











composition of milk and equipment for individual







production of sour-milk products and processed food (cheese), on disposal to all students from all study programs at the faculty.

- 4. Laboratory for Quality and Safety of Meat and Meat Products (equipped for practical work of the Department of Food Technology in the field of meat technology and meat preparations and sensory analysis of meat products. Equipped with instruments and devices for analysis of chemical composition of meat and equipment for individual production of meat preparations (sausages), at disposal to all the students from all study programs at the faculty.
- 5. Laboratory for essential oil extraction from spice and medicinal plants and determination of biologically active substances (equipped for scientific research with sophisticated equipment; FID and mass detector; FAST liquid chromatograph with Diode Array detector; HPLC system with Diode Array detectors post column derivatization; Atomic Absorption Spectrometer; UV-VIS Spectrophotometer with Diode Array Detector.

Other relevant information