanovic B., Zlatkovic B., Matejic J., Vitorovic J., Cvetkovic V., Ilic B., Djordjevic Lj., **Jokovic N.**, Miladinovic D., Jaksic T., Stankovic N., Stankov-Jovanovic V., Bernstein N., (2020) Phytochemistry, Toxicology and Therapeutic Value of *Petasites hybridus* Subsp. *Ochroleucus* (Common Butterbur) from the Balkans, *Plants-Basel*, 9(6), 10.3390/plants9060700. (IF 2,762)
<https://doi.org/10.3390/plants9060700>

Radovi u istaknutim međunarodnim časopisima (M22):

1. Cvetkovic D., Ranitovic A., Savic D., **Jokovic N.**, Tomic A., Pezo L., Markov S., (2019) Survival of Wild Strains of Lactobacilli During Kombucha Fermentation and Their Contribution to Functional Characteristics of Beverage. *Polish journal of food and nutrition sciences*, 69(4), 407-415. (IF 1,986)
<https://doi.org/10.31883/pjfn/112276>

Radovi u međunarodnim časopisima (M23):

1. Ilic, S., Konstantinovic, S., Todorovic, Z., Lazic, M., Veljkovic, V., **Jokovic, N.**, Radovanovic, B., (2007) Characterization and antimicrobial activity of the bioactive metabolites in Streptomyces isolates. *Microbiology*. 76, 421–428. (IF 0,597)
<http://link.springer.com/article/10.1134%2FS0026261707040066>
2. Savić, D., **Joković, N.**, Topisirović, Lj., (2008) Multivariate statistical methods for discrimination of lactobacilli based on their FTIR spectra. *Dairy Science and Technology*, 88, 273-290. (IF 0,00)
<http://dx.doi.org/10.1051/dst:2008003>
3. **Jokovic N.**, Vukasinovic M., Veljovic K., Tolinacki M., Topisirovic, Lj., (2011) Characterization of non-starter lactic acid bacteria in traditionally produced home-made Radan cheese during ripening. *Archives of Biological Sciences*, 63, 1-10. (IF 0,360)
<http://www.doiserbia.nb.rs/img/doi/0354-4664/2011/0354-46641101001J.pdf>
4. Marković M., Markov S., Pejin D., Mojović Lj., Vukašinić M., Pejin J., **Joković N.**, (2011) The possibility of lactic acid fermentation in the triticale stillage. *CICQ*, 17, 153-1. (IF 0,610)
<http://www.doiserbia.nb.rs/img/doi/1451-9372/2011/1451-93721000065M.pdf>
5. Ciric J., **Jokovic N.**, Ilic S., Konstantinovic S., Savic D., Veljkovic V. (2020) Production of Lactic Acid by *Enterococcus faecalis* on Waste Glycerol from Biodiesel Production, *Chemical industry & chemical engineering quarterly*, 26 (2), 151-156. (IF 0.720)
<http://www.doiserbia.nb.rs/img/doi/1451-9372/2020/1451-93721900033C.pdf>