



Institution	University of Belgrade
Faculty/Department/Laboratory	Chemistry/Biochemistry
Field of interest	Food allergens
Type of organization	University ☒ Research institute ☐ SME ☐ Large company ☐ Other (please specify):
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Expertise (keywords)	Food allergens, food digestion, functional food
Relevant projects (starting from the most recent ones)*	
Title, number	Characterization and modifications of some respiratory and food allergens 172024
Period of implementation (starting year-ending year)	2010-2014
Fund/program	Ministry of Education and Science of the Republic of Serbia
Title, number	FCUB ERA, 256716
Period of implementation (starting year-ending year)	2010-2013
Fund/program	EC/Capacities
Relevant references in last five years (please underline the name of personnel from the institution)	1. Stanic, Dragana; Radosavljevic, Jelena; Stojadinovic, Marija; Cirkovic Velickovic, Tanja. Application of Ion-exchanger in the Separation of Whey Proteins and Lactin from Milk Whey. In: Ion-exchange Technology II - Applications (2012), Springer, Inamuddin; Luqman, Mohammad (Eds.), ISBN 978-94-007-4025-9 2. Stanic-Vucinic, Dragana; Cirkovic Velickovic, Tanja. Enzymatic and chemical modifications of food allergens. In: Allergic Diseases - highlights in the clinic, mechanisms and

	treatment (2012), InTech Open Access Publisher, Celso Pereira (Ed.), ISBN 978-953-307-986-8 3. Tanja Cirkovic Velickovic, Jana Ognjenovic and Luka Mihajlovic. Separation of Amino Acids, Peptides and Proteins by Ion-Exchange Chromatography. In Ion-exchange Technology II- Applications (2012), Inamuddin; Luqman, Mohammad (Eds.), ISBN 978-94-007-4025-9 4. Tantoush Z, Apostolovic D, Kravic B, Prodic I, Mihajlovic D, Stanic-Vucinic D, <u>Cirkovic Velickovic T</u>: Green tea catechins of food supplements facilitate pepsin digestion of major food allergens, but hamper their digestion if oxidized by phenol oxidase. <i>Journal of Functional Foods</i> 2012, 10.1016/j.jff.2012.04.006 5. Stojadinovic M, Burazer L, Ercili-Cura D, Sancho A, Buchert J, <u>Cirkovic Velickovic T</u>, Stanic-Vucinic D: One-step method for isolation and purification of native beta-lactoglobulin from bovine whey. <i>Journal of the Science of the Food and Agriculture</i>, 2012. DOI 10.1002/jsfa.4722 6. Ziyad Tantoush, Dragana Stanic, Marija Stojadinovic, Jana Ognjenovic, Luka Mihajlovic, Marina Atanaskovic-Markovic, Tanja Cirkovic Velickovic. Digestibility and allergenicity of β-lactoglobulin following laccase-mediated cross-linking in the presence of sour cherry phenolics. <i>Food Chemistry</i>, 125(1), 2011, 84-91 7. Stanic D, Monogioudi E, Dilek E, Radosavljevic J, Atanaskovic-Markovic M, Vuckovic O, Raija L, Mattinen M, Buchert J, Cirkovic Velickovic T: Digestibility and allergenicity assessment of enzymatically crosslinked beta-casein. <i>Molecular Nutrition & Food Research</i> 2010, 54(9):1273-1284. 8. Radosavljevic J, Dobrijevic D, Jadranin M, Blanusa M, Vukmirica J, <u>Cirkovic Velickovic T</u>: Insights into proteolytic processing of the major peanut allergen Ara h 2 by endogenous peanut proteases. <i>Journal of the Science of Food and Agriculture</i> 2010,
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	16. Gavrovic-Jankulovic M, Spasic M, <u>Cirkovic Velickovic T</u> , Stojanovic M, Inic-Kanada A, Dimitrijevic L, Lindner B, Petersen A, Becker WM, Jankov RM: Quantification of the thaumatin-like kiwi allergen by a monoclonal antibody-based ELISA . <i>Molecular Nutrition & Food Research</i> 2008, 52 (6):701-707.
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* 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**