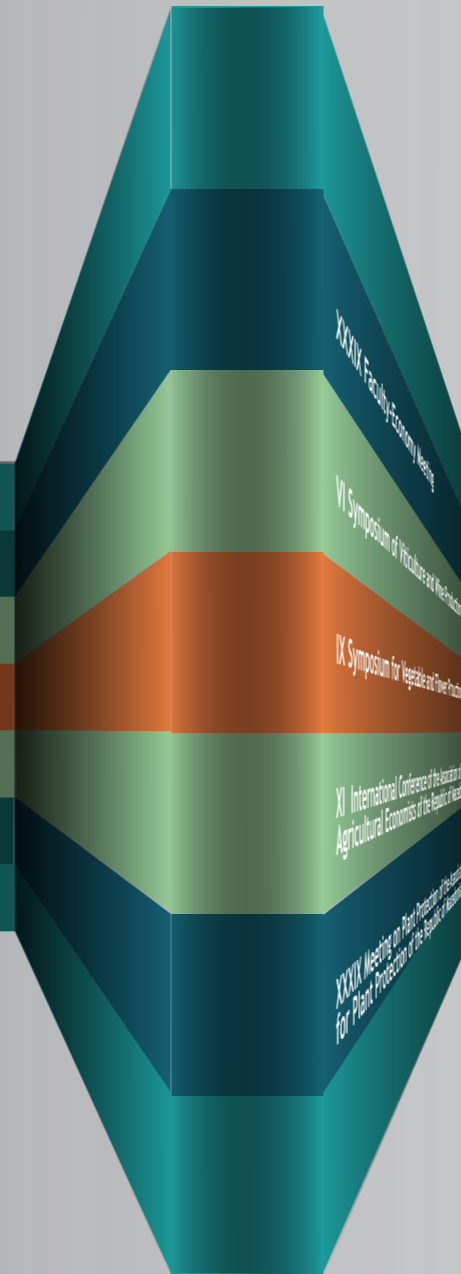


BOOK OF ABSTRACTS



3rd INTERNATIONAL SYMPOSIUM FOR
AGRICULTURE AND FOOD - ISAF 2017
18-20 October 2017,
Ohrid, Republic of Macedonia



*Ss. Cyril and Methodius
University in Skopje*



*Faculty of Agricultural
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BOOK OF ABSTRACTS

The Abstracts are arranged by the chronological order of acceptance, only technically edited according to the Guidelines for Abstracts, without additional editing of the main text. The results and writing style are presented in the original form provided by the authors.

3rd INTERNATIONAL SYMPOSIUM FOR AGRICULTURE AND FOOD

ISAF 2017

**Organized by
Faculty of Agricultural Sciences and Food-Skopje
Ss. Cyril and Methodius University in Skopje,
Republic of Macedonia**

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EVENTS COVERED BY ISAF 2017

**XXXIX FACULTY-ECONOMY MEETING
VI SYMPOSIUM OF VITICULTURE AND WINE PRODUCTION
IX SYMPOSIUM FOR VEGETABLE AND FLOWER PRODUCTION
XI INTERNATIONAL CONFERENCE OF THE ASSOCIATION OF AGRICULTURAL
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XXXIX MEETING ON PLANT PROTECTION OF THE ASSOCIATION FOR
PLANT PROTECTION OF THE REPUBLIC OF MACEDONIA**

For the occasion of its 70 years anniversary, the Faculty of Agricultural Sciences and Food - Skopje organizes a 3rd International Symposium for Agriculture and Food (ISAF 2017), offering possibility for presenting novel and fundamental advances in the field of sustainable agriculture and food production. ISAF 2017 will bring together and foster the communication among leading researchers, engineers and practitioners with an aim to share their scientific ideas and experience with all actors in the agricultural sector. The 3rd International Symposium for Agriculture and Food (ISAF 2017) is intended to gather scientists and engineers in the area of agriculture and food production with imperative to improve and strengthen the cooperation between Universities, Institutes, Agribusiness and related companies.

It is a great pleasure to have a publication compiling over 400 abstracts, from over 20 countries, giving an overview of the scientific interests, contemporary techniques and achievements in different areas of agricultural sciences and food research.

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EFFECTS OF STORAGE CONDITIONS ON FATTY ACID COMPOSITION OF YOGURT

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Abstract

Food packing is very important process in food industry. It prevents or delay undesirable changes to the appearance, flavor, odor and texture of food. Selection of the most appropriate product packaging is based on the knowledge of the food chemistry and microbiology of the product, the environmental conditions that it will encounter from production to consumption and how this affects interactions between the packaging and the food. The aim of this work was to analyze the effects of storage conditions on fatty acid composition of yogurt stored at different conditions. The yogurt samples were grouped into groups according the storage temperature (samples stored at +4°C and at room temperature). Samples for analysis were taken on each 7th day during the period of 28 days. Samples were packed in the same type of packing material – plastic packing. In the analysis of yogurt samples the following parameters were examined: fat content, dry matter content and acidity. Changes of fatty acids composition in samples stored at different temperature (+4°C and room temperature) were analyzed by gas chromatography. Also microbiological safety of yogurt samples was analyzed. The obtained results in this study did not shown significant differences ($p < 0.05$) in the fatty acids compositions between yogurt samples stored at + 4°C and samples stored at room temperature. The results of analyzed parameters of yogurt samples have shown that adequate selection of type of packing material significantly contribute to the maintenance of the quality and safety of the yogurt.

Keywords: packaging material, storage temperature, gas chromatography, food quality.