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🌐 Internetska stranica: <https://scholar.google.com/citations?hl=hr&user=x6tJwSMAAAAJ>

📍 Službena: Sarajevo (Bosna i Hercegovina)

RADNO ISKUSTVO

🏢 *Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu* – Bosna i Hercegovina

Zemlja: Bosna i Hercegovina

Docent na oblasti Prehrambene tehnologije

[11/2020 – Trenutačno]

🏢 *Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu* – Bosna i Hercegovina

Zemlja: Bosna i Hercegovina

Asistent na oblasti Prehrambene tehnologije

[2015 – 2019]

🏢 *Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu* – Bosna i Hercegovina

Zemlja: Bosna i Hercegovina

Istraživač i demonstrator praktične nastave

[2011 – 2014]

OBRAZOVANJE I OSPOSOBLJAVANJE

Doktor prehrambeno-tehnoloških nauka

Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu [2012 – 2017]

Zemlja: Bosna i Hercegovina

Magistar prehrambenih tehnologija

Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu [2010 – 2012]

Zemlja: Bosna i Hercegovina

Bachelor prehrambenih tehnologija

Poljoprivredno-prehrambeni fakultet, Univerzitet u Sarajevu [2007 – 2010]

Zemlja: Bosna i Hercegovina

Stručno usavršavanje I

Biotehnički fakultet, Univerzitet u Ljubljani [2011]

Zemlja: Slovenija

Stručno usavršavanje II

Biotehnički fakultet, Univerzitet u Ljubljani [2012]

Mjesto: Ljubljana | Zemlja: Slovenija

Stručno usavršavanje III

NIBIO [2013]

Mjesto: Ås | Zemlja: Norveška

JEZIČNE VJEŠTINE

Materinski jezik/jezici: Bosnian/Croatian/Serbian

Drugi jezici:

engleski

SLUŠANJE C2 ČITANJE C2 PISANJE C2

GOVORNA PRODUKCIJA C2 GOVORNA INTERAKCIJA C2

turski

SLUŠANJE B1 ČITANJE B1 PISANJE B1

GOVORNA PRODUKCIJA B1 GOVORNA INTERAKCIJA B1

francuski

SLUŠANJE A2 ČITANJE B1 PISANJE A2

GOVORNA PRODUKCIJA A2 GOVORNA INTERAKCIJA A2

VJEŠTINE

Microsoft Office / Internet, E-mail and Social Media / SPSS SOFTWARE / Paleontological Statistical Tool (PAST) and XLSTAT / Canva / AI tools / Komunikacijski programi (Skype Zoom TeamViewer)

PUBLIKACIJE

[2025]

Senzorna analiza hljeba

Oručević Žuljević, S., Demin, M., Oras, A.

Univerzitet u Sarajevu, Poljoprivredno-prehrambeni fakultet. Sarajevo, BiH. ISBN 978-9958-597-86-2. COBISS.BH-ID 62387974.

[2025]

Traditional versus commercial apple varieties: Chemical composition and implications for processing

Akagić, A., Oras, A.

In book: Malus domestica - New Insights, eds. İmrak, B., Yaşa Kafkas, N.E. DOI: 10.5772/intechopen.1008508

[2024]

Praktikum – Metode za analizu žita, brašna, pekarskih proizvoda i tjestenine

Oras, A., Oručević Žuljević, S.

Poljoprivredno-prehrambeni fakultet Univerzitet u Sarajevu. Sarajevo, BiH. ISBN: 978-9958-597-85-5. COBISS.BH-ID 59996166.

[2024]

Technology, physico-chemical and sensory characteristics of indigenous goat cheese Lider

Sarić, Z., Hasanbašić, N., Oručević Žuljević, S., Dizdarević, T., Begić, M., Oras, A., Barać, M., Perović, S., Sakić-Dizdarević, S., Martinović, A., Miljanić, R.

Radovi Poljoprivredno-prehrambenog fakulteta Univerziteta u Sarajevu, God. LXIX, broj 74/2. pp. 226-234.

[2023]

Distribution and Stability of Polyphenols in Juices Made from Traditional Apple Cultivars Grown in Bosnia and Herzegovina

Oras, A., Akagić, A., Spaho, N., Gaši, F., Oručević Žuljević, S., Meland, M.

Molecules 28(1), pp. 230.

[2024]

Contribution to the study of the physical properties of cheeses

Sarić, Z., Begić, M., Oras, A., Hasanbašić, N., Hozić, L., Lukovac, A., Smaka, A., Dizdarević, T., Sakić-Dizdarević, S., Oručević Žuljević, S., Barać, M.

45th International Dairy Experts Symposium. 13-16 November, Rovinj, Croatia. Proceedings pp. 23-29.

[2023]

Production and quality aspects of probiotic fermented milk with addition of honey.

Milišić, A., Sarić, Z., Biber, L., Oras, A., Begić, M., Dizdarević, T., Barać, M., Sakić-Dizdarević, S.

[2022]
Improving the Quality of Wheat Bread by Using Chia (*Salvia hispanica* L.) Seeds and Psyllium (*Plantago ovata*) Husk
Oras, A., Softić, A., Akagić, A., Čorbo, S., Žuljević, S.O.
Proceedings of CE-Food 2020: 10th Central European Congress on Food. Springer, Cham. pp 266–279.

[2022]
A Comparative Study of Ten Pear (*Pyrus communis* L.) Cultivars in Relation to the Content of Sugars, Organic Acids, and Polyphenol Compounds
Akagić, A., Oras, A., Gaši, F., Meland, M., Drkenda, P., Memić, S., Spaho, N., Oručević Žuljević, S., Jerković, I., Musić, O., Hudina, M.
Foods 11(19), pp. 3031.

[2022]
The Effects of Pretreatments on the Physicochemical and Sensory Properties of Frozen Carrots
Akagić, A., Oras, A., Ismić, I.
Proceedings of CE-Food 2020: 10th Central European Congress on Food. Springer, Cham., pp 288–304.

[2022]
Sugar, acid and phenols in fruit of the Sharka - tolerant autochthonous plum genotype "Mrskosljiva"
Drkenda, P., Musić, O., Oras, A., Haracic, S., Haseljic, S., Blanke, M., Hudina, M.
Erwerbs-Obstbau 64(4), pp. 180-200.

[2020]
Geographic variability of sugars and organic acids in selected wild fruit species
Akagić, A., Oras, A., Oručević Žuljević, S., Spaho, N., Drkenda, P., Bijedić, A., Memić, S., Hudina, M.
Foods 9(4), pp. 462.

[2019]
Sugars, acids and polyphenols profile of commercial and traditional apple cultivars for processing
Akagić, A., Vranac, A., Gaši, F., Drkenda, P., Spaho, N., Oručević Žuljević, S., Kurtović, M., Musić, O., Murtić, S., Hudina, M.
Acta agriculturae Slovenica 113(2), pp. 239-250.

[2018]
Sensory Acceptability of the Autochthonous Fruits of Bosnia and Herzegovina
Alihodzic, A., Gasi, F., Drkenda, P., Akagic, A., Vranac, A., Meland, M., Music, O., Spaho, N.
Erwerbs-Obstbau 60, pp. 247–252.

[2018]
Effects of seaweed extract on the growth, yield and quality of cherry tomato under different growth conditions .
Murtic, S., Oljaca, R., Smajic Murtic, M., Vranac, A., Koleska, A., Karic, L.
Acta agriculturae Slovenica 111(2), pp. 315-325.

[2018]
Cherry tomato productivity as influenced by liquid organic fertilizer under different growth conditions
Murtic, S., Oljaca, R., Smajic Murtic, A., Vranac, A., Akagic, A., Civic, H.
Journal of Central European Agriculture 19 (3), pp. 503-516.

[2018]

Polifenolni profili jabučnih vina proizvedenih spontanom i indukovanom fermentacijom šire sa različitim sadržajem šećera

Blesić, M., Vranac, A., Smajić Murtić, M., Spaho, N.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXIII, No. 68/1, pp. 112-122.

[2017]

Svojstva voća za proizvodnju sokova

Akagić, A., Vranac, A.

Poljoprivredno-prehrambeni fakultet Univerziteta u Sarajevu. Sarajevo, Bosnia and Herzegovina. ISBN 978-9958-597-52-2. COBISS.BH-ID 23821062.

[2017]

Sensory evaluation of blended cloudy apple juices

Vranac, A., Akagić, A., Gaši, F., Spaho, N., Kurtović, M., Meland, M.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXII, No. 67/2, pp. 493-504.

[2017]

Effect of processing on the polyphenolic compounds in apple juices

Akagić, A., Vranac, A., Spaho, N., Gaši, F., Kurtović, M., Meland, M.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXII, No. 67/2, pp. 482-492.

[2017]

Biochemical fruit composition of autochthonous pear cultivars from Bosnia and Herzegovina

Memić, S., Vranac, A., Drkenda, P., Akagić, A., Musić, O.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXII, No. 67/2, pp. 86-95.

[2017]

Anthocyanins content in bilberry (*Vaccinium myrtillus* L.) fruits from three populations in Bosnia and Herzegovina

Hodžić, A., Vranac, A., Kurtović, M., Grahić, J., Memić, S., Gaši, F.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXII, No. 67/2, pp. 140- 145.

[2017]

Impact of sourdough addition on the bread quality

Rašević, V., Vranac, A., Oručević Žuljević, S.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo Vol. LXII, No. 67/2, pp. 401-410.

[2017]

Properties of crackers with buckwheat sourdough

Selimović, A., Miličević, D., Selimović, A., Oručević Žuljević, S., Jašić, A., Vranac, A.

Acta Chimica Slovaca 10(2). pp. 152— 158.

[2016]

Relationship between selected quality parameters in spelt wheat grain

Oručević Žuljević, S., Džafić, A., Akagić, A., Spaho, N., Vranac, A.

International Journal of Agriculture Innovations and Research 5 (1), ISSN Online 2319-1473, pp. 54-58.

[2016]

Utjecaj inokulacije kvascima i koncentracije šećera u jabučnom soku na tok alkoholne fermentacije i osnovne pokazatelje sastava i kiselinskih svojstava jabučnih vina

Blesić, M., Smajić Murtić, M., Vranac, A., Spaho, N., Osmić, A., Hadžiahmetović, E., Hodžić S.

Works of the Faculty of Agriculture and Food Sciences University of Sarajevo Vol. LXI, No. 66/2, pp. 153-166.

[2016]

Ispitivanje utjecaja organskih peletarnih đubriva na hemijski sastav sjemena i parametre prinosa heljde Works of the Faculty of Agriculture and Food Sciences University of Sarajevo. Volume LXI, No.66/2. pp. 31-47.

Grahić, J., Đikić, M., Gadžo, D., Kurtović, M., Šimon, S., Lazarević, B., Vranac, A., Gaši, F.

Works of the Faculty of Agriculture and Food Sciences University of Sarajevo Volume LXI, No.66/2, pp. 31-47.

[2014]

Pomological characteristics of some autochthonous genotypes of cornelian cherry (*Cornus mas* L.) in Bosnia and Herzegovina

Drkenda, P., Spahić, A., Begić-Akagić, A., Gaši, F., Vranac, A., Hudina, M., Blanke, M.

Erwerbs-Obstbau 56(2), pp. 59-66.

[2014]

Sugar and organic acid profiles of the traditional and international apple cultivars for processing

Begić-Akagić, A., Spaho, N., Gaši, F., Drkenda, P., Vranac, A., Meland, M., Salkić, B.

Journal of Hygienic Engineering and Design UDC 634.11, pp. 190-196.

[2014]

Impact of cultivar and processing stage on the distribution of polyphenols in apples and their juices

Vranac, A., Begić-Akagić, A., Hudina, M., Oražem, P., Gaši, F., Spaho, N., Meland, M.

Proceedings of the 25th International Scientific-Expert Conference on Agriculture and Food Industry, Çeşme/Izmir, Turkey, pp. 165-168.

[2013]

Influence of growing region and storage time on phenolic profile of cornelian cherry jam and fruit

Begić-Akagić, A., Drkenda, P., Vranac, A., Orazem, P., Hudina, M.

European Journal of Horticultural Science 78 (1), pp. 30-39.

[2013]

Utjecaj dodatka heljdinog brašna na antioksidativna i senzorna svojstva keksa

Vranac, A., Muhović, L., Savić, D., Oručević, S., Begić-Akagić, A., Selimović, A.

Works of the Faculty of Agriculture and Food Sciences University of Sarajevo Vol. LVIII, No. 63/2, pp.105-113.

[2011]

Effect of genotype and maceration on the content of bioactive compounds of sour cherry nectar

Begić-Akagić, A., Nezirević, A., Vranac, A., Spaho, N., Oručević, S., Drkenda, P.

Proceedings of the 22nd International Scientific-Expert Conference of Agriculture and Food Industry. Sarajevo, Bosnia and Herzegovina, pp. 282-285.

[2011]

Utjecaj ekstrakcije na kvalitet osvježavajućih bezalkoholnih pića od koprive

Vranac, A., Begić-Akagić, A., Spaho, N., Oručević, S.

Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo. Volume LV, No. 61/1, pp.175-182.

[2010]

Koncentracije željeza, bakra i cinka u regionalnim bijelim stonim vinima

Blesić, M., Bjelak, S., Čučević, N., Karalija, L., Vranac, A.

Zbornik radova XXI Naučno-stručne konferencije poljoprivrede i prehrambene industrije. Neum, Bosnia and Herzegovina, pp. 729-738.

KONFERENCIJE I SEMINARI

[21/11/2024 – 23/11/2024] Zagreb, Croatia

The 9th International congress of nutritionists

Oručević Žuljević, S., Oras, A., Muhović, M., Gavrić, T., Džafić, A., Salkić, A. (2024). Traditionally produced buckwheat, barley, and rye flours: A comprehensive analysis of different flour particle fractions. *Book of Abstracts* pp. 114.

[13/11/2024 – 16/11/2024] Rovinj, Croatia

45th International Dairy Experts Symposium

Sarić, Z., Begić, M., Oras, A., Hasanbašić, N., Hozić, L., Lukovac, A., Smaka, A., Dizdarević, T., Sakić-Dizdarević, S., Oručević Žuljević, S., Barać, M. (2024). Contribution to the study of the physical properties of cheeses. *Book of Abstracts* pp. 90.

[09/10/2024 – 11/10/2024] Sarajevo, Bosnia and Herzegovina

34th International Scientific-Expert Conference on Agriculture and Food Industry

Akagić, A., Oras, A., Popić, D., Memišević, A., Oručević Žuljević, S., Spaho, N., (2024). Characteristics of apple pekmez produced in traditional way in Bosnia and Herzegovina. *Book of Abstracts* pp. 65.

Sarić, Z., Hasanbašić, N., Oručević Žuljević, S., Dizdarević, T., Begić, M., Oras, A., Barać, M., Perović, S., Sakić-Dizdarević, S., Martinović, A., Miljanić, R. (2024). Technology, physico-chemical and sensory characteristics of indigenous goat cheese Lider. *Book of Abstracts* pp. 70.

[08/03/2024]

PIMENTO Webinar series „Innovation in traditional fermented food production“, online

Speaker - izlaganje: "Current trends in production of functional fermented non-alcoholic beverages".

[14/11/2023 – 17/11/2023] Belgrade, Serbia

14th European Nutrition Conference FENS

Oručević Žuljević, S., Muhović, L., Oras, A. (2023). The effects of storage temperature on chocolate texture. *Proceedings* 91(1) pp. 265.

[04/10/2023 – 06/10/2023] Belgrade, Serbia

14th International Symposium „Modern trends in livestock production“

Milišić, Sarić, Biber, Oras, Begić, Dizdarević, Barać, Sakić-Dizdarević (2023). Production and quality aspects of probiotic fermented milk with addition of honey. *Book of Abstracts* pp. 44.

[01/12/2022 – 02/12/2022] Sarajevo, Bosnia and Herzegovina

32nd International Scientific-Expert Conference of Agriculture and Food Industry

Oras, A., Ahmetspahić, S., Akagić, A., Gavrić, T., Tahmaz, J., Oručević Žuljević, S. (2022). Impact of potato storage conditions on the quality of starch. *Book of Abstracts*

Tahmaz, J., Velić, I., Oras, A., Operta, S., Alkić Subašić, M. (2022). Quality of commercial blends for tarhana, bey's and sarajevska soups. *Book of Abstracts*

Tahmaz, J., Operta, S., Oras, A., Oručević Žuljević, S., Bišćević, S. (2022). Quality parameters of some commercial sauces and dressings. *Book of Abstracts*

Memišević, A., Popić, D., Oras, A., Oručević Žuljević, S., Spaho, N., Tahmaz, J., Akagić, A. (2022). Chemical composition of apple pekmez produced in Bosnia and Herzegovina. *Book of Abstracts*

[29/11/2022 – 30/11/2022]

7th IDF Symposium on Science and Technology of Fermented Milk. Online Live.

Duzan, E., Sarić, Z., Akagić, A., Oras, A., Dizdarević, T., Begić, M. (2022). Influence of the jam addition in the production of fruit flavored yogurt on its physical-chemical and sensory properties.

[12/10/2022 – 15/10/2022] Rovinj, Hrvatska

44. Međunarodni simpozij mljekarskih stručnjaka/International Dairy Experts Symposium

Sarić, Z., Hozić, A., Oras, A., Begić, M., Barać, M., Žilić, S. (2022). Fizikalna svojstva i senzorska kvaliteta kupreškog sira/Physical properties and sensory quality of Kupres.

Tahmaz, A., Bišćević, S., Sarić, A., Oras, A., Operta, S. (2022). Fizikalna svojstva i kvaliteta bešamel umaka proizvedenog s različitim omjerima kravljeg mlijeka i napitaka od soje i riže/Physical properties and quality of bechamel sause prepared with different proportions of cow's milk to soy and rice drinks.

[10/06/2021 – 11/06/2021] Sarajevo, Bosnia and Herzegovina

10th Central European Congress on Food (CEFood) - Online

Oras, A., Softić, A., Akagić, A., Čorbo, S., Oručević Žuljević, S. (2021). The Effect of Chia (*Salvia hispanica* L.) Seeds and Psyllium (*Plantago ovata*) Husk Supplement on Wheat Bread Quality. Book of Abstracts, pp. 28.

Ismić, I., Oras, A., Akagić, A. (2021). Effect of pretreatments on physical, chemical and sensory properties of frozen carrot. Book of Abstracts, pp. 46.

Akagić, A., Mahić, S., Oručević Žuljević, S., Vranac, A. (2021). The influence of production method of fruit syrup on the bioactive compounds during storage. Book of Abstracts, pp. 109.

Akagić A., Vranac O ., A., Drkenda P., Gaši F., Nermina S., Hudina M .,Oručević Žuljević S., Musić O, Meland M. (2021). Biochemical variability of traditional pear cultivars from Bosnia and Herzegovina. Book of Abstracts, pp. 133.

[12/06/2019 – 15/06/2019] Sarajevo, Bosnia and Herzegovina

CASEE Conference

Akagić, A., Vranac, A., Gaši, F., Spaho, N., Oručević Žuljević S., Drkenda, P., Kurtović, M., Džafić, A., Hudina, M. (2019). Distribution of polyphenolic compounds in apple juices produced using traditional and commercial apple cultivars. Book of Abstracts pp. 28.

Oručević Žuljević, S., Hodžurda, E., Džafić, A., Vranac, A. (2019). Impact of different forms of vanilla aroma on sensory parameters of hard biscuits with different fat content. Book of Abstracts pp. 25.

[27/09/2017 – 29/09/2017] Sarajevo, Bosnia and Herzegovina

28th International Scientific-Expert Conference of Agriculture and Food Industry

Vranac, A ., Akagić, A., Gaši, F., Spaho, N., Kurtović, M., Meland, M. (2017). Sensory evaluation of blended cloudy apple juices. Book of Abstracts pp. 72.

Akagić, A., Vranac, A., Spaho, N., Gaši, F., Kurtović, M., Meland, M. (2017). Effect of processing on the polyphenolic compounds in apple juices. Book of Abstracts pp. 37.

Rašević, V., Vranac, A., Oručević Žuljević, S. (2017). Impact of sourdough addition on the bread quality. Book of Abstracts pp. 64.

Memić, S., Vranac, A., Drkenda, P., Akagić, A., Musić, O. (2017). Biochemical fruit composition of autochthonous pear cultivars from Bosnia and Herezgovina. Book of Abstracts pp. 123.

Hodžić, A., Vranac, A., Kurtović, M., Grahić, J., Memić, S., Gaši, F. (2017). Anthocyanins content in bilberry (*Vaccinium myrtillus* L.) fruits from three populations in Bosnia and Herzegovina. Book of Abstracts pp. 111.

Saračević, S., Agić, A., Balihodžić, E., Prevljak, B., Vranac, A., Akagić, A., Oručević Žuljević, S. (2017). Quality of fruits-enriched rahat lokums. Book of Abstracts pp. 66.

Stanojčić, S., Akagić, A., Oručević Žuljević, S., Spaho, N., Gaši, F., Vranac, A., Bijedić, A. (2017). Effects of storage on the bioactive components and sensory properties of processed wild blueberry products. Book of Abstracts pp. 68.

[2017]

Restek - Pure chromatography seminar. Mikro+Polo i Restek, 14.02.2017., Sarajevo, Bosna i Hercegovina

[01/10/2015 – 04/10/2015] Sarajevo, Bosnia and Herzegovina

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus"

Vranac, A., Akagić, A., Gaši, F., Kurtović, M. (2015). Distribution of individual polyphenols during the production of apple pekmez. Book of Abstracts pp. 28.

Akagić, A., Mlačo, M., Islamović, A., Oručević Žuljević, S., Vranac, A. (2015). Influence of fruit properties of rose hips on pekmez quality. Book of Abstracts pp. 370.

[27/09/2015 – 30/09/2015] Sarajevo, Bosnia and Herzegovina

26th International Scientific-Expert Conference of Agriculture and Food Industry

Vranac, A., Akagić, A., Gaši, F., Spaho, N., Kurtović, M., Meland, M. (2015). Effect of L-ascorbic acid addition on individual polyphenols content in cloudy and clear apple juices. Book of Abstracts pp. 98.

Akagić, A., Islamović, A., Vranac, A., Oručević Žuljević, S. (2015). Sugar and organic acid profiles of the wild fruits originating from Bosnia and Herzegovina for processing. Book of Abstracts pp. 53.

[05/11/2014 – 07/11/2014] Kuşadası, Turkey

2nd International Congress on Food Technology

Vranac, A., Begić-Akagić, A., Gaši, F., Spaho, N., Drkenda, P., Kurtović, M., Meland, M. (2014). Polyphenolic profiles of traditional and international apple and pear cultivars using high performance liquid chromatography (HPLC). Book of Abstracts pp. 19.

[25/09/2014 – 27/09/2014] Çeşme/Izmir, Turkey

25th International Scientific-Expert Conference of Agriculture and Food Industry

Vranac, A., Begić-Akagić, A., Hudina, M., Oražem, P., Gaši, F., Spaho, N., Meland, M. Impact of cultivar and processing stage on the distribution of polyphenols in apples and their juices. Book of Abstracts pp. 213.

Begić-Akagić, A., Berbić, N., Islamović, A., Vranac, A., Oručević, S., Drkenda, P., Spaho, N., Ekeberg, D., Bulbulušić, A., Kallenborn, R. (2014). Bioactive compounds and antioxidant activity in cornelian cherry jam during the storage. Book of Abstracts pp. 180.

Alihodžić, A., Gaši, F., Drkenda, P., Begić-Akagić, A., Vranac, A., Meland, M., Spaho, N. Sensory acceptability of the autochthonous fruits of Bosnia and Herzegovina – Challenges and Possibilities for food industry. Book of Abstracts pp. 43.

[25/09/2013 – 28/09/2013] Sarajevo, Bosnia and Herzegovina

24th International Scientific-Expert Conference of Agriculture and Food Industry

Begić-Akagić, A., Alekić, A., Oručević, S., Kallenborn, R., Berbić, N., Islamović, A., Drkenda, P., Vranac, A. (2013). Influence of production method on phenol content of rose hip "pekmez". Book of Abstracts pp. 83.

[29/09/2010 – 02/10/2010] Neum, Bosnia and Herzegovina

21. Naučno-stručna konferencija poljoprivrede i prehrambene industrije

Blesić, M., Bjelak, S., Čučević, N., Karalija, L., Vranac, A. (2010). Koncentracije željeza, bakra i cinka u regionalnim bijelim stonim vinima.

PROJEKTI

[2024 – 2025]

Otpad od kafe kao resurs – modeli cirkularne ekonomije „Od taloga do vrijednog zaloga.“ Kanton Sarajevo, Ministarstvo za nauku, visoko obrazovanje, i mlade

[2023 – 2025]

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POČASTI I NAGRADE

[2025] Univerzitet u Sarajevu, Poljoprivredno-prehrambeni fakultet

Dekanova nagrada

Nagrada u znak priznanja za istaknuti doprinos i posvećenost naučno-istraživačkom radu

[2025] Univerzitet u Sarajevu, Poljoprivredno-prehrambeni fakultet

Dekanova nagrada

Nagrada za nesebično angažovanje u svim organizacionim aktivnostima na Univerzitetu u Sarajevu - Poljoprivredno-prehrambenom fakultetu, u periodu 2018. - 2024. godina.

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