



Institution	Faculty of Agriculture, University of Zagreb
Faculty/Department/Laboratory	Dairy Science Department
Field of interest	Food safety in a field of dairy science
Type of organization	University ☒ Research institute ☐ SME ☐ Large company ☐ Other (please specify):
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Expertise (keywords)	
Relevant projects (starting from the most recent ones)*	
Title, number	Characterisation and tracking the origin of specific features of traditional cheeses in Western Balkans Region.
Period of implementation (starting year-ending year)	2010-2012
Fund/program	RegTrac. SEE-ERA NET PLUS. Deutsches Zentrum fur Luft und Raumfahrt.
Title, number	Ecological production and analytical methods for proofing cheese authenticity, 178-1782128-2127
Period of implementation (starting year-ending year)	2007-2011
Fund/program	Ministry of science, education and sports
Title, number	Technological parameters of traditional cheesemaking for their protection, 178-1782128-2121
Period of implementation (starting year-ending year)	2007-2011
Fund/program	Ministry of science, education and sports
Relevant references in last five years (please underline the name of personnel from the institution)	1. Kelava, N., <u>Kalit, S.</u> , <u>Havranek, J.</u> , Konjačić, M., Ivanković, A. Effect of somatic cell count on milk composition from individual udder quarters. // Milchwissenschaft. 66 (2011), 3,

	237-239. 2. <u>Antunac, Neven; Mikulec, Nataša; Zamberlin, Šimun; Škevin Sović, Jadranka; Blažek, Alen; Horvat, Iva; Havranek, Jasmina.</u> Influence of various types of preserving milk samples on the number of somatic cells. // <i>Milchwissenschaft</i>. 65 (2010) ; 313-316. 3. <u>Pavlinić, Iva; Mikulec, Nataša; Kalit, Samir; Jakaša, Ivone; Havranek, Jasmina; Tudor, Milna; Antunac, Neven.</u> Influence of starter culture on peptide profiles of Krk cheese. // <i>Milchwissenschaft</i>. 65 (2010), 3; 262-266. 4. <u>Zamberlin, Šimun; Pogačić, Tomislav; Mahnet, Stjepan; Golem, Željka; Havranek, Jasmina; Samaržija, Dubravka.</u> The effect of heat treatment of ovine milk on the compositional and sensory properties of set yoghurt. // <i>International journal of dairy technology</i>. 63 (2010), 4; 587-592. 5. <u>Mikulec, Nataša; Kalit, Samir; Havranek, Jasmina; Antunac, Neven; Horvat, Iva; Prpić, Zvonimir.</u> Characteristics of traditional Croatian ewe's cheese from the island Krk. // <i>International Journal of Dairy Technology</i>. 61 (2008), 2; 126-131. 6. <u>Tudor Kalit, Milna; Kalit, Samir; Havranek, Jasmina.</u> An overview of researches on cheeses ripening in animal skin. // <i>Mljekarstvo</i>. 60 (2010) , 3; 149-155.
Key personnel (names, title, position, e-mail address)**	Jasmina Havranek, university professor, jasmina.havranek@azvo.hr Milna Tudor Kalit, science associate, mtudor@agr.hr

* please insert rows if necessary to present all the relevant projects

** CVs of key personnel may be attached to the e-mail containing this document