

Dr Ivan Pavkov, docent

Uža naučna oblast: Poljoprivredna tehnika

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Obrazovanje

- **Dipl. inž. (2001)** - Poljoprivredni fakultet u Novom Sadu, smer – poljoprivredna tehnika
- **Magistar nauka (2007)** - Poljoprivredni fakultet, u Novom Sadu, smer – sušenje i dorada poljoprivrednih proizvoda
- **Doktor nauka (2012)** - Poljoprivredni fakultet u Novom Sadu, Doktorska disertacija: "Kombinovana tehnologija sušenja voćnog tkiva"

Odabране publikacije

1. **Pavkov I.**, Babić M., Babić Ljiljana, Radojčin M., Stojanović Č.: Effects of Osmotic Pre-Treatment on Convective Drying Kinetics of Nectarines Halves (*Pyrus Persica L.*), Journal on Processing and Energy in Agriculture, 2011, 15(4), 217-221.
2. Babić Ljiljana, Matić-Kekić Snežana, Dedović N., Babić M., **Pavkov I.**: Surface Area and Volume Modeling of the Williams Pear (*Pyrus communis*), International Journal of Food Properties, 2012, 15(4), 880-890.
3. **Pavkov I.**, Babić M., Babić Ljiljana, Radojčin M., Stojanović Č. (2010). Effects of Osmotic Dehydration Factors on Convective Drying Kinetics of Pears Slices (*Pyrus Communis L.*), Journal on Processing and Energy in Agriculture, 14(3), 125-130.
4. **Pavkov I.**, Babić Ljiljana, Babić M., Radojčin M.: Osmotic Drying of Apricot (*Prunus armeniaca*) in Sucrose Solution, Agriculturae Conspectus Scientificus, 2009, Vol. 74, 3, 253-257.
5. **Pavkov I.**, Babić, Ljiljana, Babić, M., Radojčin, M.: Osmotic Drying Kinetics of Nectarine Halves (*Pyrus Persica L.*), Proceedings of 6th Central European Congress on Food, CEFood 2012; May 23-26, 2012, Novi Sad, Republika Srbija, p. 888-895, ISBN 978-86-7994-027-8.

Odabrani projekti

1. Sušenje voća i povrća iz integralne i organske proizvodnje kombinovanom tehnologijom, evidencijski broj projekta TR – 03158, (Učesnik).
2. Kvalitet proizvodnje sušenog voća. TR – 20065, 2008 – 2011, (Učesnik).
3. Proizvodi od sušenog voća. BTN - 341002B, 2005 – 2008, (Učesnik).

4. Razvoj osmotske sušare za voće i povrće. BTR - 06889, 2005 – 2007, (Učesnik).
5. Proizvodnja sušene kajsije. BTN.4.3.0.0409.B, 2002 – 2005, (Učesnik).

Akademске aktivnosti

- **Nastava** iz uže naučne oblasti poljoprivredna tehnika na osnovnim akademskim, master i doktorskim studijama
- **Mentor**

Članstvo u udruženjima

- Nacionalno društvo za procesnu tehniku i energetiku u poljoprivredi
- Udruženje prehrambenih tehnologa Srbije

Ostale aktivnosti

- Član uredništva i tehnički urednik časopisa: "Journal on Processing and Energy in Agriculture"
- Član predsedništva i tehnički sekretar Nacionalnog društva za procesnu tehniku i energetiku u poljoprivredi
- 3 recenzije u časopisima sa impakt faktorom
- Govori, čita i piše engleski

Assistant Professor Ivan Pavkov, Ph.D.
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Academic qualifications

- **B.Sc.** (2001) - University of Novi Sad, Faculty of Agriculture
- **M.Sc.** (2007) - University of Novi Sad, Faculty of Agriculture
- **Ph.D.** (2012) - University of Novi Sad, Faculty of Agriculture

Selected publications

1. **Pavkov I.**, Babić M., Babić Ljiljana, Radojčin M., Stojanović Č.: Effects of Osmotic Pre-Treatment on Convective Drying Kinetics of Nectarines Halves (*Pyrus Persica L.*), Journal on Processing and Energy in Agriculture, 2011, 15(4), 217-221.
2. Babić Ljiljana, Matić-Kekić Snežana, Dedović N., Babić M., **Pavkov I.**: Surface Area and Volume Modeling of the Williams Pear (*Pyrus communis*), International Journal of Food Properties, 2012, 15(4), 880-890.
3. **Pavkov I.**, Babić M., Babić Ljiljana, Radojčin M., Stojanović Č. (2010). Effects of Osmotic Dehydration Factors on Convective Drying Kinetics of Pears Slices (*Pyrus Communis L.*), Journal on Processing and Energy in Agriculture, 14(3), 125-130.
4. **Pavkov I.**, Babić Ljiljana, Babić M., Radojčin M.: Osmotic Drying of Apricot (*Prunus armeniaca*) in Sucrose Solution, *Agriculturae Conspectus Scientificus*, 2009, Vol. 74, 3, 253-257.
5. **Pavkov I.**, Babić, Ljiljana, Babić, M., Radojčin, M.: Osmotic Drying Kinetics of Nectarine Halves (*Pyrus Persica L.*), Proceedings of 6th Central European Congress on Food, CEFood 2012; May 23-26, 2012, Novi Sad, Republika Srbija, p. 888-895, ISBN 978-86-7994-027-8.

Selected projects

1. Combined Technology of Integrated and Organic Fruit and Vegetable Drying. TR 03158, 2011-2014; (Participant).
2. The Quality of Dried Fruit Production. TR - 20065, 2007-2011, (Participant).

3. Products of dried fruit. BTN – 341002B, 2005-2008, (Participant).
4. Development of osmotic dryer for fruits and vegetables. BTN – 06889, 2005-2007, (Participant).
5. Dried apricot production, the project Number BTN – 4.3.0.0409.B, 2002-2005, (Participant).

Academic activities

- Teaching at undergraduate, postgraduate and Ph.D. studies (Agricultural Engineering)

Memberships

- National Society of Processing and Energy in Agriculture
- Serbian Association of Food Technologists

Other activities

- Member of Editorial board and technical Editor in Journal: "Journal on Processing and Energy in Agriculture"
- Member of General board and Technical secretary in National Society of Processing and Energy in Agriculture
- Three reviews in referee journals
- Language skills: English