

## Branislav Šojić

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- **Name, father's/mother's name and family name:** Branislav (Vladimir) Šojić
- **Research or academic title:** Assistant professor
- **Date and place of birth:** 26/08/1982, Sremska Mitrovica, Serbia
- **Citizenship:** Serbian
- **Research field and area/areas:** Meat science; meat technology; sensory analysis; application of natural antioxidants in meat processing.
- **Education:**
  - B.Sc.:** Faculty of Technology Novi Sad, University of Novi Sad, 2001-2007.
  - M.Sc.:** Faculty of Technology Novi Sad, University of Novi Sad, 2007.
  - Ph.D.:** Faculty of Technology Novi Sad, University of Novi Sad, Doctorate on Technical Sciences, 2013.
- **Dates of appointments:** 2008-2010 – Research Trainee; 2010-2014 – Research Assistant; 2014-2020 – Research Associate; 2020-present – Senior Research Associate; 2021 - present Assistant professor.
- **Employment history:** 2008-present: University of Novi Sad, Faculty of Technology Novi Sad.
- **Citation number** from SCOPUS: 1600 (on maj, 2025).
- **Hirsch index** from SCOPUS: 24.
- **A list of five selected publications:**
  - o **B. Šojić**, B. Pavlič, V. Tomović, S. Kocić-Tanackov, S. Đurović, Z. Zeković, M. Belović, A. Torbica, M. Jokanović, N. Urumović, D. Vujadinović, M. Ivić, S. Škaljac (2020). Tomato pomace extract and organic peppermint essential oil as effective sodium nitrite replacement in cooked pork sausages. *Food Chemistry*, 127202.
  - o **B. Šojić**, B. Pavlič, P. Ikonić, V. Tomović, B. Ikonić, Z. Zeković, S. Kocić-Tanackov, M. Jokanovic, S. Škaljac, M. Ivić (2019). Coriander essential oil as natural food additive improves quality and safety of cooked pork sausages with different nitrite levels. *Meat Science*, 157, 107879.
  - o **B. Šojić**, B. Pavlič, V. Tomović, P. Ikonić, Z. Zeković, S. Kocić-Tanackov, S. Đurović, S. Škaljac, M. Jokanović, M. Ivić (2019). Essential oil versus supercritical fluid extracts of winter savory (*Satureja montana* L.) - Assessment of the oxidative, microbiological and sensory quality of fresh pork sausages. *Food Chemistry*, 287, 280-286.
  - o S. Škaljac, Lj. Petrović, M. Jokanović, T. Tasić, M. Ivić, V. Tomović, P. Ikonić, **B. Šojić**, N. Džinić, B. Škrbić (2018). Influence of collagen and natural casings on the polycyclic aromatic hydrocarbons in traditional dry fermented sausage (*Petrovska klobása*) from Serbia. *International Journal of Food Properties*, 21, 1, 667-673.
  - o S. Škaljac, M. Jokanović, V. Tomović, M. Ivić, T. Tasić, P. Ikonić, **B. Šojić**, N. Džinić, Lj. Petrović (2018). Influence of smoking in traditional and industrial conditions on colour and content of polycyclic aromatic hydrocarbons in dry fermented sausage "*Petrovska klobása*". *LWT - Food Science and Technology*, 87, 158-162.
- **A list of five relevant previous projects:**
  - o Centre of excellence for digitalization of microbial food safety risk assessment and quality parameters for accurate food authenticity certification (Food Hub), financed by Ministry of Science of Montenegro, 2020 – 2022.
  - o Protein changes during freezing of food products, financed by Ministry for Scientific and Technological Development, Higher Education and Information Society, Republic of Srpska, Bosnia and Herzegovina, 2019 – 2020.
  - o COST Action CA15209: "European Network on NMR Relaxometry", supported by the EU Framework Programme Horizon 2020, 2016 - 2020.
  - o Characterization of sensory and physicochemical attributes of protected traditional dry fermented meat products from Slovenia and Serbia, financed by Slovenian and Serbian government, 2012 – 2013.
  - o FA COST action FA1102: "Optimising and standardising non-destructive imaging and spectroscopic methods to improve the determination of body composition and meat quality in farm animals", supported by the EU RTD Framework Programme, 2011 - 2015.