

ПРИЛОГ 1

ВИКТОР А. НЕДОВИЋ БИБЛИОГРАФИЈА РАДОВА

ПОСЛЕ ИЗБОРА У ЗВАЊЕ ВАНРЕДНОГ ПРОФЕСОРА

1. МОНОГРАФИЈЕ

1.1. ИСТАКНУТА МОНОГРАФИЈА МЕЂУНАРОДНОГ ЗНАЧАЈА (M11)

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1.3. ПОГЛАВЉА У МОНОГРАФИЈАМА

1.3.1. ПОГЛАВЉЕ У ПУБЛИКАЦИЈИ M11 (M13)

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11. Pejcin, D., Popov, S., Mojović, Lj., Rakin, M., Vukasinović, M., Orlović, A., Skala, D., Milojević, S., **Nedović, V.**, Leskošek-Čukalović, I. (2007) Tehnologija proizvodnje bioetanola. U: *BIOETANOL KAO GORIVO – Stanje i perspektive, Monografija*, Mojović, LJ., Pejcin, D. i Lazić, M. (urednici). Tehnološki fakultet Leskovac; ISBN 978-86-82367-72-7, pp. 62-100.
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2. ЧАСОПИСИ

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3. НАУЧНИ СКУПОВИ

3.1. МЕЂУНАРОДНИ НАУЧНИ СКУПОВИ

3.1.1. ПРЕДАВАЊЕ ПО ПОЗИВУ СА МЕЂУНАРОДНОГ СКУПА ШТАМПАНО У ЦЕЛИНИ (M31)

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3.1.3. РАДОВИ ШТАМПАНИ У ЦЕЛИНИ ИЛИ ОБЛИКУ ПРОШИРЕНОГ ИЗВОДА (M33)

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3.2. СКУПОВИ НАЦИОНАЛНОГ ЗНАЧАЈА

3.2.3. РАДОВИ ШТАМПАНИ У ОБЛИКУ КРАТКОГ ИЗВОДА (M64)

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ПРЕ ИЗБОРА У ЗВАЊЕ ВАНРЕДНОГ ПРОФЕСОРА

1. МОНОГРАФИЈЕ

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