



# THE BOOK OF ABSTRACTS

*V Balkan Symposium on Fruit Growing*  
*June 18-21, 2023*  
*Zagreb, Croatia*



**University of Zagreb Faculty of Agriculture  
Department of Pomology**



# **V Balkan Symposium on Fruit Growing**

**The Book of Abstracts**



**June 18-21, 2023, Zagreb, Croatia**

## **ORGANIZER**

**University of Zagreb Faculty of Agriculture**  
under the auspices of the International Society for Horticultural Science

## **SUPPORTERS**

**University of Zagreb**  
**City of Zagreb**  
**Ministry of Agriculture**  
**Ministry of Science and Education**  
**Croatian National Tourist Board**  
**Zagreb Tourist Board**



# **V BALKAN SYMPOSIUM ON FRUIT GROWING JUNE 18-21, 2023, ZAGREB, CROATIA**

Published by  
University of Zagreb Faculty of Agriculture (Croatia)

Editor in Chief  
Martina Skendrović Babojelić

Editorial Board  
Boris Duralija, Marko Vuković

Technical and Graphical Editors  
Jelena Gadže

ISBN (USB stick)  
978-953-8276-52-1

Web page: <https://www.5bsfg.com/>

The official language of the Symposium is English

Organized by the University of Zagreb Faculty of Agriculture under the auspices of  
the International Society for Horticultural Science

©2023 by the University of Zagreb Faculty of Agriculture. All rights reserved. No part of this book of abstracts may be reproduced and/or published in any form or by any means, electronic or mechanical, including photocopying, microfilm and recording, or by any information storage and retrieval system, without written permission from the publishers.



## Organizing Committee

Martina Skendrović Babojelić, Croatia (Convener)

Boris Duralija, Croatia (Convener)

Marko Vuković, Croatia (Secretary)

Jelena Gadže, Croatia

Ivica Kisić, Croatia

Goran Fruk, Croatia

Đani Benčić, Croatia

Kristina Batelja Lodeta, Croatia

Aleš Vokurka, Croatia

Aleksandar Mešić, Croatia

Mario Njavro, Croatia

Luka Cvitan, Croatia

Željko Prgomet, Croatia

Biserka Milić, Serbia

Miljan Cvetković, Bosnia and Herzegovina

Gulce Ilhan, Turkey

## Honorary Committee

Mihail Coman, Romania

Zlatko Čmelik, Croatia

Sezai Ercisli, Turkey

Karoly Hrotko, Hungary

Dragan Milatović, Serbia

Ivo Miljković, Croatia

Đurđina Ružić, Serbia

Militiadis Vasilakakis, Greece

Argir Zhivondov, Bulgaria

## Technological Committee

Darja Sokolić, Croatia

Tvrtko Jelačić, Croatia

Danijel Čiček, Croatia

Predrag Vujević, Croatia

Giorgio Jurić, Croatia

Leon Prelogović, Croatia

Božidar Hrenković, Croatia

Mario Bekčec, Croatia

Marko Ohnjec, Croatia

Marin Čagalj, Croatia

## Scientific Committee

Boris Duralija, Croatia  
Martina Skendrović Babojelić, Croatia  
Ante Biško, Croatia  
Sandro Bogdanović, Croatia  
Igor Bogunović, Croatia  
Snježana Bolarić, Croatia  
Geza Bujdosó, Hungary  
Danijela Bursać Kovačević, Croatia  
Maria Butac Madalina, Romania  
Maurizio Canavari, Italy  
Magdalena Cara, Albania  
Luca Corelli Grappadelli, Italy  
Milena Đorđević, Serbia  
Gordana Đurić, Bosnia and Herzegovina  
Nesibe Ebru Kafkas, Turkey  
Milica Fotirić Akšić, Serbia  
Goran Fruk, Croatia  
Fuad Gaši, Bosnia and Herzegovina  
Muttalip Gundogdu, Turkey  
Metka Hudina, Slovenia  
Dario Ivić, Croatia  
Lidija Jakobek, Croatia  
Marjan Kiprijanovski, N. Macedonia  
Tomas Kon, USA  
Tomislav Kos, Croatia  
Marin Krapac, Croatia  
Dario Kremer, Croatia  
Gunars Lacis, Latvia  
Boris Lazarević, Croatia  
Darija Lemić, Croatia

## Scientific Committee

Ante Lončarić, Croatia  
Nenad Magazin, Serbia  
George Manganaris, Cyprus  
Giulia Marino, USA  
Luna Maslov Bandić, Croatia  
Bruno Mezzetti, Italy  
Michail Michailidis, Greece  
Jasminka Milivojević, Serbia  
Nebojša Milošević, Serbia  
Senad Murtić, Bosnia and Herzegovina  
Tomaš Nečas, Czech Republic  
Dragan Nikolić, Serbia  
Ivana Pajač Živković, Croatia  
Jelena Popović-Đorđević, Serbia  
Iva Prgomet, Croatia  
Predrag Putnik, Croatia  
Sanja Radičević, Serbia  
Mira Radunić, Croatia  
Branka Salopek Sondi, Croatia  
Dunja Šamec, Croatia  
Zlatko Šatović, Croatia  
Jana Šic Žlabur, Croatia  
Florin Stanica, Romania  
Ivana Tomaz, Croatia  
Marina Tomić Maksan, Croatia  
Robert Veberić, Slovenia  
Marija Viljevac-Vuletić, Croatia  
Marko Vinceković, Croatia  
Sandra Voća, Croatia  
Darko Vončina, Croatia

## QUALITY OF DRIED SOUR CHERRIES FROM DIFFERENT SERBIAN CULTIVARS

O. Mitrovic, A. Koricanac, B. Popovic, S. Radicevic, I. S. Glisic\*, A. Leposavic, S. Maric

Fruit Research Institute, Cacak, Kralja Petra I 9, 32000 Cacak, Serbia; akoricanac@institut-

\*Correspondence: iglisic@institut-cacak.org

### Abstract

Dried fruit is classified as a nutritionally highly valued food due to its high content of phenolic compounds and antioxidant capacity. Furthermore, due to a high content of natural sugars giving the body the necessary energy, dried fruit is an essential part of a balanced meal. Therefore, the aim of our paper is to examine the quality of dried sour cherry from newly developed and indigenous cultivars originating from Serbia. Sour cherry cultivars and promising genotypes developed at Fruit Research Institute, Čačak ('Šumadinka', 'Sofija', 'Nevena' and 'GV-10') and autochthonous cultivars 'Oblačinska' and 'Feketička' were used for testing. Drying of pitted fruit was performed in an experimental drier at an air temperature of 70 °C until reaching 75% of the total dry matter. Contents of total dry matter, sugars, total acids, as well as sugar/acid ratio and pH value were determined in fresh fruit. Large discrepancies manifested in the values of evaluated parameters point to distinct varietal specificities. Besides the aforementioned parameters, total phenols and antioxidant capacity, as well as sensory characteristics (appearance, flavour, aroma, and consistency) were analyzed in dried sour cherry fruits. Based on the results of sensory analyses of dried sour cherry fruits, the cultivar 'Feketička' had the best, whereas cultivar 'Šumadinka' received the lowest grades, which is consistent with the sugar/acid ratio. On the other side, dried fruits of cultivar 'Feketička' had the lowest values of contents of total phenolics and antioxidant capacity, whereas the highest values were found in cultivar 'Sofija'. Based on evaluated quality parameters, all tested cultivars have been found suitable for processing by drying. Sensory analysis revealed that the dried fruits of all tested sour cherries had supreme sensory quality.

*Keywords:* chemical composition, phenolic content, antioxidant capacity, air-drying, sensory analysis