

PERSONAL INFORMATION



Frosina Babanovska-Milenkovska

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Sex Female | Date of birth 08. Sept.1969 | Nationality Macedonian

WORK EXPERIENCE

From Dec. 2022 to present **Associate professor in scientific field of Food engineering, Quality, safety and Fruits and vegetables processing**

Department for fruit and vegetable processing, Food institute, Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, North Macedonia.
<http://www.fznh.ukim.edu.mk/>

The purpose of the current position is to give lectures, theoretical and practical laboratory exercises, according to the accredited study and teaching programs for the undergraduate, master and doctoral students. Active participation in application of some analytical methods and scientific research performed at the Department for fruit and vegetable processing and in a collaboration with other scientific Institution and laboratories for food control: also has participation in the preparation of new materials for theoretical and laboratory exercises subjects, as well as in cooperation with some companies from Food industry, exchanging of experiences, providing practical advice in food processing and food quality and safety.

From Feb. 2018 to Dec. 2022 **Assistant professor in scientific field of Food engineering, Fruits and vegetables processing**

Department for fruit and vegetable processing, Food institute, Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, North Macedonia.
<http://www.fznh.ukim.edu.mk/>

The purpose of the current position is to give lectures, theoretical and practical laboratory exercises, according to the accredited study and teaching programs for the undergraduate, master and doctoral students

From Dec. 2009 to February 2018 **Assistant in scientific field of Food engineering, Fruits and vegetables processing**

Department for fruit and vegetable processing, Food institute, Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, North Macedonia.
<http://www.fznh.ukim.edu.mk/>

From March 2002 to Dec. 2009 **Senior Food Analyst**

Accredited Laboratory for food control (ISO 17025), Institute for Public Health, Skopje, North Macedonia, <https://www.iph.mk/>

Determine physical and chemical characteristics of different kind of food, additives and beverages, by applying standard analytical methods. Comparing the results according to the regulations. Implementation of some International standards for Laboratory and for Food quality control. Implementation the Standard Operative Procedure according the requirements of ISO Standards, validation and verification of analytical methods.

From 1991 to 2002 **General Manager at Interholmak, Skopje**

Wholesale and retail trade, mixed company for foreign and internal trade, with a representative office in Belgrade, Serbia

Commercialist at Holmak, Skopje

Wholesale and retail trade,

From 2008 **Food consultant, External Consultant for Implementation of HACCP**

Principles in differed food sectors. An external consultant and trainer for Implementation of HACCP Principles at the Management Center for Quality of Production and Services,

Economic Chamber of Macedonia, Skopje, Macedonia, and an external consultant and trainer in private food consulting companies, small and medium food processing companies. Main activities and responsibilities: Implementation of requirements for a HACCP base on Food Safety System, including the Prerequisite Programs. Obtaining the necessary documents, well specified, fully operational and verified in order to facilitate the successful application an implementation of HACCP. Participation in training for implementation of good production practice (GPP) and good hygiene practice (GHP) which are preconditions for the HACCP food safety system as well as application of Codex Alimentarius (training for gaining basic knowledge on food safety).

From 20014 **Food consultant, External Consultant**

At the consulting company "Constan", engagement as an external expert for food safety and quality, with active participation in providing consulting services and participation in trainings in the following areas: training for the implementation of GPP and GHP, as prerequisites for HACCP the food safety system and implementation of Codex Alimentarius; training, implementation and maintenance of the HACCP food safety system; training for internal auditors for HACCP food safety system; consultations on the implementation of ISO 17025 – standard for quality management in laboratories; consulting for BRC (global food standard) and IFS (international food standard), etc.

EDUCATION AND TRAINING

From 2010 to 2015 **Diploma of PhD in agriculturalal sciences**

Department for fruit and vegetable processing, Food institute, Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, Republic of Macedonia.

From 2005 to 2007 **Diploma of Master of Science in Food Quality and Safety**

Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, Republic of North Macedonia.

2017 **Bachelor of Science, Diploma of graduate Agricultural engineer, Processing of agricultural products**

Faculty of agricultural science and food, "Ss. Cyril and Methodius" University in Skopje, Republic of North Macedonia.

2000 **Bachelor of Science, Diploma of graduated engineer technologist Food technology and Biotechnology**

Faculty of Technology and Metallurgy, University Ss." Cyril and Methodius", Skopje

From 2008 to 2009 **Certificates of Long-life learning in Innovations in Food Processing**

Faculty of Technology and Metallurgy, , University Ss." Cyril and Methodius", Skopje.
Study on subjects: *Food quality and safety; Food Additives; Nutritional value of food; and Chromatographic methods.*

Other trainings

- 2023 • **Training on food composition data collection and documentation**, online - National Agricultural and Food Centre – Food Research Institute, Priemyselná 4, Bratislava, Slovakia
- 2018 • **Training for internal verifiers according to MKS EN ISO/IEC 17025:2018 and MKS EN ISO 19011:2018 standards**, IARM, Skopje;
- 2012 • **Training in the field of Metrology in Chemistry**, TrainMiC, by JRC European Commission- IRMM of the European Union, Belgium;
- 2011 • **Training for trainers in subjects: Food Safety System, Modified Atmosphere Packaging: Science & Technology for Food Applications**, organized by Economic Chamber of Macedonia and Flemish Government from Belgium.
- 2010 • **Training on International systems: BRC, IFS, ISO 22000, GlobalGAP, GFSI**, Chamber of Commerce of Macedonia,
- 2010 • **Training on: Good hygiene practices and HACCP; European hygiene legislation; Basics of food labelling legislations**, Chamber of Commerce of Macedonia,
- 2008 • **Training for new trainers Train MiC Trainers, metrology training in chemistry**, by JRC – IRMM of the European Union. Tervuren, Brussels,
- 2008 • **Training on the applied ion selective method for the determination of fluoride in milk and urine; The metabolism of fluoride**, Institute of Food, Santiago, Chile,
- 2007 • **Training for Laboratory management and accreditation procedures**, Accreditation Institute of R.

- 2006 Macedonia – IARM, Skopje;
 • Training for working with a liquid chromatography device, Shimadzu HPLC, model LC-20 A Prominence, Republic Institute of Health Care, Skopje;
- 2005 • Training for Technical and Normative - Review of ISRM Draft Standards, Managing standards activities effectively, IARM, Institute for Standardization, Skopje.

PERSONAL SKILLS

Mother tongue(s) Macedonian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	B2	B2	C1
German	A2	A2	A2	A2	A2
French	A2	A2	A2	A2	A2
Ex-Yugoslav	C2	C2	C2	C2	C2

Communication skills **Social skills and competences:**

- team work
- good ability to adapt to multicultural environments
- good communication skills
- share experiences and ideas with students, professors, professionals and experts.

Digital competence **Computer skills and competences:**

- Microsoft Office™ tools (Word™, Excel™ and PowerPoint™)
- Internet application (e-mail and web)
- Basic knowledge of graphic design applications

Technical skills and competences:

- High Pressure Liquid Chromatography (HPLC/RI and HPLC/DAD), Spectrophotometry.

Instrumentation for food quality control

Organisational / managerial skills Excellent organizational skills, ready for teamwork. Organizing lecturing, organizing and performing outreach activities, laboratory exercises, etc.
 Leader and participant in various teams with success and harmony. Ability to organize and implement tasks within the given time, paying attention on details. Working on different tasks at the same time during the work experience. Capability to solve different problems and situations associated with the education, sensory analysis and laboratory research work.

Job-related skills -Internal verifier according to MKC EN ISO / IEC 17025: 2006, for accredited laboratories, at the Faculty of Agricultural Sciences and Food, UKIM in Skopje.
 -Excellent knowledge and application of appropriate educational skills and laboratory methods for the preparation and analysis of certain ingredients according to which the quality and safety of food products is determined. Ability to use different laboratory techniques and instrumental methods, from sample preparation up to work with different laboratory equipment and instruments.
 -Experience and excellent knowledge of the procedures for applying good laboratory practice, knowledge in the field of metrology in chemistry, knowledge and excellent governance in the processes of quality control in the food sector and performing the audit in accordance with the applicable procedures and regulations.

Other skills Replace with other relevant skills not already mentioned. Specify in what context they were acquired.
 Example:
 • carpentry

Driving licence B

ADDITIONAL INFORMATION

Publications
Printed professional papers

1. Karakasova Ljubica, **Babanovska-Milenkovska Frosina**, Mladenova Jelena, Velkoska-Markovska Lenche, Durmishi Namik, Bogdanovska Vesna (2023) Quality properties of solar dried goji berries (*Lycium barbarum*), International journal of Food Technology and Nutrition, vol. 6, no. 11/12, 2023, UDC: 664.854:582.926.2(497.7);
2. Jankulovska, M S., Sokolovska, V., Velkoska-Markovska, L., Bogevska, Z., Karakasova, Lj., Manasievska, S., Miskovska-Milevska, E., **Babanovska-Milenkovska, F.**, Markoski, M. (2023): Extraction and spectrophotometric quantification of total polyphenolic content in onion. Agriculture and Forestry, 69 (2): 217-226. doi:10.17707/AgricultForest.69.2.17;
3. **Frosina Babanovska-Milenkovska**, Dragan Gjorgjev, Ljubica Karakasova, Biljana Culeva (2022) Artificial sweeteners in various food products - quantification and intake assessment, Journal of Agricultural, Food and Environmental Sciences Vol 76 No 4 (2022) 52-64;
4. **Frosina Babanovska-Milenkovska**, Ljubica Karakasova, Marina Stefova, Biljana Culeva, Shenaj Skenderoska, Hussein G. Daoud (2022) Quantification of carotenoids in some varieties of red peppers (*Capsicum annum* L.) And their processed products, Journal of Agricultural, Food and Environmental Sciences Vol 76 No 6 (2022) 43-56;
5. Ljubica Karakashova, Vesna Bogdanovska, Martin Stojanov, **Frosina Babanovska Milenkovska**, Lenche Velkoska-Markovska, Viktorija Stamatovska, Namik Durmishi (2022) Total anthocyanins in fresh fruit and compote of "oblacinska" sour cherry (*Prunus cerasus* L.), Journal of Agricultural, Food and Environmental Sciences Vol 76 No 3 (2022) 25-30;
6. Ljubica Karakashova, **Frosina Babanovska-Milenkovska**, Jelena Mladenova, Lence Velkoska-Markovska, Viktorija Stamatovska, Namik Durmishi (2022) Comparison of quality properties of fresh and solar dried goji berries (*Lycium barbarum*), XXVI International eco-conference 2022, XII Safe food, 21nd – 23th September 2022, Novi Sad, Serbia, Publisher Ecological movement of Novi Sad, Proceeding p.207-2015;
7. Hristovski Kiril D., Burge Scott R., Boscovic Dragan, Burge Russell G., **Babanovska-Milenkovska Frosina**, (2022) Real-time monitoring of kefir-facilitated milk fermentation using microbial potentiometric sensors, Journal of Environmental Chemical Engineering, Volume 10, Issue 3, June 2022, 107491, Q1, H-index72, IF 7.968
8. Jankulovska M.S., Sokolovska V., Velkoska-Makovska L., Bogevska Z., Karakasova Lj., Manasievska-Simikj S., Miskoska-Milevska E., **Babanovska-Milenkovska F.**, Markoski M. (2021) Determination of Total Polyphenols and Flavonoids in Different Populations of Onions, 3rd World Conference on sustainable life sciences (e-conference) 19-21 October 2021, Proceeding book of Abstracts. p. 70
9. Karakashova Ljubica, **Babanovska-Milenkovska Frosina**, Mladenova Jelena (2020) Solarno sušenje godži bobice (*Lycium barbarum*, IX Naučno – stručni skup Preduzetništvo, inženjerstvo i menadžment, PIM9, Zrenjanin, R. Srbija;
10. Karakashova Ljubica, **Babanovska-Milenkovska Frosina**, Kavrakova Daniela (2020). Uticaj procesa zamrzavanja na nutritivne karakteristike dve sorte šljiva IX Naučno – stručni skup Preduzetništvo, inženjerstvo i menadžment, PIM9, Zrenjanin, R. Srbija
11. **Babanovska-Milenkovska F.**, (2019), Food safety education at undergraduate level (BsC), where technology, food and health is addressed, 1st Conference, World Food Safety Day, Ljubljana, Slovenia, Realization of food safety in Profession, practice and education, page 19-22.
12. Karakashova Lj., **Babanovska – Milenkovska F.**, Durmishi N., Stamatovska V., Chuleva B., Skenderoska Sh., (2019), Comparison on quality properties of different fresh and fermented cabbage, oral presentation, International congress on Natural, health sciences and Technology, University of Tetovo, North Macedonia. Book of Abstracts, page 571-572.
13. Karakashova Lj., **Babanovska-Milenkovska F.**, Stamatovska V., (2019), Quality properties of solar dried aronia, oral presentation, VIII Naučno – stručni skup sa međunarodnim učešćem, Preduzetništvo-inženjerstvo-menadžment, na temu „Cirkularna ekonomija – prilika za održivi razvoj“, Zbornik radova, edicija 8 Zbornici, Visoka tehnička škola strukovnih studija, Zrenjanin, Srbija, 20.4.2019, page 239-246.
14. Karakashova Lj., Stefanovska E., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi N. & Culeva B., (2019) Comparing the quality properties of fresh and dried apple fruit - varieties pinova and red delicious. Journal of Agricultural, Food and Environmental Sciences, 71(1), 36- 45. ISSN 2545-4315
<https://journals.ukim.mk/index.php/jafes/article/view/1006/847>
15. Stamatovska V., Nakov G, Karakasova Lj, **Babanovska-Milenkovska F**, Kalevska T., Jankuloska V., (2018) Change of anthocyanins content during production of jam from different species of fruit, Croatian Society of Food Technologists, Biotechnologists and

- Nutritionists, Croatia, page 17-21 ISSN 2584-5292
https://bib.irb.hr/datoteka/974186.Proceedings_of_9th_International_Congress.pdf
16. Karakashova Lj., Josifovski Z., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi N., (2018) *Comparison of quality properties of certain varieties of fresh and frozen green beans*, XXII International Eco-Conference, sept. 2018, Safe food, Novi Sad, Serbia, Proceedings, page 260-267.
 17. Karakashova Lj., Josifovski Z., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi, (2018) *Impact of solar drying on nutritional properties of certain varieties of green beans*, International Journal of Food Technology and Nutrition, Vol.1, No. 1-2, 2018, page 9-13.
 18. Stamatovska V., Nakov G., Karakasova Lj., **Babanovska-Milenkovska F.**, Kalevska T., Jankuloska V., (2018) *Change of anthocyanins content during production of jam from different species of fruit*. 9th International Congress of Food Technologists, Biotechnologists and Nutritionists, Published by: Croatian Society of Food Technologists, Biotechnologists and Nutritionists, Zagreb, Croatia, page 17-21
 19. **Babanovska-Milenkovska F.**, Karakasova Lj., Culeva C., Stamatovska V., Durmishi N., (2018). *Determination of vitamins as additives for fortification of refreshing soft drinks*, 3rd International Symposium for Agricultural and Food, 18-20 October, Ohrid, R. Macedonia, International scientific Journal of agricultural, food and environmental sciences, Vol. 72, No.1, April 2018, page 45-51
 20. **Babanovska-Milenkovska F.**, Karakasova Lj., Stojanova M., Culeva B., Murkovic M., 2017. *Changes of nutritional properties of three variants peppers by processing of pickled red peppers*, 3rd International Symposium for Agricultural and Food, 18-20 October, Ohrid, R. Macedonia. International scientific Journal of agricultural, food and environmental sciences, Vol. 72, No.1, April 2018, page 52-58.
 21. Stamatovska V., Karakasova Lj., **Babanovska-Milenkovska F.**, Nakov G., Durmishi N., (2017), *Production and characterization of plum jams with different sweetener*. Conference on Food Quality and Safety, Health and Nutrition -NUTROCON 2016, Skopje, Macedonia, Journal of Hygienic Engineering and Design No. 19, page 67-77.
 22. Karakashova Lj., **Babanovska - Milenkovska F.**, Chuleva B., Nakova S. (2016), *Nutritional properties of two hybrids of dried and fresh cabbage*. The 6st Congress of Pharmacy in Macedona, Ohrid, Macedonia, Macedonian pharmaceutical bulletin, 62, page 329 – 330.
 23. **Babanovska-Milenkovska F.**, Karakasova Lj., Petanovska-Ilievska B., Manasievska-Simic S., Miskoska-Milevska E., Velkoska-Markovska L., Jankulovska M.S. (2016), *Change in the quality properties of two different pepper varieties in fresh and dried condition*. Journal of International Scientific Publications Agriculture & Food, Burgas, Bulgaria, 4, page 250-259.
 24. Karakasova Lj., **Babanovska-Milenkovska F.**, Stojanova M., Karakasov B., (2014), *Comparison of Qualities Properties of Fresh, Frozen and Solar Drying Chokeberry Fruits*, 25th International Scientific- Expert Congress on Agriculture and Food Industry – Izmir, Turkey, Proceeding Book, page 137-140.
 25. Karakasova Lj., Stefanovska E., Solakova V., **Babanovska-Milenkovska F.**, Stojanova M. (2015), *Comparison of the nutritional composition of fresh and dried fruits of several apple varieties*. 2nd International Symposium for Agriculture and Food, Ohrid, 1, Book of proceedings, page 355-362.
 26. Stamatovska V., Karakashova Lj., **Babanovska-Milenkovska F.**, Delchev N., Nakov Gj., Necinova Lj., (2013) *The quality characteristics of plum jams made with different sweeteners*, „Food Science, Engineering and Technology” scientific works, vol. LX, 17-19 October, Plovdiv, Proceeding Book page 689-693.
 27. Karakasova Lj., **Babanovska-Milenkovska F.**, Lazov M., Karakasov B., Stojanova M., (2013) *Quality properties of solar dried persimmon (Diospyros kaki)*, Conference in Food Quality and Safety and Hygienic Engineering and Design, 19-20 September, Macedonia, Journal of Hygienic Engineering and Design, Vol.4, Original scientific paper, UDC 664.854, page 54-59.
 28. Karakasova Lj., **Babanovska-Milenkovska F.**, Hussein G. D., Manasievska-Simic S., (2013), *Impact of freezing on nutritional composition in different varieties of red peppers*, International symposium for agriculture and food, Skopje, 12-14 December 2012. Volume II, page 835-847.
 29. Karakasova Lj., Milenkovski L., **Babanovska-Milenkovska F.**, (2013), *Comparison of quality and nutritional composition of green and black table olives*, International symposium for agriculture and food, Skopje, 12-14 December 2012. Volume II, page 856-864.
 30. Karakashova Lj., Stamatovska V., **Babanovska-Milenkovska F.**, (2013), *The quality properties of raspberry jams with different sweeteners*, International symposium for agriculture and food, Skopje, 12-14 December 2012. Volume II, page 848-855.
 31. Karakasova Lj., Durmishi N., **Babanovska-Milenkovska F.**, Culeva B., (2011), *Effects of some technological treatments of quality and safety of apple concentrate*, EHEDG World Congress on Hygienic Engineering and Design, Ohrid, Macedonia, 22-24 Sept., Journal of

- Hygienic Engineering and Design, Original scientific paper, UDC664.656:634.11]:577.164.2, page 122-125.
32. Karakasova Lj., **Babanovska-Milenkovska F.**, Isaeva S., Culeva B., Durmishi N., (2011), Changes in chemical composition of spicy peppers in controlled production of powder peppers, EHEDG World Congress on Hygienic Engineering and Design, Ohrid, Macedonia, 22-24 Sept.2011 Journal of Hygienic Engineering and Design, Original scientific paper, UDC 664.62-492.2, page 255-260.
 33. Karakashova Lj., **Babanovska-Milenkovska F.**, Ristovska I., Shumanova S., Shependieva M., Trajchov I., (2011), The influence of ripening conditions on banana quality, III Postharvest Symposium, Postharvest storage of vegetables and fruits in western Balkan countries, Sombor, Serbia, 19 and 20. Sept., усна презентација, The Serbian Journal of Agricultural Sciences, (Novi Sad, Vol.61, special, 2012), ISSN: 0350 – 1205, page. 170-178.
 34. Karakasova Lj., **Babanovska-Milenkovska F.**, Milenkovski L., Durmishi N., (2011), Production of concentrated grape juice from variety Smederevka, First International conference of agriculture, food and environment (ICAFE), Korca, Albania, 27-28 May, Proceeding Book, page 305-311.
 35. Durmishi N., Ferati I., Karakasova Lj., **Babanovska-Milenkovska F.**, Kongoli R., (2011), Change of some parameters in the apple concentrate storage in constant temperature, First International conference of agriculture, food and environment (ICAFE), Korca, Albania, 27-28 May, Proceeding Book, page 312-316.
 36. Karakasova Lj., **Babanovska-Milenkovska F.**, Isaeva S., Stojanovska M., (2011), Comparison of quality of dried peppers obtained with three types of dryers, XVI Conference on biotechnology (with International participation) 04-05 March, 2011, Cacak, Serbia, Vol. 16 (18), page 539-544.
 37. Boškov K., Vukosavljević V., Božinović Z., Hristov P., Beleski K., Karakasova Lj., **Babanovska-Milenkovska F.**, Čulina L., (2011), Effect of gibberellic acid GA3 on technological properties of Smederevka, Chaouch Blanc and Italia grape vine varieties, 14-18 February, 46th Croatian and 6th International Symposium on Agriculture, Proceeding Book, page 924-926.
 38. Karakasova Lj., **Babanovska-Milenkovska F.**, Durmishi N., Ferati I., Pollozhani H. (2010), Technology of drying mushrooms, International Symposium, Biodiversity, Conservation and Economic sustainable use for Rural Development, Tirana, 22 October, Proceeding Book, page 268-271.
 39. Karakasova Lj., **Babanovska-Milenkovska F.**, Isaeva S., Mehmeti H., Durmishi N., (2010), Traditional way of producing ajvar, The 1st International symposium on "traditional foods from Adriatic to Caucasus", 15-17 April, Tekirdag, Turkey, Proceeding Book, page 1091-1093.

Printed books, scripts, professional papers

1. **Frosina Babanovska-Milenkovska** (2021) Marketing standards for fruits and vegetables, brochure, Common Market Organization, "Introduction and Implementation of Common Market Organization Measures" The EU-IPA/2015/037 – 907 (2021)
2. Ljubica Karakashova, **Frosina Babanovska-Milenkovska** (2019) Production of soft drinks, Work diary, internal script, Faculty of Agricultural Sciences and Food, UKIM, Skopje.
3. Ljubica Karakashova, **Frosina Babanovska-Milenkovska** (2019) Workshop on fruit and vegetable processing, internal script, Faculty of Agricultural Sciences and Food, UKIM, Skopje.
4. **Frosina Babanovska-Milenkovska**, Making of chocolate dry fruits, "My country", magazine for agriculture and rural development, no. 133 / May, 2020
5. **Frosina Babanovska -Milenkovska**, Fruits and vegetables as functional food, Bulletin no. 4 – AHV and OPM, - Consumers and food, June, 2018
6. **Frosina Babanovska -Milenkovska**, Nutritive and biological value of fruit, Bulletin no. 5 -AHV and OPM, - Consumers and food, July 2018
7. **Frosina Babanovska -Milenkovska**, Vegetables - a treasure of health, Bulletin No. 6 - AHV and OPM - Consumers and food, August, 2018
8. **Frosina Babanovska -Milenkovska**, Home production of jam, Bulletin no. 6 – AHV and OPM Consumers and food, September, 2018
9. **Frosina Babanovska -Milenkovska**, Domestic production of compotes, Bulletin no. 7 – AHV and OPM Consumers and food, October, 2018
10. **Frosina Babanovska -Milenkovska**, Pickled and marinated cabbage, Bulletin No. 8 – AHV and OPM Consumers and food, November, 2018
11. **Frosina Babanovska -Milenkovska**, Pickles, vegetables and mushrooms. Bulletin no. 9 and 10 – AHV and OPM Consumers and food, December, 2018

Presentations Oral presentations at conferences and symposiums

1. Karakashova Lj., **Babanovska-Milenkovska F.**, Velkoska-Markovska L, Durmishi N (2024) Awareness of usage the artificial sweeteners in food by different population in North Macedonia, International Congress on natural health sciences and technology, 4-th

International Conference of Food Technology and Nutrition, 15 – 17 May, 2024, Tetova, North Macedonia, oral presentation;

2. Ljubica Karakashova, **Frosina Babanovska-Milenkovska**, Jelena Mladenova, Lenche Velkoska-Markovska, Namik Durmishi, Vesna Bogdanovska (2023) Quality properties of solar dried goji berries (*Lycium barbarum*), International Congress on natural, health sciences and technology, University of Tetova, North Macedonia, 17-19 May, 2023, oral presentation;
3. Jankulovska M.S., Sokolovska V., Velkoska-Makovska L., Borgevska Z., Karakasova Lj., Manasievska-Simikj S., Miskoska-Milevska E., **Babanovska-Milenkovska F.**, Markoski M. (2021) Determination of Total Polyphenols and Flavonoids in Different Populations of Onions, 3rd World Conference on sustainable life sciences (e-conference) 19-21 October 2021, oral presentation;
4. **Babanovska-Milenkovska F.**, (2019) Food safety education at undergraduate level (BsC), where technology, food and health is addressed. 1st Conference, World Food Safety Day, Ljubljana, Slovenia. oral presentation;
5. Karakashova Lj., **Babanovska-Milenkovska F.**, Stamatovska V. (2019) Quality properties of solar dried aronia, VIII Naučno – stručni skup sa međunarodnim učešćem. Visoka tehnička škola strukovnih studija, Zrenjanin, Srbija, oral presentation;
6. Karakashova Lj., **Babanovska – Milenkovska F.**, Durmishi N., Stamatovska V., Chuleva B., Skenderoska Sh., (2019), Comparison on quality properties of different fresh and fermented cabbage, oral presentation, International congress on Natural, health sciences and Technology, University of Tetovo, North Macedonia, oral presentation

Poster presentations at Conferences and Symposium

1. Velkoska-Markovska Lenche, Jankulovska Mirjana S., Andonova Sunchica, Karakashova Ljubica, **Babanovska-Milenkovska Frosina** (2023) RP-HPLC method for simultaneous determination of some food additives in beverages, 26th Congress od SCTM with International participation, 20-23 September 2023 in Ohrid, North Macedonia, poster presentation;
2. **Frosina Babanovska-Milenkovska**, Dragan Gjorgjev, Ljubica Karakasova, Biljana Culeva (2022) Artificial sweeteners in various food products - quantification and intake assessment, 4th International Symposium for Agriculture and Food, Faculty of Agricultural Sciences and Food-Skopje, Ss. Cyril and Methodius University in Skopje, North Macedonia, 12-14 October 2022, Ohrid, North Macedonia, poster presentation;
3. **Frosina Babanovska-Milenkovska**, Ljubica Karakasova, Marina Stefova, Biljana Culeva, Shenaj Skenderoska, Hussein G. Daood (2022) Quantification of carotenoids in some varieties of red peppers (*Capsicum annum* L.) And their processed products, 4th International Symposium for Agriculture and Food, Faculty of Agricultural Sciences and Food-Skopje, Ss. Cyril and Methodius University in Skopje, North Macedonia, 12-14 October 2022, Ohrid, North Macedonia, poster presentation;
4. Karakashova Lj., Stefanovska E., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi N. & Culeva B., (2019) Comparing the quality properties of fresh and dried apple fruit - varieties pinova and red delicious. 3rd International Symposium for Agricultural and Food, 18-20 October, Ohrid, R. Macedonia, poster presentation;
5. **Babanovska-Milenkovska F.**, Karakasova Lj., Culeva C., Stamatovska V., Durmishi N., (2018). *Determination of vitamins as additives for fortification of refreshing soft drinks*, 3rd International Symposium for Agricultural and Food, 18-20 October, Ohrid, R. Macedonia, poster presentation;
6. **Babanovska-Milenkovska F.**, Karakasova Lj., Stojanova M., Culeva B., Murkovic M., 2017. *Changes of nutritional properties of three variants peppers by processing of pickled red peppers*, 3rd International Symposium for Agricultural and Food, 18-20 October, Ohrid, R. Macedonia, poster presentation;
7. Karakashova Lj., Josifovski Z., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi, (2018) Comparison of quality properties of certain varieties of fresh and frozen green beans, XXII International Eco-Conference, sept. 2018, Safe food, Novi Sad, Serbia, poster presentation

Teaching in schools and trainings 2024

1. Performed a lecture on the subject “**Technological treatments in fruit and vegetable processing – advantages and limitations**” Production, processing and placement of fruits and vegetables, challenges and solutions, FZNH, Skopje, North Macedonia, USAID and AgroNet, Serbia.

- 2024 2. Performed a lecture on the subject **"Food quality and safety"**, Agri summit 2024, Harvest Cooperative organization, FZNH, Skopje, North Macedonia
- 2023 3. Performed an educational lecture on the topic **"Quality control of raw materials and of processed fruits and vegetables"** for high school students SUGS "Maria Kiri - Sklodovska, at FZNH, Skopje, North Macedonia.
- 2023 4. Performed a training on **Basic knowledge of food safety, The rules of good hygiene practice and environmental protection**, as well performing examination of the present candidates, in the restaurant "Letnica" Strumica,
- 2023 5. Performed a training on **Basic knowledge of food safety, The rules of good hygiene practice and environmental protection**, as well performing examination of the present candidates, in the company for confectionery products, Prilep.
- 2021 6. Performed a training for farmers on the topics; **"Marketing standards for fruits and vegetables"**, (to harmonize national regulations with EU regulations and international standards); **"Improvement of production techniques"**, (Application of Good agricultural practice and post-harvest treatments of fruits and vegetables);
- 2021 7. Performed a training for members of the State Inspectorate for Agriculture, on topics: **"Quality of agricultural products"** (methods for control and determination of quality); **"Marketing standards for fruits and vegetables"**, (to harmonize national regulations with EU regulations and international standards); and **"Techniques for the recognition of different varieties of fruits and vegetables"**, (different varieties of fruits and vegetables)
- 2021 8. Performed a training for members of the sub-sector group from the Ministry of Agriculture, Forestry and Water Management of the R. North Macedonia, on the topic **"Marketing standards for cereals"**, **"Marketing standards for honey"**, **"Marketing standards for milk"**, **"Marketing standards for meat"**, **"Marketing standards for wine"**, **"Marketing standards for fruit"**, **"Marketing standards for vegetables"**, (to harmonize national regulations with EU regulations and international standards).
- 2018 9. Performed a lecture on the subject **"Nutrition and Health"**, at the SUGS "Josip Broz Tito" Skopje, for high school graduates.
- 2018 10. Performed a lecture on the subject **"Nutrition and Health"**, at the FZNH, to the students from primary schools OOU "25 MAJ" and OOU "Dane Krapchev", supported by the Ministry of Education and Culture.
- 2018 11. Performed a lecture on the subject **"Nutrition and Health"**, for the school students from Demir Hisar's High School
- 2014 12. Performed a lecture on the topic **Selection and use of reference materials, in the field of Metrology in Chemistry**, TrainMiC, as a trained authorized trainer by the JRC European Commission- IRMM, Belgium, at the Institute for Public Health, Skopje.
- 2012 13. Performed a lecture on the topic: **Implementation of HACCP system, as part of Safe Food for all - HACCP School of Excellence**, in Sarajevo, Bosnia and Herzegovina
- 2012 14. Performed a lecture on the topic: **Implementation of the HACCP system, as part of the Safe Food for all - HACCP School of Excellence**, Skopje, Macedonia.
- 2012 15. Performed a lecture on **"Processing of fruits and vegetables"**, a summer academic course on Traditional Food and Drinks from the Land of the Sun, BEST (Board of European Students in Technology), Skopje.
- 2012 16. Performed a lecture on topic **"Solar drying of fruits and vegetables"**, at Faculty of Agricultural Sciences and Food, seminar AgriBisforum organized by AIESEC; Skopje.
- 2011 17. Performed a lecture on the topic, **Implementation of HACCP system, as part of Safe Food for all - HACCP School of Excellence**, Predjane, Leskovac, Serbia.
- 2009-2011 18. Performed lectures, as an authorized external expert for food safety and quality, for subject areas: training for the **Implementation of GPP and GHP**, as **Prerequisites for the HACCP system for food safety and Application of the Codex Alimentarius** and training for the **Implementation and maintenance of the HACCP system for food safety**, Kumanovo and Skopje.

Projects

Participant in a national scientific and research project
2020-2021

2021-2023

- Participant in a national scientific-research project entitled: "Determination of total polyphenol content and analysis of antioxidant activity of onion extracts", financed by the University "St. Cyril and Methodius" in Skopje, R. North Macedonia.
- Participant in a national scientific-research project under the title: "Development and validation of an analytical method for the simultaneous determination of preservatives, sweeteners and caffeine in soft drinks", financed by the Ministry of Education and Science, R. North Macedonia.

- 2015 3. Head, principal researcher in a national scientific-research project entitled: Change in the content of carotenoids in pepper (*Capsicum annuum*) industrial (*kurtovska kapija*) and spice (*horgosh*) during drying, financed by University "St. Cyril and Methodius" in Skopje, R. North Macedonia.
- 2008–2010 4. Participant and member of the Coordinating Body of a national project for fluoridation of milk for children from 3 to 5 years old, in preschool institutions in R. Macedonia, project financed by the Borough Foundation, England and Ministry of Health of R. Macedonia.
- 2004–2006 5. Participant in a national project for monitoring iodine deficiency among school-age children in Macedonia, financed by UNICEF and WHO.
- Participant in an international scientific project 2020–2021 1. Participant in an international project entitled: "Introduction and Implementation of Common Market Organization Measures", Project funded by the EU and implemented by a consortium led by WEGlobal) - EuropeAid /139105/DH/SER/MK.
- 2012–2013 2. Participant in the international project "Sector Marketing Plan for the Export of Processed Fruits and Vegetables", USAID AgBiz Program, CBI-Ministry of Foreign Affairs of the Netherlands and Invest Macedonia.
- 2011–2012 3. Participant in an international project: Safe Food for all - HACCP School of Excellence or "Professional expertise and ensuring the safety of food products, consumer protection and competitiveness in the Western Balkans", supported by the European Union.
- 2011 4. Participant in an international Tempus project under the title, Improvement and Establishment of Biotechnology in Higher Education.
- 2011 5. Participant in an international project: RER 5013 Evaluation of natural and mutant genetic diversity in cereals using nuclear and molecular techniques. Attendance at a training course entitled: Standardization of Techniques for quality evaluation of Solanaceous food crops, the Central Food Research Centre in Budapest, Hungary.
- 2009 6. Participant in an international project under the title: Quality and food safety systems in the fruit and vegetables food chain in Macedonia, attendance at trainings for trainers, as an external HACCP consultant of the Macedonian Chamber of Commerce, a project of the Macedonian Chamber of Commerce and the Flemish Government from Belgium, for quality and food safety in the fruit and vegetable food chain in Macedonia.

Conferences

1. Karakashova Lj., **Babanovska-Milenkovska F.**, Velkoska-Markovska L, Durmishi N (2024) Awareness of usage the artificial sweeteners in food by different population in North Macedonia, International Congress on natural health sciences and technology, 4-th International Conference of Food Technology and Nutrition, 15 – 17 May, 2024, Tetova, North Macedonia;
2. Velkoska-Markovska Lenche, Jankulovska Mirjana S., Andonova Sunchica, Karakashova Ljubica, **Babanovska-Milenkovska Frosina** (2023) RP-HPLC method for simultaneous determination of some food additives in beverages, poster presentation, 26th Congress od SCTM with International participation, 20-23 September 2023 in Ohrid, N. Macedonia.
3. Karakashova Ljubica, **Babanovska-Milenkovska Frosina**, Stojanov Martin, Durmishi Namik, Stamatovska Viktorija (2023) Application of different sweeteners in the production of sour cherry compote, 8th International Conference on Natural and Engineering Sciences, online, 21-23 November 2023, Akdeniz University, Ant Academy, Turkey.
4. Ljubica Karakashova, **Frosina Babanovska-Milenkovska**, Jelena Mladenova, Lenche Velkoska-Markovska, Namik Durmishi, Vesna Bogdanovska (2023) Quality properties of solar dried goji berries (*Lycium barbarum*), International Congress on natural, health sciences and technology, University of Tetova, North Macedonia, 17-19 May, 2023, oral presentation;
5. Ljubica Karakashova, **Frosina Babanovska-Milenkovska**, Jelena Mladenova, Lence Velkoska-Markovska, Viktorija Stamatovska, Namik Durmishi (2022) Comparison of quality properties of fresh and solar dried *goji berries* (*Lycium barbarum*), XXVI International eco-conference 2022, XII Safe food, 21nd – 23th September 2022, Novi Sad, Serbia;
6. Jankulovska M.S., Sokolovska V., Velkoska-Makovska L., Bogevska Z., Karakasova Lj., Manasievska-Simikj S., Miskoska-Milevska E., **Babanovska-Milenkovska F.**, Markoski M. (2021) Determination of Total Polyphenols and Flavonoids in Different Populations of Onions, 3rd World Conference on sustainable life sciences (e-conference) 19-21 October 2021;
7. **Babanovska-Milenkovska F.**, (2019) Food safety education at undergraduate level (BsC), where technology, food and health is addressed. 1st Conference, World Food Safety Day, Ljubljana, Slovenia;
8. Stamatovska V., Nakov G, Karakasova Lj, **Babanovska-Milenkovska F**, Kalevska T., Jankuloska V., (2018) Change of anthocyanins content during production of jam from different species of fruit, Proceedings 9 th-International congress of Food Technologists,

Biotechnologists and Nutritionists, Croatian Society of Food Technologists, Biotechnologists and Nutritionists, Croatia;

9. Karakashova Lj., Josifovski Z., **Babanovska-Milenkovska F.**, Stamatovska V., Durmishi N., Comparison of quality properties of certain varieties of fresh and frozen green beans, XXII International Eco-Conference, sept. 2018, Safe food, Novi Sad, Serbia;

10. **Babanovska-Milenkovska F.**, Karakasova Lj., Gorgev D., Durmishi N., Xhabiri G., (2010), Verification of an analytical method for determining some artificial sweeteners used in the food industry, 1st International Congress on Food Technology, 03-06 November, Antalya, Turkey;

11. Karakasova Lj., **Babanovska-Milenkovska F.**, Durmishi N., Mehmeti H., (2010), Processing technology of ajvar, lutenica and guvec, 1st International Congress on Food Technology, 03-06 November, Antalya, Turkey.

Seminars/ Workshop/ Courses

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| 2024 | 1. Carbnica, The Stakeholder Dialogue on Reducing Agriculture's Carbon Footprint, supported by: European Union, Carbonica-hub EU, USAID, Paladium, GIZ, Skopje, North Macedonia. |
| 2023 | 2. Digital Technologies In Sustainable Food Systems, organized by: Green Growth Platform and AgFutura Technologies, Skopje, North Macedonia. |
| 2023 | 3. Technical workshop for consideration of a proposal for a national coordination mechanism for food and nutrition security, Skopje, within the framework of the project: Support for the development of a National Strategy for food security (TCP/MCD/3805/C4); |
| 2022 | 4. FAO/WHO Codex Trust Fund 2 UNJP/GLO/887/WHO: "Strengthening of the national Codex structures in the country", Skopje, North Macedonia; |
| 2022-2023 | 5. Participation is a series of workshops on the topic of the Smart Agriculture Strategy, from the area: smart agriculture and food industry with products with higher added value. |
| 2018 | 6. Seminar on chromatography, Laboratory water quality; Sample preparation SPE, LLE, QuEChERS; Sample preparation, filtration; Air monitoring; Overview of HPLC column from Merck, solvents and accessories for HPLC Solution from Merck for GC analysis, Varus, Skopje. |
| 2017 | 7. Participation at the workshop: PRO-METROFOOD - Infrastructure for promotion of metrology and food in the diet, 3rd International Symposium on Agriculture and Food, Ohrid. |
| 2017 | 8. Seminar on the topic: "Practical introduction to modern liquid chromatography UHPLC and UPLC using the latest compact mass spectrometer detection and identification detector", Waters, by Biotek solution, Skopje. |
| 2013 | 9. Study residence in the Laboratory of Chemistry of Food, Department of Biochemistry, University of Technology, Graz, Austria. |
| 2012 | 10. Workshop for Food Safety in practice for the Region of South-East Europe, Budva, Monte Negro, project organized by Balkan Net, Skopje, Michel Institut (GIZ), and Institute for Public Health, Skopje, Macedonia. |
| 2012 | 11. Workshops for Sectorial marketing plans for exports of processed fruits and vegetables, Skopje and Strumica, Project organized by Macedonia Export, Invest Macedonia, supported by USAID, AgBiz Program. |
| 2012 | 12. Workshop for Food Safety for the Region of South-East Europe, project organized by Balkan Net, Skopje, Michel Institut (GIZ), Institute for Public Health, Macedonia and Economic Chamber, Serbia. |
| 2012 | 13. Working visit of some institutes of University of Hohenheim, Stuttgart, Germany, a part of Temus project, Improvement and establishment of Biotechnology in Higher Education. |
| 2011 | 14. Participation on performed lectures on topics: Shelf life and packaging food by modified atmosphere; Food texture: what is it? Why is it important?, by prof. Dr. Johan Claes, Katholieke Hogeschool Kempen, Kempen University Collage, Geel, Belgium, at the Faculty of Agricultural Sciences and Food, Skopje. |
| 2010 | 15. Workshop for preparation and realization of researching projects for seventh framework programme of European commission (FP7) and final conferention of the project SWOT – Chemistry – food. |
| 2009 | 16. Seminars for comparison of HPLC and UPLC application for copany Waters, as a producer, Skopje |
| 2008 | 17. Seminar for chromatography - Merck Product & Service, The perfect package, organised by NOVOS, Belgrade. |
| 2007 | 18. Workshop on following subjects: *New developments in sample throughput for purity and assay determination using new electronic pressure control and capillary flow technology on Agilent 7890GC; *New perspectives for fast HPLC using two micron packing material, broader pressure, flow and temperature range of analytical equipment on Agilent 1200RR system, by Dr Frank David – Research institute for chromatography, Ghent University, Belgium and Branko Slavica, EMEA IDO Sales Development Manager – Agilent Technologies, on IV-th Congress of pharmaceuticals in Ohrid, Macedonia, |

- 2006 **19.** Seminar for implementation of ISO Standards, IARM – Institute for accreditation of R. Macedonia.
- 2005 **20.** Seminar for bioactive components in food, by prof. Fani Ribareva, from National center for health protection, Sofia, Bulgaria, organized at Institute for Public Health
- 2004 **21.** Workshop for reviewing draft regulations for food quality and safety, together with representatives of the Directorate for Food, Consumers Head Office, as Central Association on federal level.
- 2003 **22.** Participation in panel discussions and workshops on quality and food safety, organized by GTZ, at the Directorate for Food, Skopje.

Memberships

1. Member of the Self-evaluation committee of the Faculty of Agricultural Sciences and Food, at the University of St. Cyril and Methodius in Skopje.
2. Member of the Scientific Committee on X-Scientific and professional meeting with international participation entitled "Entrepreneurship, engineering, management - PIM10" - "Green energy - A step into the future", 8.6.2024, Zrenjanin, Srbija.
3. Member of the jury committee within the educational program for students in the project "Panda abs junior for a just transition", (2023) organized by Junior Achievement Macedonia
4. Member of the evaluation committee in the area of Food Quality and Safety, 59th State Competition of Young Researchers from R.S. Macedonia, May, 2023.
5. Member of the evaluation committee in the field of Gastronomy, 59th State competition of young researchers from R.S. Macedonia, May, 2023.
6. Member of the evaluation committee of the "21st International Exhibition for Environmental Innovations and Research Projects, EKONOVA 2023", from November 10 to 12, 2023 at OSU "Aco Ruskovski" in Berovo, RS. Macedonia.
7. Member of the Secretariat of the IV International Symposium on Agriculture and Food - ISAF 2022, UKIM in Skopje - Faculty of Agricultural Sciences and Food - Skopje, Republic of North Macedonia.
8. Member of the Expert Group in the areas of food safety, animal feed and veterinary and phytosanitary policy, for participation in national platforms, Panel group for additives and flavorings (2021-present).
9. Member of a working committee for the drafting of a draft Rulebook on hygiene requirements and conditions for the production and placing on the market of small quantities of food of non-animal origin intended for direct supply, within geographical or economic limitations, as well as the general and special requirements for the application of traditional methods of production, processing and distribution of food with traditional characteristics, at the Food and Veterinary Agency (2019-2020).
10. Member of revision group for the Macedonian language nomenclature of FoodEx2, at the request of the Food and Veterinary Agency. (29.1.2020)
11. Member of the committee for library work at the Faculty of Agricultural Sciences and Food, UKIM in Skopje.
12. Member of the teaching-scientific collegium of the second cycle of the study program Food Quality and Safety.
13. Member of the Council of the third cycle - doctoral studies of the study program Quality and Safety of Agricultural Products.
14. Membership in the Scientific Committee of the Scientific and Expert Meeting on "Entrepreneurship, engineering and management" under subject Circular economy - opportunities for sustainable development, (online) 2020, Zrenjanin, Srbija.
15. Membership in the Scientific Committee of the Scientific and Expert Meeting on "Entrepreneurship, engineering and management" under subject Circular economy - opportunities for sustainable development, on April 20, 2019, Zrenjanin, Srbija.
16. Member of the Organizing Committee and the Evaluation Committee on the 39th Makinova and 16th Ekonova, 2018, Skopje, Macedonia.
17. Member of the Organizing Committee and member of the Commission on the 4th Olympics of technical creativity and information technology in South-Eastern Europe, 2018, Strumica, Macedonia.
18. President of the Union of Young Technicians and Naturalists at the National Technique of R. Macedonia, since 2016
19. Since 2014 - 2019, Member of the evaluation committee of the national competition of young researchers from R. Macedonia, in the field of biochemistry, Food quality and safety and Gastronomy, organized by the Union of Young Researchers, Narodna tehnika na R. Macedonia;

20. Since 2015 – 2019, Member of the evaluation committee of the national competition of young technicians and natives of R. Macedonia, in the field of applied biology, organized by Narodna tehnika na R. Macedonia.