

## **ПОДАЦИ О МЕНТОРУ**

**Име и презиме ментора: Игор Томашевић**

**Звање: ванредни професор**

Списак радова који квалификују ментора за вођење докторске дисертације:

- 1.) **Tomasevic I.**, Tomovic V., Milovanovic B., Lorenzo J., Djordjevic V., Karabasil N., Djekic I., (2019): Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. Meat Science. 148: 5-12. (<https://doi.org/10.1016/j.meatsci.2018.09.015>)
- 2.) **Tomasevic I.**, Dodevska M., Simic M., Raicevic S., Matovic V., Djekic I., (2018): A decade of sulphite control in Serbian meat industry and the effect of HACCP. Food Additives & Contaminants: Part B. 11: 49-53. (10.1080/19393210.2017.1403492)
- 3.) **Tomasevic I.**, Novakovic S., Solowiej B., Zdolec N., Skunca D., Krocko M., Nedomova S., Kolaj R., Aleksiev G., Djekic I., (2018): Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. Meat Science. 142: 5-13. (<https://doi.org/10.1016/j.meatsci.2018.03.016>)
- 4.) **Tomasevic I.**, Dodevska M., Simic M., Raicevic S., Matovic V., Djekic I., (2017): The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. Meat Science. 34: 76-78. (<https://doi.org/10.1016/j.meatsci.2017.07.020>)
- 5.) **Tomasevic I.**, Kuzmanovic J., Andjelkovic A., Saracevic M., Stojanovic M., Djekic I., (2016): The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. Meat Science. 114: 54-57. (<https://doi.org/10.1016/j.meatsci.2015.12.008>)

Ментор треба да има **пет радова** (референци) које га, по оцени Већа научних области, квалификују за ментора односне дисертације.