

PERSONAL INFORMATION



Zlatko Pejkovski

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Sex M | Date of birth 01.03.1965 | Nationality Macedonian

WORK EXPERIENCE

Business or sector Higher Education

Professor

2010-present

Faculty of Agricultural Sciences and Food (FASF), Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Lectures/ practicals on Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding lectures of I, II and III degree of studies of certain study programs

31. 8. 2008-1.3.2009

Visiting Professor

The Ohio State University, 281 W Lane Ave, Columbus, OH 43210, United States

Fulbright Scholarship for researching activities

2005-2010

Associate professor

Faculty of Agricultural Sciences and Food (FASF), Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Lectures/ practicals on Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding lectures of I, II and III degree of studies of certain study programs

2001-2004

Associate professor

Faculty of Agriculture, Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Lectures/ practicals on Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding lectures of I, II and III degree of studies of certain study programs

1995-2001

Assistant

Faculty of Agriculture, Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Lectures/ practicals on Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding theoretical, laboratory and field exercises

1989-1995

Junior Assistant

Faculty of Agriculture, Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Lectures/ practicals on Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding theoretical, laboratory and field exercises

EDUCATION AND TRAINING

1996-2000

PhD Diploma

▪ Doctor of Agricultural Science (PhD), Faculty of Agriculture, Skopje, Macedonia

1989-1994

MSc Diploma

▪ Master of Agricultural Science (MSc), Faculty of Agriculture, Skopje, Macedonia

1984-1988

BSc Diploma

▪ Bachelor of Science (BSc), Animal Sciences, Faculty of Agriculture, Skopje, Macedonia

- 09.02.2024 ▪ Современи стратегии за исхрана и превенција на болести кај фармските животни. Едукативен Центар за Сточарство, Скопје.
- 24.6.2021 ▪ The workshop for young scientists. Ethics in scientific writing and publishing in biomedicine and related fields. Macedonian Association of Medical Editors, 24.06.2021, Скопје.
- 30.11.2021 ▪ The workshop Metrofood-RI-infrastructure for promoting metrology in food and nutrition held on 30th November 2017 at Faculty of Agricultural Sciences and Food in Skopje, Macedonia
- 2.3.2017 ▪ Traditional food production and food safety workshop. Center for Nutrition and Food Processing, Institute of Animal Husbandry, University of St. Cyril and Methodius, March 2, 2017, Skopje
- 3.10.2013 ▪ Professional seminar on new approaches to classical chemical analysis. Labena. Belgrade
- 5-25.2012 ▪ Management of Eco-Agriculture for Developing Countries 5th to 25th June, 2012 Wuhan-China
- 1-3.2009 ▪ Global food and Agriculture organized by Ohio State University, USA, January-March 2009
- 9.2008 ▪ Introduction to HACCP Principles Course organized by the Department of Agriculture from Ohio, USA, held in Reynoldsburg-USA, 09.2008.
- 10.09.-12.09.2002 ▪ Technologie-forum Fleischwaren. Raps & Co. GesmbH, Gewürzwerk, Austria, Belgrade.
- 8-10.1993 ▪ Food processing, TAC, , August - October 1993, Ege Universitesi, Izmir Turkey.
- 9-10.1992 ▪ Meat and carcass quality in ruminants. IAMZ, Zaragoza, Spain, September-October 1992

PERSONAL SKILLS

Mother tongue(s) Other language(s)	Macedonian				
	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
Serbian	C2	C2	C2	C2	C2
Croatian	C2	C2	C2	C2	C2
Slovenian	B2	B2	B2	B2	B2
Bulgarian	B2	B2	B2	B2	B2

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user

Common European Framework of Reference for Languages

Communication skills

- Excellent verbal and written communication skills with co-workers and students. More than 34 years of experience as a teaching and research worker in the field of meat technology and meat processing.
- Effective communication with different audiences acquired during informal and formal public speaking at congresses, conferences.
- A very communicative person who likes to travel, research, work and collaborate with different people (participation in congresses, projects, collaboration with professors from other faculties, joint research and results in the field of technology and meat processing). Wants to share reports and ideas with students and faculty they work with.

Organisational / managerial skills

- Excellent organizational skills gained from work experience, participation in teamwork with students and work colleagues. Leader and participant in diverse teams with success and harmony. Ability to organize and implement tasks within the given time, paying attention to details. Working on different tasks at the same time during work experience. Ability to solve various problems and situations related to educational and laboratory research work.

Job-related skills

- Excellent mastery of technological processes in the meat processing industry.
- Excellent knowledge and skills acquired as a result of the use of laboratory supplies, equipment and instruments in the laboratory.

Computer skills

- Excellent command of Microsoft Office™ tools (Word™, Excel™ and PowerPoint™)
- Competent with specific software packages
- Basic knowledge of graphic design applications (Adobe Illustrator™, PhotoShop™)
- Access and use of information and services through internet

Driving licence

- A and B

ADDITIONAL INFORMATION

Projects

International:

- New technologies development for safety nutrition sausages, the project donor is NATO, project duration: January 2005 to December 2006.
- Substitution of animal fats and some harmful to health additives in sausages, donor MES of R. Macedonia and MZT of R. Slovenia, project duration: January 2005 to December 2006.

National:

- Alternative sources of nitrites - innovation in the meat industry, a project financed by UKIM - Skopje, for a duration of 12 months from 2022 to 2024.
- Use of sunflower oil and sodium lactate in the production of poultry and beef hot dogs – project financed by Lend O`Lakes, 2002 (manager).
- Development of new products and new technologies – project financed by Land O`Lakes, 2002 (manager)
- Replacement of animal fats with vegetable oils in sausages financed by the Ministry of Education and Science of the RM (June 1, 2001-May 31, 2004).
- Reduction and substitution of nitrites in meat processing financed by the Ministry of Education and Science of the RM (July 1, 1997-June 30, 2000)

Conferences, symposium and Congress

- Научна конференција со меѓународно учество Научен и публицистички интегритет во биомедицината. Македонска академија на науки и уметности, Скопје, 25 април 2024 година.
- 62nd International Meat Industry Conference-MEATCON 2023. Exploring current challenge and future perspectives in food and nutrition. October 1-4th Grand Kopaonik Mit Kopaonik, Serbia.2023.
- Научна конференција со меѓународно учество. Научни публицистички интегритет во Биомедицината. Македонска академија на науките и уметностите, Скопје, 26.4. 2024.
- 4rd International symposium for agriculture and food, 12-14 October 2022, Ohrid
- XXIII Symposium on biotechnology with International Participation, 09-10 March 2018, Zbornik radova, 505-509, Čačak
- XXV International scientific conference. The power of knowledge, which took place in Kavala, Greece, October 11-13.2019
- National Conference on EFSA awareness and cooperation opportunities in the risk assessment process, September 06, 2019 Skopje, RNM
- Agricultural Policy Forum 2018. Determinant of the Regional Rural Development and EU Perspectives of SEE, 16th-18th October, 2018 Jahorina, Bosnia and Herzegovina
- XXIII Symposium on biotechnology with International Participation, 09-10 March 2018, Skopje
- 3rd International symposium for agriculture and food, 18-20 October 2017, Ohrid
- XIII International Conference THE TEACHER OF THE FUTURE, 25-28 May, 2017. Budva, Montenegro
- VII International Scientific Agriculture Symposium "Agrosym 2016" from 6th to 9th October on Jahorina mountain, Bosnia and Herzegovina
- International Scientific Conference Global challenges and opportunities-future perspectives of developing countries held on 20th May 2016.
- 2nd International symposium for agriculture and food, 7-9 October 2015, Ohrid
- Science Communication for Public Debate, 1st-3rd, July 2013 Ispra, Italy
- Novi pristupi kod klasičnih hemijskih analiza. Fakultet za zemjodjelski nauki i hrana Skopje.03.10.2013
- International 56th Meat Industry Conference, Tara, Serbia, June 12th-15th 2011
- International 55th Meat Industry Conference, Tara, Serbia, June 15th -17th 2009
- Terra Madre. World Meeting of Food Communities from 26th September to 3th October 2006, in Turin, Italy
- 52nd International Congress of Meat Science and Technology (ICoMST 2006) Harnessing and exploiting global opportunities. August 13th-18th, 2006 Dublin, Ireland
- U.S Poultry Processing, Struga, 15th September 2005. Macedonia Ganted, September, 15, 2005.

Memberships

- Member of the Macedonian American Alumni Association.
- Member of the Commission for awarding the quality mark at the association of manufacturers of meat and dairy products
- Member of the commission for primary agricultural production at the center for applied research and permanent education in agriculture
- Member of the committee for student activities and sports at FASF
- Member of the editorial board for editing and printing of the annual proceedings of FASF
- Member of the disciplinary commission at FASF
- Member of the competition committee for admission of students

Publications

1. Silovska Nikolova, A., **Pejkovski, Z.**, Srbinovska, S., Santa, D., Todorovska. N. 2023. The effect of starter cultures on weight loss in dry-cured pork loin produced with and without nitrites. *Journal of Agricultural, Food and Environmental Sciences*, 77, (2) 1-8.
2. Silovska Nikolova, A., **Pejkovski, Z.**, Belichovska, D., & Belichovska K. (2023). The effect of Swiss chard powder and starter cultures on color development and stability in dry cured pork loin. *Meat Technology — Special Issue*, 64 (2), 407-411. Impact factor 0.31
3. **Pejkovski, Z.**, & Silovska Nikolova, A. (2023). Usage of Starter cultures as inhibitors of microbiological hazards in fermented meat products. *Knowledge - International Journal*, 58(3), 433–437.
4. Silovska Nikolova, A., **Pejkovski, Z.**, Velkoska-Markovska, L., Belichovska, D., Nakov, D., Belichovska K. (2022). The effect of Swiss chard powder and starter cultures on colour development in smoked pork loin. *Journal of Agricultural, Food and Environmental Sciences*, 76, (2) 1-11.
5. Daniela Beličovska, **Zlatko Pejkovski**, Aleksandra Silovska-Nikolova, Katerina Beličovska, Vesna Levkov, Nikola Painovski, Elena Evtimova, Mimi Kratovalieva-Stanikevska. (2022). Possibility for pork fat, phosphate and nitrite replacement in chicken frankfurter production. *Macedonian Journal of Animal Science* 12(2), 55-64.
6. Aleksandra Silovska Nikolova, Lence Velkovska-Markovska, **Zlatko Pejkovski**. 2021. Market research-how interested are consumers in meat products with fewer E-numbers in their declaration. *Journal of Agricultural, Food and Environmental Sciences Vol 75 No 1*, pp.1-8.
7. Daniela Belichovska, **Zlatko Pejkovski**, Aleksandra Silovska Nikolova, Katerina Belichovska, Rodne Nastova, Natasha Gjorgovska. 2020. Chemical and fatty acid composition of poultry meat and pork fatback as a raw material for the production of frankfurters, *Macedonian Journal of Animal Science*, Vol. 10, No. 1–2, pp. 23–28, 2020.
8. Daniela Belichovska, **Zlatko Pejkovski**, Aleksandra Silovska-Nikolova, Katerina Belichovska, Vesna Levkov, Nikola Pacinovski, Elena Eftimova, Mimi Kratovalieva-Stanikevska. 2020. Possibilities for pork fat, phosphate and nitrite replacement in chicken frankfurter production. *Macedonian Journal of Animal Science*, Vol. 12, No.1-2, pp.55-64.
9. Najdenovska Olga, **Pejkovski Zlatko**, Stojanova Monika, Najdenovska Jovana, Taneski Dejan, Belichovska Daniela. 2019. Effect of bioprotective and starter cultures on bacteria count and lactobacteria. *Investigations on "Vevchani Lukanec" sausage*. *FLEISCHWIRTSCHAFT INTERNATIONAL*, 1, 62-65.
10. Aleksandra Silovska-Nikolova, **Zlatko Pejkovski**, Daniela Belichovska, Katerina Belichovska. 2019. Fish consumption and processed fish products in the Republic of North Macedonia. *Knowledge International Journal*, 35 (3): 909-914.
11. Daniela Belichovska, **Zlatko Pejkovski**, Aleksandra Silovska-Nikolova, Katerina Belichovska, Health aspects of fat and cholesterol intake in everyday human nutrition. *Knowlence International Journal*, Vol. 30.3. Institute of Knowledge Management. Promoted in Vrnjačka Banja, March 2019, p. 643-648.
12. Katerina Belichovska, Daniela Belichovska, **Zlatko Pejkovski**. 2019. Smoke and smoked fish production. *Tehnologija mesa*, 1, Vol.60, 37-43.
13. Aleksandra Silovska-Nikolova, **Zlatko Pejkovski**, Daniela Belichovska, Katerina Belichovska, Domestic market research, detecting the factors that influence consumers' choice of meat products by domestic or foreign producers. *Knowlence International Journal*, Vol. 31.3. Institute of Knowledge Management. Promoted in Budva, June 2019, p. 681-687.
14. Aleksandra Silovska-Nikolova, **Zlatko Pejkovski**, Daniela Belichovska, Katerina Belichovska, Traditional Macedonian sausages with starter cultures. XXII International Conference THE POWER OF KNOWLEDGE, 11-13 October, Kavala, Greece, – International journal, Institute of Knowledge Management, Scientific papers, Vol. 34.3, pp. 657-662, Natural sciences and ecology, 2019, Skopje.
15. Grimes, F., Kocevski, D., Dimitrievski, D., Martinovska, A., Gjoshevski, D., Simonovska, A., Nacka, M., Stamenkovska, I.J., **Pejkovski, Z.**, Dzabirski, V., Srbinovska, S., Gjeorgjievski, S., Dodovski, A., Dimitrovski, V., Buzharovska, D. 2019. Sustainable broiler production in North Macedonia – A value chain guide to best practice. Budapest. FAO, 2019.
16. Stojanova M., Najdenovska O., **Pejkovski Z.** 2018. The influence of some starter cultures on the texture of industrially produced Macedonian traditional sausage. XXIII Symposium on biotechnology with International Participation, 09-10 March 2018, Zbornik radova, 505-509, Čačak.
17. Belichovska D., **Pejkovski Z.**, Belichovska K. 2018. Replacement of pork fat with sunflower oil in beef frankfurter production. XVII International Conference THE TEACHER OF THE FUTURE, 23-26 May, Budva, Montenegro, International journal, Institute of Knowledge Management, Scientific papers, Vol. 23.3, pp. 803-806, Natural, biotechnical and technical-technological sciences, 2018, Skopje.

18. Stojanova M., Najdenovska O., **Pejkovski Z.**, Knežević B., Jovana Najdenovska J., Taneski D. 2018. The influence of two starter cultures on some quality properties of Macedonian traditional sausage. Green Room Sessions 2018 International GEA (Geo Eco-Eco Agro) Conference - Book of Abstracts, Conference 1-3 November 2018, Podgorica. <http://www.greenrooms.me/userfiles/Abstracts.pdf>
19. Zoran Popovski, Elizabeta Miskoska-Milevska, Tome Nestorovski, **Zlatko Pejkovski**. 2017. Innovation in food control, Duplex PCR opens new possibilities for the detection of GM soya in chicken sausages, FLEISCHWIRTSCHAFT INTERNATIONAL, 1, 44-46.
20. Katerina Belichovska, Daniela Belichovska, **Zlatko Pejkovski**, Suzana Duraku. 2017. Chemical characteristics of water in reservoir "Shpilje". XIII International Conference THE TEACHER OF THE FUTURE, 25-28 May, Budva, Montenegro, Scientific papers, Vol. 17.3, pp. 1331-1336, Medicine and natural sciences.
21. Daniela Belichovska, Katerina Belichovska, **Zlatko Pejkovski**, Zora Uzunoska. 2017. Effect of genotype on physico-chemical characteristics of rabbit meat. Tehnologija mesa, 1, Vol.58, 10-15.
22. Slobodan Lilić, Nikolić D., **Pejkovski Z.**, Velebit B., Lakićević V., Korićanac L and Vranić D. 2017. Sodium and potassium content and their ratio in meatballs in tomato sauce produced with lower amounts of sodium. IOP Conf. Ser.: Earth Environ. Sci. 85 012053.
23. Belichovska D., **Pejkovski Z.**, Belichovska K., Uzunoska Z. and Silovska-Nikolova A. 2017. Effect of vegetable oils on fatty acid composition and cholesterol content of chicken frankfurters. IOP Conf. Ser.: Earth Environ. Sci. 85 012059.
24. **Pejkovski Z.**, Belichovska D. and Belichovska K. 2017. Influence of spice mixture of oregano and savory on the characteristics of čevapi. 3rd International symposium for agriculture and food, 18-20 October 2017, Ohrid. Book of abstracts, 97, 18-20 October, Ohrid.
25. Azderski J., Tuna E., **Pejkovski Z.** and Hadzievski V. 2017. New concepts in technological development of agriculture. 3rd International symposium for agriculture and food, 18-20 October 2017, Ohrid. Book of abstracts, 11, 18-20 October, Ohrid.
26. Belichovska K., Belichovska D. and **Pejkovski Z.** 2017. Study of gonadosomatic index of Salmo Ohridanus steindachner from Ohrid lake. 3rd International symposium for agriculture and food, 18-20 October 2017, Ohrid. Book of abstracts, 82, 18-20 October, Ohrid.
27. Stojanova M., Najdenovska O., **Pejkovski Z.** and Trajčev M. 2017. The influence of Some Starter Cultures on the Instrumental Values for Color of Industrially Produced Macedonian Traditional Sausage. International Organization of Scientific Research Journal of Engineering (IOSRJEN), Vol.07, Issue 10, pp 44-49. (Impact Factor 1.645).
28. Belichovska Daniela, **Pejkovski Zlatko**, Uzunoska Zora, Belichovska Katerina and Uzhevskia Dana. 2016. A bioprotective culture shows positive effects. FLEISCHWIRTSCHAFT INTERNATIONAL, 2, 107-111.
29. Daniela Belichovska, **Zlatko Pejkovski**, Katerina Belichovska. 2016. Impact of starter cultures and plant fibers on the characteristics of fermented sausages. International Journal of Recent Research in Arts and Sciences, Vol. 5, 80-90, Scientific Conference « Global challenges and opportunities – future perspectives of developing countries, 20th to 21st May 2016, MIT University Skopje.
30. Ažderski Jovan, Tuna Emelj, Popovska Despina, **Pejkovski Zlatko**, Bošev Dane, 2016. Development and implementation of a sustainable system of management adjusted to the rural economy. Policy and economics for sustainable agricultural and rural development, Proceedings of papers, 7-13, AAEM 10th International Conference, 12-14 May 2016, Ohrid.
31. Uzunoska Zora, **Pejkovski Zlatko**, Kalevska Tanja, Beličovska Daniela, Beličovska Katerina, Stamatovska Viktorija, 2016. THE POSITIVE IMPACT OF BIOPROTECTIVE CULTURE ON CERTAIN BURGER PARAMETERS. Macedonian Journal of Animal Science, Vol. 6, No. 1, pp 31–39 (2016).
32. Katerina Belichovska, Daniela Belichovska, **Zlatko Pejkovski**, Zora Uzunoska, Suzana Duraku. 2016. Microbiological analysis of the gut content in fish from the fishpond of 'Lukovo'. Eleventh International Scientific Conference KNOWLEDGE IN PRACTICE, 16-18 December, 2016, Bansko, Bulgaria, Vol. 15.1, pp 445-449.
33. Popovski Zoran, **Pejkovski Zlatko**, Nestorovski Tome. 2016. Stress free populations deliver quality, FLEISCHWIRTSCHAFT INTERNATIONAL, 5, 17-21.
34. Beličovska Katerina, Beličovska Daniela, **Pejkovski Zlatko**, Uzunoska Zora. 2015. Hemijski sastav i pH-vrednost mesa kalifornijske (Oncorhynchus mykiss) i potočne pastmrke (Salmo trutta fario) gajene u ribnjaku, Tehnologija mesa, 1, vol.56, 75-80.

35. Uzunoska Zora, Pejkovski Zlatko, Belichovska Daniela, Ristova Bozanka. 2015. The positive impact of bioprotective culture on certain burger parameters, Pre - Conference workshop on Innovative technologies for advanced food processing and nutrition towards better health, Proceedings, Book of abstracts, 35, 29-30 May, Ohrid.
36. Veta Adrijan, **Pejkovski Zlatko**, Belichovska Katerina, Belichovska Daniela. 2015. Improving the oxidative stability of fats in burgers, 2nd International symposium for agriculture and food, 7-9 October 2015, 153, Book of Abstracts, Ohrid.
37. Belichovska Daniela, Belichovska Katerina, **Pejkovski Zlatko**. 2015. Chemical composition, water holding capacity and cooking loss of rabbit meat, International symposium for agriculture and food, 7-9 October 2015, 16, Book of Abstracts, Ohrid.
38. **Pejkovski Zlatko**, Belichovska Katerina, Belichovska Daniela, Duraku Suzana. 2015. Convenience of water from pond "Crešovo" for fish farming, International symposium for agriculture and food, 7-9 October 2015, 356, Book of Abstracts, Ohrid.
39. Naumovski Mirče, Beličovska Katerina, Beličovska Daniela, **Pejkovski Zlatko**, Duraku Suzana. 2015. Water quality for fish farming in the pond "Modrič", International symposium for agriculture and food, 7-9 October 2015, 351, Book of Abstracts, Ohrid.
40. Belichovska Daniela, Pejkovski Zlatko, Belichovska Katerina. 2015. POSSIBLE ALTERNATIVES TO PORK FAT, NITRITE AND PHOSPHATE IN FRANKFURTERS, Book of Abstracts, 682, Sixth International Scientific Agricultural Symposium "Agrosym 2015", Jahorina, October 15 - 18, 2015.
41. Pejkovski Zlatko, Uževska Dana. 2013. Usage of bioprotective cultures in vacuum-packaged chicken breasts in casing, International symposium for agriculture and food, 12-14 December 2013, Symposium proceedings, 719-726, Skopje.
42. Dijana Naseva, Zlatko Pejkovski and Aco Kuzelov. 2013. Ostrich meat shows nutritional advantages, FLEISCHWIRTSCHAFT INTERNATIONAL, 5, 22-27.
43. Dijana Naseva, Zlatko Pejkovski and Aco Kuzelov. 2012. Ostrich – yield and chemical composition, FLEISCHWIRTSCHAFT INTERNATIONAL, 1, 53-58.
44. Ganić Amir, Lilić Slobodan, Krvavica Marina, Čandek-Potokar Marjeta, Pejkovski Zlatko. 2012. Osnovne odlike kvaliteta "Višocke pecenice", Tehnologija mesa, 2, 134-139.
45. Ažderski Jovan, Pejkovski Zlatko, Stojanova Marina, Jakovlev Zlatko, Angelkova Tanja, Bunevski Gjoko. 2011. Production and consumption of meat in Republic of Macedonia, Tehnologija mesa, 1, 187-192.
46. Lilić Slobodan, Matekalo-Sverak Vesna, Vranić Danijela, Saičić Snežana, Okanović Gjorgje, Pejkovski Zlatko. 2011. Važnije promene proteina i lipida tokom soljenja i sušenja svinjskog mesa, Tehnologija mesa, 2, 217-224.
47. Bunevski Gjoko, Pejkovski Zlatko, Sekovska Blagica, Radevska Marijana, Stojanovski Stojmir. 2011. Protection of transboundary cattle breed Busha in Republic of Macedonia, International Scientific Symposium of Agriculture "Agrosym Jahorina 2011", 247-253, Jahorina.
48. Naseva Dijana, Pejkovski Zlatko and Lilić Slobodan. 2010. Evaluation of the ostrich carcass reared and slaughtered in Macedonia, Tehnologija mesa, 2, 143-148.
49. Pejkovski Zlatko, Kratovalieva Mimi, Polak Tomaž, Rajar Alenka, Gašperlin Lea and Žlender Božidar. 2006. Possibility of nitrite, phosphate and pork fat substitution in poultry frankfurters production, 52nd International Congress of Meat Science and Technology, Harnessing and exploiting global opportunities, Dublin, Ireland, 579-580.
50. Pejkovski Zlatko., Belichovski Stojan, Žlender Božidar, Gashperlin Lea, Stevanovich Marjeta, Mihajlovich Ivica. 2003. The effect of PCCMP and ANGKAK on sensoric and instrumentally measured colour properties of frankfurters. Scientific works "Food science, technique and technologies 2003", 50 years of University of food technologies, Plovdiv, L, Issue 2, Plovdiv, Bugaria October 15-17 2003, 35-41.
51. Trajkoski Trajce, Pejkovski Zlatko, Belichovska Katerina. 2003. Influence of genotype on weight gain and yield of meat in rabbits (*Oryctolagus cuniculus*), II Symposium of livestock production with international participation, Ohrid, June 18-21, Book of abstracts, 50-51.
52. Пејковски Златко, Депиновска Александра, Коцарев Петар, Костадинова Катерина. 2003. Развој на нови производи и нови технологии, Млеко и месо и нивните производи, Скопје, III, број 8, 8-12.
53. Пејковски Златко, Коцарев Петар, Костадинова Катерина. 2002. Употреба на сончогледово масло и натриум лактат во производството на пилешки и говедски виршли, Млеко и месо и нивните производи, Скопје, II, бр.6, 3-11.

54. **Пејковски Златко**, 2002. Квалитетни особини на свинското месо. Семинар за воведување на "СЕУРОП" стандард во производството на свињи во Република Македонија, Земјоделски факултет, Скопје.
55. Михајловиќ Ивица, Беличовски Стојан, **Пејковски Златко**, Џинлески Борислав и Цветковиќ Јулијана. 2001. Влијание на одредени редуktivни средства врз содржината на резидуалните нитрити во виршлите. Симпозиум за сточарство со меѓународно учество, Струга, 309-314.
56. **Пејковски Златко**, Беличовски Стојан. 2001. Ферментиран ориз како алтернатива на нитритите во преработките од месо. Симпозиум за сточарство со меѓународно учество, Струга, 301-307.
57. Аждерски Јован, Средојевиќ Зорица, **Пејковски Златко**. 1998. Влијанието на економскиот развој врз еколошката криза и положбата на земјоделството. I конгрес на еколозите на Македонија со меѓународно учество, Зборник на трудови, Охрид, Том 2, 902- 916.
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