



**UN FOOD  
CONFERENCE**  
University of Belgrade  
**210<sup>th</sup> Anniversary**  
OCTOBER 5-6 2018

**PROGRAM  
I  
ZBORNIK RADOVA**

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&  
Book of Abstracts*

Beograd, 5 i 6 oktobar 2018  
Belgrade, Octobre 5-6, 2018

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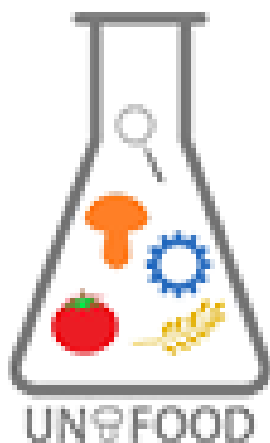
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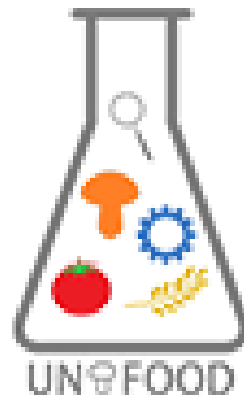


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228 saopštenja prihvaćenih za prezentovanje na konferenciji  
od čega 66 usmenih označenih sa U/O



This book contains abstracts of  
3 Plenary Lectures (PL)  
8 Invited Lectures (IL)  
3 Section Lectures (SL)  
228 contributions accepted for the presentations at conference  
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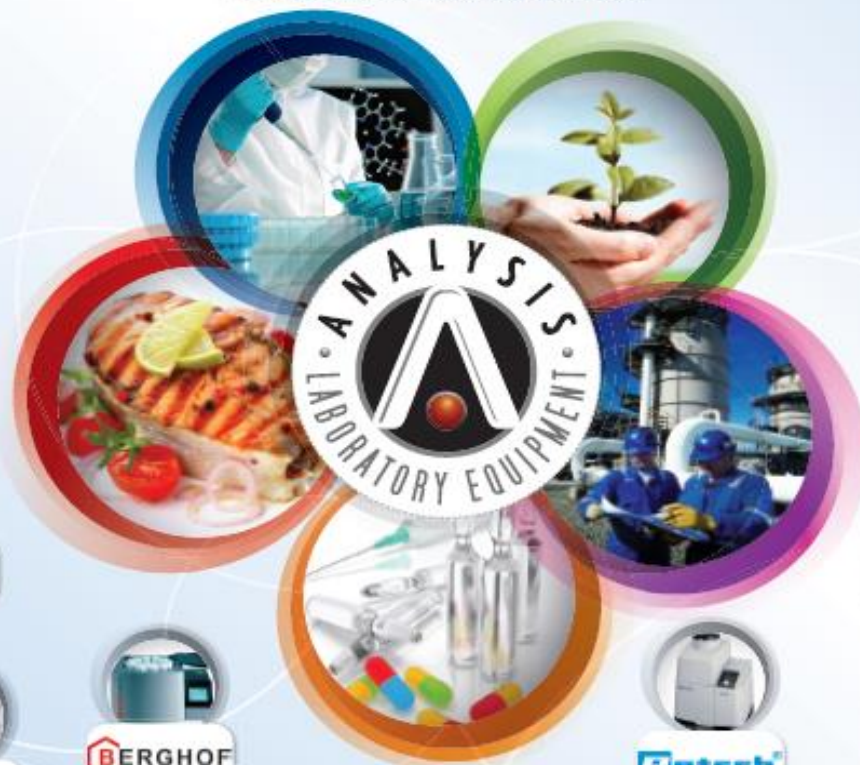
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BEZBEDNOST I KVALITET HRANE / FOOD SAFETY AND QUALITY



BKH14 / FQS14

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## Bioactive compounds of the wild edible mushroom *Laetiporus sulphureus* (Bull.) Murrill. Antioxidant, antifungal and antibacterial properties

Petrovic, J.<sup>a</sup>, Glamočlija, J.<sup>a</sup>, Ćirić, A.<sup>a</sup>, Zoumpoulakis, P.<sup>b</sup>, Proestos, C.<sup>c\*</sup>, Soković, M.<sup>a</sup>

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*Laetiporus sulphureus* is an edible wood-rooting basidiomycete. The proximate composition, total phenol antioxidant capacity and antimicrobial activities of different extracts of *L. sulphureus* were determined. Different extraction methodologies, including high energy techniques, were employed and their effect was examined on the activity of the extracts. Optimum extraction methodologies (classical and ultrasound-assisted) provided one fraction containing neutral and polar lipids and the other fraction containing fungal carotenoids and pigments. Fatty acid analysis indicated a predominant level of polyunsaturated fatty acids followed by saturated and mono-unsaturated fatty acids. Both the aqueous methanolic and water extracts contained higher TPC and showed better antioxidant capacity than the ethanolic extract. Irrespective of the type of extraction applied, *L. sulphureus* showed good antimicrobial activity against all the tested bacteria and fungi, being in some cases stronger than the used antibiotics and mycotics. Therefore, this edible mushroom could be considered as a positive candidate to be utilised by the food industry, not only for obtaining bioactive compounds to be used as natural antioxidants/antimicrobial agents, but possibly also for its nutritional value and health benefits.