

Доц. др Јово Савановић, дипломирани инжењер прехранбене технологије

а) Основни биографски подаци:

Име (име оба родитеља) и презиме:	ЈОВО (Миленко и Бориславка) САВАНОВИЋ
Датум и мјесто рођења:	05.07.1974. године Мркоњић Град
Установе у којима је био запослен:	Месна индустрија „Капито”, Гламочани, Лакташи; 2002-2004 Месна индустрија Лијановићи, Гламочани, Лакташи; 2004-2013 Месна индустрија „ДИМ-ДИМ“ д.о.о. Лакташи 2013 до данас Висока школа Ванја Лука College 2021 до данас
Радна мјеста:	Технолог Руководилац производње Руководилац подружнице Вођа НАССР тима за увођење и имплементацију НАССР система Професор
Чланство у научним и стручним организацијама или удружењима:	Члан удружења Инжењера Технологије Републике Српске

б) Дипломе и звања:

Основне студије	
Назив институције:	Технолошки факултет Универзитета у Бањој Луци
Звање:	Дипломирани инжењер прехранбене технологије
Мјесто и година завршетка:	Бања Лука, 2002.године
Просјечна оцјена из цијелог студија:	7,50
Докторске студије/докторат:	
Назив институције:	Технолошки факултет, Универзитет у Новом Саду
Мјесто и година одбране докторске дисертација:	Нови Сад, 2019. године
Назив докторске дисертације:	„Утицај додатака етарских уља на квалитет фино уситњених барених и ферментисаних сувих кобасица“
Научна/умјетничка област (подаци из дипломе):	Технолошко инжењерство/Прехрамбено инжењерство
Просјечна оцјена:	9,86

в) Научна/умјетничка дјелатност кандидата

Оригинални научни рад у истакнутом научном часопису међународног значаја

1. Šojić, B., Tomović V., Jokanović M., Ikonić P., Džinić N., Kocić-Tanackov S., Popović LJ., Tasić T., **Savanović J.**, Živković Šojić N. (2017). Antioxidant activity of *Juniperus Communis* L. essential oil in pork cooked Sausages. Czech journal of food science, 35, 189-193.
2. Kocić-Tanackov S., Blagojev N., Suturović I., Dimić G., Pejin J., Tomović V., Šojić B., **Savanović J.**, Kravić S., Karabasil N. (2017). Antibacterial activity essential oils against *Escherichia coli*, *Salmonella enterica* and *Listeria monocytogenes*. Journal of Food Safety and Food Quality (Archiv für Lebensmittelhygiene), 68, 88-95.
3. Tomović V., Šojić B., **Savanović J.**, Kocić-Tanackov S., Pavlić B., Jokanović M., Đorđević V., Parunović N., Martinović A., Vujadinović D. (2020). New Formulation towards Healthier Meat Products: *Juniperus communis* L. Essential Oil as Alternative for Sodium Nitrite in Dry Fermented sausages. Foods, 9, 1066.
4. Šojić B., Tomović V., **Savanović J.**, Kocić-Tanackov S., Pavlić B., Jokanović M., Milidrag A., Martinović A., Vujadinović D., Vukić M. (2021). Sage (*Salvia officinalis* L.) Essential Oil as a Potential Replacement for Sodium Nitrite in Dry Fermented Sausages. MDPI, 9, 424.
5. Tomović V., Šojić B., **Savanović J.**, Kocić-Tanackov S., Pavlić B., Jokanović M., Đorđević V., Parunović N., Martinović A., Vujadinović D. (2021). Caraway (*Carum carvi* L.) essential oil improves quality of dry-fermented sausages produced with different levels of sodium nitrite, Journal of Food Processing and Preservation, 00, e15786, <https://doi.org/10.1111/jfpp.15786>
6. Mujović, M., Šojić, B., Danilović, B., Kocić-Tanackov, Sunčica., Ikonić, P., Đurović, S., Milošević, S., Bulut, S., Đorđević, N., **Savanović, J.**, Pavlić., B. (2023) Fennel (*Foeniculum vulgare*) essential oil and supercritical fluid extracts as novel antioxidants and antimicrobial agents in beef burger processing, Food Bioscience, <https://doi.org/10.11016/j.fbio.2023.103283>

Оригинални научни рад у научном часопису међународног значаја

1. Mandić S., Savanović D., Velmir A., Kalaba V., **Savanović J.**, Jokanović V. (2018). Effect of incorporating blackthorn fruit (*Prinus spinosa* L.) extract in natural casing on quality of Kranjska sausage. Meat Technology, 59, 2, 80–90.
2. Savanović D., Grujić R., **Savanović J.**, Mandić S., Rakita S. (2018). Analysis of

frozen chicken meat using Differential Scanning Calorimetry. Food and Feed Research, 45 (2), 129-137.

3. Savanović D., Grujić R., **Savanović J. (2019)**. The influence of the freezing rate on the physico-chemical properties of pork meat (*M. Longissimus dorsi*). Acta Periodica Technologica, 50, 228-235.

Оригинални научни рад на научном скупу међународног значаја

1. Savanović D., Grujić S., Grujić R., **Savanović J. (2010)**. Uticaj aditiva na formiranje boje u toku zrenja govedih kobasica, Zbornik radova, XXI Naučno-stručna konferencija poljoprivrede i prehrambene industrije, Neum, BiH, 1302-1310.
2. Savanović D., Grujić S., Grujić R., **Savanović J. (2012)**. Sensory evaluation as tool in quality improvement of boiled chicken sausage, Proceedings, 6th Central European Congress on Food, CEFood 2012, 23-26 May, Novi Sad, Serbia, 1207-1212.
3. Grujić R., Jašić M., Grujić S., Savanović D., **Savanović J. (2012)**. Environmental and material flow cost accounting in sausage production, Proceedings, 2nd International Symposium on Environmental and Material Flow Management "EMFM 2012", 07-09 June, Zenica, BiH, 65-70.
4. Savanović D., Grujić S., Grujić R., **Savanović J. (2013)**. Faktori koji utiču na formiranje arome u toku zrenja trajnih kobasica. In Proceedings of The Second Scientific – Professional Conference Jahorina Business Days of: Entrepreneurship, Gastronomy and Tourism, JBD - EGT – 2013. organized by Faculty of Economics University of East Sarajevo, 5-9.03.2013, BA, 539-550.
5. **Savanović J.**, Grujić R., Savanović D., Grujić S. (2015). Production of sucuk in industrial conditions. Proceedings of IV International Congress "Engineering, environment and materials in processing industry" At Jahorina, 4-6.03.2015. Bosnia and Herzegovina, 391-401.
6. Šojić, B., Tomović V., Džinić N., **Savanović J.**, Savanović D. (2016). Effect of caraway essential oil on pork cooked sausage quality. Proceedings XI Conference of Chemists, Technologists and Environmentalists of Republic of Srpska, 18-19 November, Teslić, Bosnia and Herzegovina, 295-299
7. Savanović D., Grujić R., Mandić S., **Savanović J. (2017)**. Uticaj smrzavanja na kvalitet prehrambenih proizvoda. Proceedings V International Congress "Engineering, Environment and Materials in Processing Industry", March 15th-17th, Jahorina, Republic of Srpska, Bosnia and Herzegovina, 565-582.

8. Savanović D., Grujić R., **Savanović J.**, Rakita S. (2017). Effect of scanning rate on melting and crystallization DSC profiles of cooked pork meat. Proceedings V International Congress "Engineering, Environment and Materials in Processing Industry", March 15th-17th, Jahorina, Republic of Srpska, Bosnia and Herzegovina, 551-564.
9. Savanović D., Grujić R., **Savanović J.** (2018). Uticaj postupaka odmrzavanja na promjenu boje svinjskog mesa (*M. Longissimus dorsi*). Proceedings XII Conference of Chemists, Technologists and Environmentalists of Republic of Srpska, 02-03 November, Teslić, Bosnia and Herzegovina, 384-392.
10. Šojić, B., Pavlić B., Tomović V., Džinić N., **Savanović J.**, Jokanović M., Škaljac S. (2018). Effect of winter savory essential oil on antioxidative activity of cooked pork sausage, XII Conference of Chemists, Technologists and Environmentalists of Republic of Srpska, The Book of Abstracts, 02-03 November, Teslić, Bosnia and Herzegovina, 92.
11. Savanović D., Grujić R., **Savanović J.** (2020). Analysis of vegetable proteins by capillary gel (CGE), XI International Agriculture Symposium "AGROSYM 2020" Virtual Conference, 8-9 October 2020, Bosnia and Herzegovina, Proceedings of the XI International Scientific Agricultural Symposium "Agrosym 2020", 94-99.
12. Savanović D., Velemir A., Mandić S., Ritan N., **Savanović J.** (2020). Influence of coagulation conditions on the content of fatty acids in acid-coagulated cheeses, XI International Agriculture Symposium "AGROSYM 2020" Virtual Conference, 8-9 October 2020, Bosnia and Herzegovina, Proceedings of the XI International Scientific Agricultural Symposium "Agrosym 2020", 100-106.
13. Savanović D., Strugalović D., Velemir A., Mandić S., **Savanović J.** (2020). Effect of partial replacement of sodium chloride with potassium chloride on the properties of acid-coagulated cheeses, "XIII CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA", Virtual Conference, 30. October 2020, Bosnia and Herzegovina, XIII CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA, BOOK OF PROCEEDINGS, 101-111.
14. Savanović D., Velemir A., **Savanović J.**, Ritan N. (2021). Sensory properties of cheeses obtained by different processes heat-acid coagulation of milk, Proceedings of the XII International Scientific Agricultural Symposium "Agrosym 2021", Jahorina, October 07 - 10, 2021., pp. 1041-1046.
15. Savanović D., Mandić S., Vučić G., Velemir A., **Savanović J.**, Tešanović N. (2021).

Effect of thawing methods on the physico-chemical properties of turkey meat, Proceedings of the XII International Scientific Agricultural Symposium "Agrosym 2021", Jahorina, October 07 - 10, 2021., pp. 1034-1040.

16. Savanović D., Velemir A., Ritan N., **Savanović J. (2021)**. Influence of coagulation conditions on the mineral composition of acid-coagulating cheeses, PROCEEDINGS of X INTERNATIONAL CONFERENCE OF SOCIAL AND TECHNOLOGICAL DEVELOPMENT, Trebinje, June, 03-06, 2021. Republic of Srpska, B&H, pp. 629-636.
17. Savanović D., Velemir A., **Savanović J.**, Dmitrović B. (2021). Effect of milk fat content on the quality characteristics of fresh cheese, PROCEEDINGS of X INTERNATIONAL CONFERENCE OF SOCIAL AND TECHNOLOGICAL DEVELOPMENT, Trebinje, June, 03-06, 2021. Republic of Srpska, B&H, pp. 620-628.
18. Savanović, D., Velemir, A., Savić, A, **Savanović, J.**, Sekulić, J. (2022). Influence of addition of selected spices on mineral composition of fresh cream cheese, X MEĐUNARODNA KONFERENCIJA O DRUŠTVENOM I TEHNOLOŠKOM RAZVOJU, Trebinje 2022, 556-563
19. Savanović, D., Velemir, A, **Savanović, J.**, A., Savić, Smiljić, T. (2022). Proizvodnja svježeg sira postupkom toplotno-kiselinske koagulacije mlijeka, X MEĐUNARODNA KONFERENCIJA O DRUŠTVENOM I TEHNOLOŠKOM RAZVOJU, Trebinje 2022, 564-57
20. **Savanović J.**, Šojić B., Savanović D., Pavlić B., Tomović V., Škaljac S., Jokanović M. (2022). The effect of wild thyme by-product extracts on the oxidative stability of cooked hams with reduced level of sodium nitrite. XIV CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA, Banja Luka, Republic of Srpska, B&H October 21-22, 2022, Book of abstracts, 109-110.
21. Savanović D., Velemir A., **Savanović J.**, Sekulić J. (2022). Content of macro - and microelements in cheeses produced with the addition of different spices. XIV CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA, Banja Luka, Republic of Srpska, B&H October 21-22, 2022, Book of abstracts, 111
22. Savanović D., **Savanović J.**, Velemir A., Arsenić D. (2022). Possibilities of production of fresh cream cheese in semi-industrial conditions. XIV CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA, Banja Luka, Republic of Srpska, B&H October 21-22, 2022, Book of abstracts, 112.
23. Savanović, D., Velemir, A., **Savanović, J.**, Savić, A., Babić, D., (2023). Physicochemical properties of cream cheese with the addition of selected spices, PROCEEDINGS of XII INTERNATIONAL CONFERENCE OF SOCIAL AND TECHNOLOGICAL DEVELOPMENT, Trebinje, June, 15-18, 2023. Republic of Srpska, B&H, pp. 396-402.

Оригинални научни рад у научном часопису националног значаја

1. Savanović D., Grujić S., Grujić R., **Savanović J. (2014)**. Effect of rosemary extract and green tea extract on colour stability and quality of fermented sausage. Electronic Journal of Polish Agricultural Universities EJPAU, 17(1), 1-21.
2. Savanović D., Grujić S., Grujić R., **Savanović J. (2014)**. Effect of Antioxidants on the Colour Stability of Fermented Sausage “Sucuk” Type. Quality of Life, 5(1-2), 19-32.
3. Savanović D., Grujić R., Torbica A., **Savanović J. (2018)**. Analiza proteina pšenice kapilarnom gel elektroforezom (CGE). Glasnik hemičara, tehnologa i ekologa Republike Srpske, 14, 23-29.
4. Savanović D., Grujić R., **Savanović J.**, Torbica A., Tomić J., Gojković-Cvjetković V. **(2020)**. Effect of freezing rate, frozen storage time and thawing methods on concentration of thymosin proteins in pork meat, Journal of Chemists, Technologists and Environmentalists, 1,1, 34-40.

г) Образовна дјелатност кандидата:

1. **Други облици међународне сарадње (конференције, скупови, радионице, едукација у иностранству)**
2. Seminar: Quality management system, organized by TEMPUS IB_JEP 16140-2001, Consortium members in Banjaluka on May 8-10, 2003.
3. Seminar: HACCP-Theory and Practice, organized by TEMPUS IB_JEP 16140-2001, Consortium members in Banjaluka on May 8-10, 2003.
4. Seminar: „HACCP – KONSULTANT“, zasnovan na zahtevima standarda ISO 9001:2000, zahtevima CODEX Alimentarius CAC/RCP 1-1969 REV.4 2003 i važećim propisima, TÜV Rheinland, Banjaluka 11-12.02.2008.
5. Kurs: „Organizacija službenih kontrola i mikrobiološki kriterijumi u hrani“, Agencija za bezbjednost hrane Bosne i Hercegovine, Banjaluka, april 2011.
6. Seminar: „Употреба prehrambenih aditiva“, Agencija za bezbjednost hrane Bosne i Hercegovine, Banjaluka, novembar 2011.
7. Seminar: „SUSTAINABLE TECHNOLOGIES IN THE FOOD AND PHARMACEUTICAL INDUSTRIES“, University of East Sarajevo, Faculty of Tehnology in Zvornik, june 2012.
8. Seminar: „ SUPPLY CHAIN MANAGEMENT“, CAPINFOOD, Zvornik, May 2013.

9. Seminar: „ICT SOLUTIONS“, CAPINFOOD, Zvornik, June 2013.
10. Seminar: „KNOWLEDGE TRANSFER“, CAPINFOOD, Zvornik, September 2013.
11. Seminar: „Informisanje potrošača o hrani – Obaveze subjekata u poslovanju sa hranom“, Udruženje inženjera tehnologije Republike srpske, Banjaluka, 02.april 2016. godine.

Realizovan nacionalni naučni projekat u svojstvu saradnika na projektu

1. Član tima Projekta pod nazivom: „Uticaj prirodnih antioksidanasa na formiranje i stabilnost boje trajnih kobasica“, Ministarstvo nauke i tehnologije Republike Srpske, 2009-2011.
2. Član tima Projekta pod nazivom: „Promjene proteina u toku smrzavanja prehrambenih proizvoda“, Ministarstvo nauke i tehnologije Republike Srpske, 2018-2020.
3. Član tima Projekta pod nazivom: Uticaj dodatka biljnih ekstrakata na svojstva prirodnog omotača i održivost Domaće fermentisane kobasice“, 2019-2021.
4. Član tima Projekta pod nazivom: „Ispitivanje kvaliteta sireva dobijenih različitim postupcima toplotno-kiselinske koagulacije mlijeka“, 2019-2021.
5. Član tima Projekta pod nazivom: „Proizvodnja i karakterizacija novih proizvoda od mlijeka“, 2022-2023.
6. Visoka škola „Banja Luka College, podržalo MINISTARSTVO ZA NAUČNOTEHNOLOŠKI RAZVOJ I VISOKO OBRAZOVANJE • 2024 • Povećanje efikasnosti preduzetništva kroz implementaciju novih IT komunikacija

Realizovan međunarodni naučni projekat u svojstvu saradnika na projektu

1. Obavljanje projektnih aktivnosti iz radnog paketa W.P.6. (Ac.6.2.) u okviru Projekta „Improving the enabling environment and public awareness for innovation in the South-East-European food sector through translational collaboration – CAPINFOOD“ (Poboljšanje poticajnog okruženja i javne svijesti o inovacijama u prehrambenom sektoru jugoistočne Evrope putem transnacionalne saradnje) 23.03-2013-23.07.2013. godine.

Doc. dr Jovo Savanović izvodi nastavu na Visokoj školi „Banja Luka College” na Studijskom programu Menadžment gastronomije i ugostiteljstva iz sljedećih predmeta:

1. Osnovi Gastronomije
2. Gastronomski proizvodi
3. Nauka o ishrani
4. Gastronomska kultura i tradicija