

ZNANOŠĆU DO INOVACIJA
za održivi razvoj poljoprivrede i turizma

FROM SCIENCE TO INNOVATION
For Sustainable Development of Agriculture and Tourism

150
1875 – 2025

Znanstveni skup u povodu 150. obljetnice Instituta za poljoprivredu i turizam

„Znanošću do inovacija za održivi razvoj poljoprivrede i turizma“

Scientific Conference to mark the 150th anniversary of the Institute of Agriculture and Tourism

“From Science to Innovation for Sustainable Development of Agriculture and Tourism”

Hotel Diamant, Valamar, Brulo 1/1, Poreč

8. i 9. svibnja 2025. godine / 8th and 9th May, 2025

DETALJNI PROGRAM ZNANSTVENOG SKUPA

DETAILED PROGRAMME OF THE SCIENTIFIC CONFERENCE

8. svibnja 2025. / 8th May, 2025

9:30 – 10:00 Registracija sudionika / Registration of participants

Dvorana Magnolija / Magnolia Hall

10:00 – 10:40 Svečano otvaranje Skupa / Official Opening of the Conference

10:40 – 11:20 Plenarna predavanja / Plenary Lectures

Moderatori / Moderators: *Kristina Brščić i Igor Pasković*

10:40 – 11:00 Erozija vjetrom u Čepić polju – analiza i izazovi 13 godina poslije / Wind erosion in Čepić polje – analysis and challenges 13 years later

Ivica Kisić, Igor Bogunović

11:00 – 11:20 Održivi marketing za održivi turizam / Sustainable marketing for sustainable tourism

Marcel Meler

11:20 – 11:50 Pauza / Break

11:50 – 13:30 Plenarna predavanja / Plenary Lectures

Moderatori / Moderators: *Kristina Brščić i Igor Pasković*

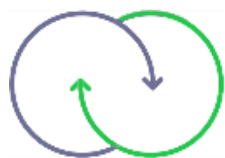
11:50 – 12:10 Zelena tranzicija poljoprivredno-prehrambenih sustava / Green transition of agricultural and food systems

Jana Šić Žlabur

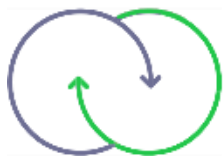
12:10 – 12:30 Protein hydrolysates from agroindustrial by-products as biostimulants in sustainable agriculture

Ljiljana Popović, Tea Sedlar, Paula Pongrac, Marija Polić Pasković, Igor Pasković

Poreč, Croatia, 2025



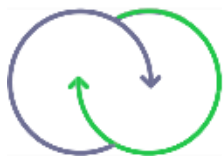
- 12:30 – 12:50 Emerging Plant Diseases in Italy: New Challenges and Risks
Carlo Bregant, Benedetto Teodoro Linaldeddu
- 12:50 – 13:10 Procjena izloženosti pesticidima u poljoprivrednom okolišu: Rezultati studije slučaja Hrvatska u okviru Obzor 2020 projekta SPRINT / Assessing Pesticide Exposure in Agricultural Environment: Insights from the Croatian Case Study of the HORIZON 2020 SPRINT Project
Marija Polić Pasković, Igor Pasković, Rima Osman, Zuzana Bílková, Irene Navarro, Adrián de la Torre, María Ángeles, Jonatan Dias, Hans Mol, Vivi Schlünssen, Abdallah Alaoui, Paul T.J. Scheepers, Vera Silva, Violette Geissen
- 13:10 – 13:30 Svilarška baština u Istri: Umijeće svilarstva kroz znanost, umjetnost i kulturu / Silk Heritage in Istria: The Art of Silk Weaving through Science, Art and Culture
Iva Jazbec Tomaić, Marija Polić Pasković, Igor Pasković
- 13:30 – 14:15 **Pauza / Break**
- 15:00 – 15:50 **Usmena izlaganja: Sekcija Povrćarstvo / Oral Presentations: Vegetable growing Section**
Moderatori / Moderators: *Smiljana Goreta Ban i Nevena Opačić*
- 15:00 – 15:10 Utjecaj temperature skladištenja na fizikalna i kemijska svojstva istarskih ekotipova češnjaka / The effect of storage temperature on the physical and chemical properties of Istrian garlic ecotypes
Zrinka Banjavčić, Iva Bažon, Nikola Major, Dean Ban, Tvrto Karlo Kovačević, Anja Batel, Smiljana Goreta Ban
- 15:10 – 15:20 Strategije prilagodbe divljeg komorača (*Foeniculum vulgare*) na stres uzrokovan sušom / Adaptation Strategies of Wild Fennel (*Foeniculum vulgare*) to Drought Stress
Anja Batel, Nikola Major, Tvrto Karlo Kovačević, Dean Ban, Marta Andelini, Smiljana Goreta Ban
- 15:20 – 15:30 Utjecaj virusa na prinos i biokemijske parametre gomolja krumpira / The impact of viruses on yield and biochemical parameters of potato tubers
Ivanka Habuš Jerčić, Anita Bošnjak Mihovilović, Milan Pospišil, Marina Brčić, Ivana Tomaz, Darko Vončina, Nina Buljević, Snježana Kereša
- 15:30 – 15:40 Dinamika metaboličkog puta GABA-e pod sušom i povišenom temperaturom u češnjaku / GABA Shunt Dynamics Under Drought and Elevated Temperature in Garlic
Tvrto Karlo Kovačević, Smiljana Goreta Ban, Marina Krpan, Dean Ban, Anja Batel, Nikola Major
- 15:40 – 15:50 Rasprava / Discussion



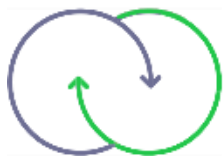
- 15:55 – 17:00 Usmena izlaganja: Sekcija Održive strategije: od biostimulatora do mikrobioma i Sekcija Zaštita bilja / Sustainable Strategies: From Biostimulants to the Microbiome Section and Plant protection Section**
Moderatori / Moderators: *Sara Godena i Nikola Major*
- 15:55 – 16:05 Proteinski hidrolizati u voćarstvu: znanstveni uvidi i praktična primjena / Protein Hydrolysates in Fruit Growing: Scientific Insights and Practical Applications**
Ivan Dlačić, Simone Bernobić, Marija Polić Pasković, Dean Ban, Igor Pasković
- 16:05 – 16:15 Effect of humic acids on yield quality and quantity of sweet peppers (*Capsicum annuum* L.)**
Tilen Zamljen, Ana Slatnar
- 16:15 – 16:25 Effect of protein hydrolysates on the fungal microbiome of olive leaves**
Jure Mravlje, Marjana Regvar, Paula Pongrac, Ljiljana Popović, Mario Franić, Marija Polić Pasković, Igor Pasković
- 16:25 – 16:35 Pollination strategies affect the microbiome of buckwheat flowers**
Marjana Regvar, Jure Mravlje, Aleksandra Golob, Mateja Germ, Ana Meziniec, Matevž Likar
- 16:35 – 16:45 Rasprava / Discussion**

Dvorana Lovor / Lovor Hall

- 15:00 – 16:25 Usmena izlaganja: Sekcija Vinogradarstvo i vinarstvo i voćarstvo / Viticulture, Oenology and Pomology Section**
Moderatori / Moderators: *Sanja Radeka i Marijan Bubola*
- 15:00 – 15:10 Utjecaj folijarne primjene biougljena na fiziologiju vinove loze sorte 'Malvazija istarska' / Influence of Biochar Foliar Application on 'Malvazija istarska' Grapevine Physiology**
Dominik Anđelini, Danko Cvitan, Melissa Prelac, Igor Pasković, Marko Černe, Ivan Nemet, Nikola Major, Smiljana Goreta Ban, Zoran Užila, Dean Ban, Tomislav Karažija, Ana-Marija Jagatić Korenika, Marijan Bubola, Marko Petek, Igor Palčić
- 15:10 – 15:20 Raznolikost aromatskog profila vina sorte Malvazija istarska kao posljedica fermentacije s različitim ne-*Saccharomyces* starter kvascima u dvije godine berbe / Diversity of the aromatic profile of Malvazija istarska wine as a result of fermentation with different non-*Saccharomyces* starter yeasts across two harvest years**
Doris Delač Salopek, Urska Vrhovsek, Silvia Carlin, Ivana Horvat, Sanja Radeka, Tomislav Plavša, Marina Tomašević, Igor Lukić
- 15:20 – 15:30 Smjernice za potvrdu i održavanje vjerodostojnosti autohtonih i stranih udomaćenih sorata voćaka i vinove loze / Guidelines to confirm and maintain "true-to-type" of autochthonous and foreign-domesticated varieties of fruits and grapes**
Luka Ivković, Ivan Pejić



- 15:30 – 15:40 Ultrazvučni tretmani kao predfermentacijska tehnika u funkciji poboljšanja fenolnog profila vina Malvazije istarske / Exploring ultrasound treatments as a pre-fermentative technique to enhance the phenolic profile of Malvazija istarska wines
Erik Matić, Fumica Orbanić, Ivana Horvat, Tomislav Plavša, Sanja Radeka
- 15:40 – 15:50 Istraživanje utjecaja pretfermentacijskih i poslijefermentacijskih tehnologija na koncentraciju hlapljivih aromatskih spojeva i senzorni profil vina sorte Teran (*Vitis vinifera* L.) / Investigating the effect of pre-fermentative and post-fermentative technologies on the concentration of volatile aromatic compounds and sensory profile of Teran red wine
Fumica Orbanić, Sara Rossi, Ena Bestulić, Igor Lukić, Tomislav Plavša, Marijan Bubola, Ana Jeromel, Sanja Radeka
- 15:50 – 16:00 Vino Malvazije istarske sadrži aminokiseline i oligopeptide odgovorne za umami okus i kokumi učinak: utjecaj različitih tehnoloških zahvata / Malvazija istarska wine contains amino acids and oligopeptides responsible for the umami taste and kokumi effect: influence of different technological interventions
Lucija Sobotinčić, Igor Lukić, Doris Delač Salopek, Fumica Orbanić, Sanja Radeka, Daniele Perenzoni, Urska Vrhovsek, Fulvio Mattivi
- 16:00 – 16:10 The Impact of Yeast Combination (*Lachancea thermotolerans* and *Saccharomyces cerevisiae*) and Maceration Length on the Composition and Sensory Properties of cv. Trnjak Wine
Marina Vranješ, Tihomir Prusina, Ana Jeromel, Ivana Tomaz, Iva Šikuten, Višnja Vasilj, Bernard Kozina, Ana-Marija Jagatić Korenika
- 16:10 – 16:20 Yeasts proteins: studies for sustainable protein stability of white wines
Emilio Celotti, Tomás Roman, Adelaide Gallo, Roberto Larcher, Mario Staver, Ivana Dminić Rojnić, Petar Šegon, Andrea Natolino, Denis Matijašić, Kristijan Damijanić
- 16:20 – 16:30 Rasprava / Discussion
- 16:30 – 17:10 Usmena izlaganja: Sekcija Maslinarstvo / Olive growing**
Moderatori / Moderators: *Karolina Brkić Bubola i Marin Krapac*
- 16:30 – 16:40 Utjecaj roka uzorkovanja na koncentraciju fenolnih spojeva i minerala u listovima masline sorte Leccino / Effect of Sampling Time on the Concentration of Phenolic Compounds and Minerals in the Leaves of the Leccino Olive Cultivar
Simone Bernobić, Dean Ban, Paula Žurga, Marija Polić Pasković, Ivan Dlačić, Igor Pasković
- 16:40 – 16:50 Utjecaj načina berbe maslina na kvalitetu i sastav maslinovog ulja sorte Buža / The influence of olive harvesting methods on the quality and composition of Buža olive oil
Karolina Brkić Bubola, Marina Lukić, Marin Krapac, Iva Pastor
- 16:50 – 17:00 Lokalizacija elemenata u listu masline nakon primjene biostimulatora selena i silicija / Elemental Mapping of Olive Leaves in Response to Foliar Application of Selenium and Silicon



Marija Polić Pasković, Igor Pasković, Šime Marcelić, Maša Andlović, Primož Vavpetič, Paula Pongrac

17:00 – 17:10 Rasprava / Discussion

Dvorana Oleandar / Oleandar Hall

14:15 – 15:00 **Poster sekcija / Poster Section**

Kratka prezentacija postera/ Short poster presentation

Rasprava / Discussion

Moderatori / Moderators: *Anita Silvana Ilak Peršurić i Mario Franić*

2. Sekcija Povrćarstvo / Vegetable growing Section

2.1. Reakcija fluorescencije klorofila mjerene kod lokalne sorte slanutka u uvjetima stresa / Chlorophyll Fluorescence Responses of local Chickpea variety to Environmental Stress

Adrijana Filipović, Marija Banožić, Ana Crnogorac, Ana Mandić, Barbara Penavić

2.2. Unaprjeđenje hidroponskog uzgoja koprive (*Urtica dioica* L.) u svrhu povećanja prinosa i funkcionalnih svojstava / Improvement of hydroponic cultivation of stinging nettle (*Urtica dioica* L.) to increase yield and functional quality

Nevena Opačić, Sanja Radman, Sanja Fabek Uher, Božidar Benko, Nina Toth, Lepomir Čoga, Marko Petek, Sandra Voća, Mia Dujmović, Jana Šic Žlabur

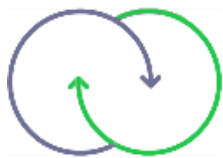
2.3. Divlji kupus (*Brassica incana*) kao potencijalni izvor „dobrih gena“ za adaptaciju kupusnjača na klimatske promjene / Wild cabbage (*Brassica incana*) as a potential source for „good genes“ for climate change adaptation in Brassica crops

Branka Salopek-Sondi, Iva Orehovec, Kristina Majsec, Zrinka Karačić, Nataša Bauer, Josipa Drmić, Mirta Tkalec, Nenad Jasprica, Nikola Major, Torko Karlo Kovačević, Smiljana Goreta Ban

2.4. Probiranje za varijaciju u koncentracijama elemenata u listu između hrvatskih autohtonih primki raštike (*Brassica oleracea* L. var. *acephala*) / Screening for variation in leaf elemental concentrations between Croatian autochthonous kale (*Brassica oleracea* L. var. *acephala*) accessions

Zoran Užila, Boris Lazarević, Marko Černe, Bernard Prekalj, Mario Franić, Igor Palčić, Nikola Major, Dean Ban, Milan Poljak, Smiljana Goreta Ban

3. Sekcija Održive strategije: od biostimulatora do mikrobioma / Sustainable Strategies: From Biostimulants to the Microbiome Section



3.1. Povećanje sadržaja sekundarnih metabolita u listu masline kroz kombiniranu folijarnu primjenu biougljena i fenolnog ekstrakata iz lista masline / Increasing the content of secondary metabolites in olive leaves through combined foliar application of biochar and phenolic extract from olive leaves

Mario Franić, Igor Pasković, Šime Marcelić, Nikola Major, Torko Karlo Kovačević, Igor Lukić, Igor Palčić, Dominik Anđelini, Melissa Prelac, Danko Cvitan, Smiljana Goreta Ban, Marija Polić Pasković

3.2. Unlocking the Potential: Microbial Degradation of Pollutants through Niche Formation and Controlled Aggregation – A Literature Review

Kristjan Gašpirc, Dmitrii Deev, Maja Zupan, Tomaž Rijavec, Aleš Lapanje

3.3. Electrostatic Aggregation Unlocks Synergistic PGP Combinations for Sustainable Agriculture

Dmitrii Deev, Maja Zupan, Marija Petrović, Anatolii Abalymov, Tomaž Rijavec, Ivica Dimkić and Aleš Lapanje

3.4. Utjecaj folijarne primjene bora na koncentraciju fenolnih spojeva u listovima različitih sorti masline / Effect of Foliar Boron Application on the Phenolic Profile in Leaves of Different Olive Cultivars

Igor Pasković, Igor Lukić, Smiljana Goreta Ban, Nikola Major, Torko Karlo Kovačević, Šime Marcelić, Paula Žurga, Marija Polić Pasković

3.5. Utjecaj hidroliziranih proteina pogače bundeve na maslinu, u kontroliranim uvjetima / Olive (*Olea europaea* L.) Response to Foliar Application of Hydrolyzed Pumpkin Seed Cake Proteins under Controlled Conditions

Marija Polić Pasković, Paula Pongrac, Ljiljana Popović, Igor Lukić, Mario Franić, Ivan Dlačić, Smiljana Goreta Ban, Igor Palčić, Nikola Major, Igor Pasković

3.6. Utjecaj biofortifikacije selenom na primarni i sekundarni metabolizam biljaka / Selenium-Mediated Modulation of Primary and Secondary Metabolism in Plants

Marija Polić Pasković, Paula Pongrac, Tea Zuliani, Igor Pasković

3.7. Synthetic nodules: Bacterial aggregated structures for nitrogen fixation

Tomaž Rijavec, Dmitrii Deev, Maja Zupan, Kristjan Gašpirc, Aleš Lapanje

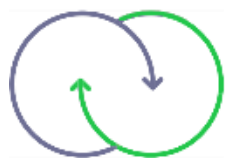
3.8. Selenium species in selected leafy vegetables sprayed with Se(VI) in the growing period

Dragan Žnidarčič, Marijan Pogačnik, Drago Papler

4. Sekcija Zaštita bilja / Plant protection Section

4.1. Antagonistički potencijal *Trichoderma* spp. protiv različitih zemljišnih patogena / Antagonistic potential of *Trichoderma* spp. against various soil-borne pathogens

Kosana Ćirić, Tamara Siber, Elena Petrović, Jasenka Ćosić, Karolina Vrandečić



4.2. Wilt and dieback of young olive trees caused by *Fusarium solani* (Mart.) Sacc. in Herzegovina
Mladen Zovko, Ana Crnogorac, Ivan Ostojić, Mario Jurica

4.3. In vitro evaluation of natural compounds against Verticillium wilt of olive
Marwa Moumni, Sarah Mojela Makau, Samuel Álvarez-García, Mehdiye Tunc, Gianfranco Romanazzi

5. Sekcija Vinogradarstvo i vinarstvo i voćarstvo / Viticulture, Oenology and Pomology Section

5.1. Primjena vodikovog peroksida u zaštiti vinove loze (*Vitis vinifera* L.) od bolesti drva / Application of hydrogen peroxide in the protection of grapevine (*Vitis vinifera* L.) against grapevine trunk diseases
Ivana Dminić Rojnić, Marin Tomičić, Melita Zec Vojinović, Kristijan Damijanić, Petar Šegon, Evelin Pilar

5.2. Raznolikost polifenolnog profila tradicionalnih sorti jabuka kao obrambeni mehanizam protiv plave plijesni / Diversity in the polyphenol profile of traditional apple cultivars as a defence mechanism against blue mould
Ana-Marija Gotal Skoko, Jurislav Babić, Antun Jozinović, Almir Abdurramani, Ante Lončarić

6. Sekcija Maslinarstvo / Olive growing

6.1. Fenolni i mineralni sastav listova masline kao odgovor na sustav uzgoja, sortu i sezonske varijacije / Phenolic and Mineral Composition of Olive Leaves in Response to Cultivation Strategy, Cultivar, and Seasonal Variation
Marija Polić Pasković, Igor Lukić, Šime Marcelić, Nikola Major, Igor Palčić, Smiljana Goreta Ban, Paula Pongrac, Igor Pasković

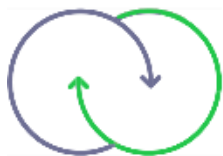
7. Sekcija Turizam / Tourism Section

7.1. Analiza održivog konjičkog turizma u istočnoj Hrvatskoj – primjer Državne ergele Đakovo / Analysis of Sustainable Equestrian Tourism in Eastern Croatia – The State Stud Farm Đakovo as a Key Example
Mirjana Baban, Krunoslav Zmaić, David Kranjac, Ivan Mitrović, Pero Mijić, Tihana Ristić, Petra Prlić

7.2. Povezivanje tradicije i poljoprivrede s turističkom ponudom / Connecting tradition and agriculture with the tourist offer
Alka Turalija

8. Sekcija Agrarna ekonomija / Agro-economy Section

8.1. Utjecaj oznaka kvalitete i načina proizvodnje na hedonističku percepciju i namjeru kupnje meda u Hrvatskoj / The Influence of the Quality Label and Organic Product Label on Hedonic Perception and Purchase Intention of Honey in Croatia



Marija Cerjak, Josip Juračak, Alen Džidić, Damir Kovačić

8.2. Stavovi i motivi odabira lokalnih craft piva u Istri / Attitudes and motives for choosing local craft beers in Istria

Marija Cerjak, Marcin Antoniak, Ivica Faletar

8.3. Izazovi ekološke poljoprivrede na obiteljskim poljoprivrednim gospodarstvima u kontekstu održivog razvoja / Challenges of organic farming on family farms in the context of sustainable development

Tomislav Soldo, Jasmina Mladenović

9. Sekcija Upravljanje otpadom / Waste management Section

9.1. Role of Agricultural Waste in Compost Production: A Step Towards a Green and Sustainable Economy

Ayesha Ansar, Jianguo Du, Iqra Javaid, Qaiser Javed

9.2. Otpadne biljne vode masline: Kemijska analiza i protugljivični utjecaj na *Botryosphaeriaceae* / Olive mill wastewaters: Chemical analysis and antifungal efficacy on *Botryosphaeriaceae*

Elena Petrović, Karolina Vrandečić, Alen Albreht, Igor Gruntar, Nikola Major, Jasenka Ćosić, Zoran Užila, Smiljana Goreta Ban, Sara Godena

10. Sekcija Agroekologija / Agroecology Section

10.1. Rizik od erozije tla vodom na flišu Istarske županije-prilog zaštiti tla od erozije vodom / The risk of soil erosion by water on the flysch of the Istrian County - a contribution to the protection of soil from water erosion

Stjepan Husnjak, Vladimir Kušan, Mario Sraka, Danijela Jungić, Ivona Žiža

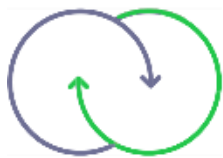
10.2. Agrošumarstvo u trajnom nasadu oraha u Hrvatskoj: utjecaj na strukturu zajednice nematoda u tlu / Walnut agroforestry in Croatia: impact on nematode community structure in soil ecosystem

Josipa Puškarić, Vladimir Ivezić, Brigita Popović, Vladimir Zebec, Ivan Paponja, Mirjana Brmež

11. Prezentacija projekata / Project presentation

11.1. Razvoj autonomnog robotskog flotnog sustava za prepoznavanje i ekološko tretiranje korova / Development of an autonomous robotic fleet system for weed recognition and ecological treatment

Dubravko Filipović, Stjepan Plietić, Vladimir Dam, Vladimir Poljančić



11.2. Predstavljanje projekta Zadarske županije CENTRAL – BIC: Central Europe Biodiversity Innovative Communities / Presentation of the Zadar County project CENTRAL – BIC: Central Europe Biodiversity Innovative Communities

Šime Marčelić, Daniel Segarić, Katerina Skelin, Jelena Marinković, Marko Zorica, Zoran Zorić

11.3. BioFarms Cluster: Znanošću do inovacija za održivi razvoj proizvodnje i prerade ljekovitog bilja / BioFarms Cluster: From Science to Innovations for Sustainable Development of Aromatic and Medicinal Plants Production and Processing

Siniša Srećec, Renata Erhatic, Silvije Jerčinović, Marcela Andreata Koren, Matea Habuš

11.4. Presentacija projekta: Unapređenje obrazovanja o zelenom turizmu u visokoškolskom sustavu kroz razvoj alternativnih prilika za učenje (GreenTEA) / Project presentation: Improving the educational background of green tourism in higher education by developing alternative educational materials and learning opportunities (GreenTEA)

Ana Težak Damijanić

11.5. Presentacija projekta: Održive turističke inovacije putem hibridnog projektnog menadžmenta (HyPro4ST) / Project presentation: Sustainable Tourism Innovation Through Hybrid Project Management (HyPro4ST)

Ana Težak Damijanić

11.6. EIP projekt Usluge ekosustava / EIP Project Ecosystem Services

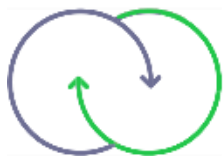
Dragan Žnidarčič

11.7. EIP projekt Inovativni model zaštite od požara integrirane revitalizacije farmi / EIP Project Innovative Fire Protection Model of Integrated Revitalization of Farms

Dragan Žnidarčič

11.8. Projekt e-AgriMBA: Modernizacija obrazovanja za upravljanje u agrobiznisu primjenom online učenja / e-AgriMBA Project: Modernizing Agribusiness Management Education Through Online Learning

Josip Juračak, Branka Šakić Bobić, Marija Cerjak



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17:45 – 18:30 Vođena degustacija vina Instituta za poljoprivredu i turizam / Guided tasting of wine produced by the Institute of Agriculture and Tourism

Sanja Radeka

19:00 - 19:30 Vođena degustacija istarskog maslinovog ulja / Guided olive oil tasting

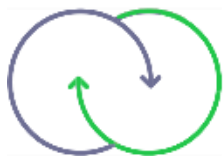
Karolina Brkić Bubola

OBZOR 2020, projekt SPRINT – Prezentacija rezultata i dijalog s dionicima /

HORIZON 2020, SPRINT project – Results presentation and stakeholders discussion

20:30 – 21:00 Okupljanje sudionika / Participant Gathering

21:00 – 00:00 Svečana večera u restoranu hotela / Gala Dinner at the Hotel Restaurant



9. svibnja 2025. / 9th May, 2025

9:00 – 9:30 Registracija sudionika / Registration of participants

Dvorana Magnolija / Magnolia Hall

9:30 – 11:00 Prezentacija projekata / Project presentation

Moderatori / Moderators: *Barbara Sladonja i Igor Lukić*

9:30 – 9:40 Upotreba oligonukleotida za editiranje ekspresije gena BPM2 u uročnjaku *Arabidopsis thaliana* / Editing of BPM2 gene expression in *Arabidopsis thaliana* using antisense oligonucleotides

Nataša Bauer, Dunja Leljak Levanić, Željka Vidaković Cifrek, Nenad Malenica, Mateja Jagić, Sandra Vitko, Karlo Miškec, Gaj Keresteš, Bernard Jarić, Marta Frlin, Krševan Medić

9:40 – 9:50 CIRCOLIVE - Razvoj vještina za uvođenje kružnih poslovnih modela za valorizaciju ostataka i nusproizvoda u sektoru maslinova ulja / Developing Skills for Introducing Circular Business Models and Digital Technologies in the Olive Oil Sector (CIRCOLIVE)

Karolina Brkić Bubola, Iva Pastor

9:50 – 10:00 Valorizacija ostataka iz prerade maslina pomoću mikrobnog viševrstnog biokatalitičkog agregata – VALOLIVEWASTE / Valorisation of olive mill waste material by microbial multispecies biocatalytic aggregates – VALOLIVEWASTE

Marko Černe, Qaiser Javed, Mohammed Bouhadi, Maja Zupan, Dmitrii Deev, Tomaž Rijavec, Aleš Lapanje

10:00 – 10:10 Integrirane strategije i rješenja za smanjenje otpada u zaštićenim i Natura 2000 područjima (WASTEREDUCE) / Integrated waste reduction strategies and solutions in protected and Natura 2000 areas (WASTEREDUCE)

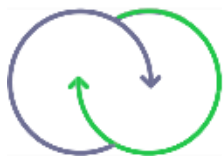
Barbara Sladonja, Nataly Milovan, Ninoslav Luk, Martina Begić, Mirela Uzelac Božac, Klaudia Dragičević, Danijela Poljuha

10:10 – 10:20 Anti-Mikrobi-OL: Prirodni bioaktivni spojevi kao izvor potencijalnih antimikrobnih tvari u suzbijanju bakterijskih i drugih gljivičnih patogena masline / Anti-Mikrobi-OL: Natural bioactive compounds as a source of potential antimicrobial agents in the control of bacterial and other fungal pathogens of olives

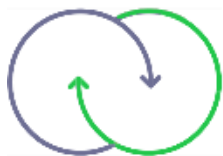
Sara Godena, Janja Lamovšek, Laura Koščak, Elena Petrović, Mladen Zovko, Marwa Moumni, Iva Prgomet, Mihaela Medved

10:20 – 10:30 Uspostavljanje Agrivoltaics sustava u proizvodnji jabuke – od eko fizioloških istraživanja prema inovacijama za jačanje zelene tranzicije / Establishing Agrivoltaics systems in apple production – from eco-physiological research to innovations to strengthen the green transition

Tomislav Kos, Miroslav Lisjak, Šimun Kolega, Marko Zorica, Anđelo Zdrilić, Jelena Ravlić, Marija Špoljarević, Dejan Bošnjak



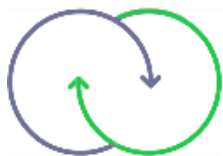
- 10:30 – 10:40 Prilagodba vinogradarstva klimatskim promjenama kroz valorizaciju i implementaciju adaptabilnih genotipova vinove loze / Adaptation of viticulture to climate change through valorization and implementation of adaptable grapevine genotypes
Toni Kujundžić, Mato Drenjančević, Miroslav Lisjak
- 10:40 – 10:50 Predstavljanje projekta „Inovativna rješenja za racionalizaciju upotrebe bentonita u postizanju proteinske stabilnosti bijelih vina – INNOSTAB“ (HRZZ-IP-2020-02-4551) / Presentation of the project “Innovative solutions for rationalising the use of bentonite in white wine protein stabilisation – INNOSTAB” (HRZZ-IP-2020-02-4551)
Igor Lukić, Doris Delač Salopek, Ivana Horvat, Sanja Radeka, Tomislav Plavša, Lucija Sobotinčić, Ana Butorac, Marina Markeš, Urska Vrhovsek, Ana Jeromel, Marin Mihaljević Žulj, Stjepan Šarić, Igor Djerdj
- 10:50 – 11:00 Rasprava / Discussion
- 11:00 – 11:30 **Pauza / Break**
- 11:30 – 13:10 **Prezentacija projekata / Project presentation**
Moderatori / Moderators: *Danijela Poljuha i Igor Palčić*
- 11:30 – 11:40 Razvijanje inovativnih poslovnih modela temeljenih na potrebama zajednica za oživljavanje unutarnjih područja na Mediteranu – REVIVE / Developing Community Based Innovative Business Models for the Revival of the Internal Areas in the Mediterranean - REVIVE
Eudokia Balamou, Kristina Brščić, Katarina Breščić, Teuta Benčić, Adriana Glavić
- 11:40 – 11:50 Prezentacija HRZZ projekta „Inovativni vinifikacijski postupci u funkciji povećanja biološkog i nutritivnog potencijala vina i nusproizvoda vinifikacije autohtonih i introduciranih sorti vinove loze – VinNutriVit“ (IP-2022-10-9128) / Presentation of the HRZZ project: “Innovative vinification procedures for increasing the biological and nutritional potential of wine and vinification by-products of autochthonous and introduced grape varieties – VinNutriVit” (IP-2022-10-9128)
Sanja Radeka
- 11:50 – 12:00 PRiroda kao SAVEZnik: Strane biljne invazivne vrste kao izvor farmaceutika / NATURE as an ALLY: Alien Invasive Plants as Phytopharmaceuticals
Danijela Poljuha
- 12:00 – 12:10 Interreg Euro - MED - Misija Održivi turizam: Dialogue4Tourism. Institucionalni dijalog o održivom turizmu i upravljanju na Euro-Med području / Interreg Euro - MED - Sustainable Tourism Mission: Dialogue4Tourism. Institutional Dialogue on Sustainable Tourism and Governance in the Euro-Med Area
Kristina Brščić, Katarina Breščić, Adriana Glavić, Teuta Benčić
- 12:10 – 12:20 Hrvatske api rute / Croatian Api Routes
Gordana Hegić



- 12:20 – 12:30 LIFE OrnamentallIAS: Ukrasni „bjegunci“ / LIFE OrnamentallIAS: Ornamental “Escapees”
Anamarija Peter, Jana Šic Žlabur, Vesna Židovec, Martina Šipek Penić, Mihael Kušen, Dubravka Dujmović Purgar
- 12:30 – 12:40 Uspostava eksperimentalne površine za ekološko unaprijeđenje razvoja velikog bijelog tartufa (*Tuber magnatum* Pico) u Motovunskoj šumi / Establishment of an experimental area for the ecological improvement of the development of the large white truffle (*Tuber magnatum* Pico) in the Motovun forest
Ivica Tikvić, Damir Ugarković, Stjepan Posavec
- 12:40 – 12:50 Geographical Indications and Producer Cooperation in Slovenia: Challenges and Opportunities
Erik Logar
- 12:50 – 13:00 Projekt SITE- Shaping inclusive Tourist Experiences / Project SITE- Shaping inclusive Tourist Experiences
Jelena Đurkin Badurina
- 13:00 – 13:10 Rasprava / Discussion

Dvorana Lovor / Lovor Hall

- 9:20 – 11:00 **Usmena izlaganja: Sekcija Turizam / Tourism Section**
Moderatori / Moderators: *Ana Težak Damijanić i Nataša Kovačić*
- 9:20 – 9:30 Tourism and the Importance of Its Potentials for Economic Development in Kosovo’s Five Regions
Alberta Tahiri, Idriz Kovači, Diellza Misini
- 9:30 – 9:40 Suvremeni izazovi razvoja poljoprivrede i turizma u Republici Hrvatskoj u kontekstu znanstvene misli akademika Mije Mirkovića / Contemporary challenges of agricultural and tourism development in the Republic of Croatia in the context of the scientific thought of Mijo Mirković
Kristina Afrić Rakitovac, Nataša Urošević
- 9:40 – 9:50 Percepcija i primjena održivih praksi u turizmu: perspektiva lokalne zajednice / Perception and Implementation of Sustainable Practices in Tourism: The Perspective of the Local Community
Adriana Glavić, Jelena Đurkin Badurina, Kristina Brščić
- 9:50 – 10:00 Perspektive OPG-a u funkciji održivog turizma / Perspectives of family farm in the function of sustainable tourism
Jana Katunar
- 10:00 – 10:10 Revitalizacija unutrašnjih mediteranskih područja s novim poslovnim modelom za otporne zajednice / Revitalising inland Mediterranean areas with a new business model for resilient communities



Valentina Marchi, Kristina Brščić, Eudokia Balamou

10:10 – 10:20 Uloga osjetilnog marketinga u kreiranju turističkog iskustva gorskih kuća za odmor /
Role of Sensory Marketing in Creating the Tourist Experience of Mountain Holiday
Homes

Dubravko Podnar, Ivana First Komen

10:20 – 10:30 Ruralni turizam kao pokretač održivog razvoja: evaluacija doprinosa SDG ciljevima /
Rural tourism as a driver of sustainable development: evaluation of contribution to
SDGs

Tihana Sudarić, Jadranka Deže, Olgica Klepač, Krunoslav Zmaić

10:30 – 10:40 Održive turističke prakse: koristi i izazovi implementacije / Sustainable tourism
practices: benefits and challenges of implementation

Borna Šetić, Ana Težak Damijanić, Sanda Grudić Kvasić

10:40 – 10:50 Održivost ponašanja cikloturista / Sustainability of cycling tourists' behaviour

Katarina Breščić, Nataša Kovačić, Kristina Brščić

10:50 – 11:00 Stavovi turističkih dionika o klimatskim promjenama / Policies and measures for climate
change – Attitudes of tourism stakeholders

*Borna Šetić, Ana Težak Damijanić, Zdravko Šergo, Anita Silvana Ilak Peršurić, Smiljana Goreta
Ban*

11:00 – 11:10 Rasprava / Discussion

11:00 – 11:30 Pauza / Break

11:30 – 12:05 Usmena izlaganja: Sekcija Agrarna ekonomija / Agro-economy Section

Moderatori / Moderators: *Marija Cerjak i Milan Oplanić*

11:30 – 11:40 Održiva konzumacija maslinovog ulja i zdravstveni atributi / Olive oil sustainable
consumption and health related attributes

Anita Silvana Ilak Peršurić, Ana Težak Damijanić, Karolina Brkić Bubola

11:40 – 11:50 Mišljenja dionika u poljoprivrednom i turističkom sektoru o klimatskim promjenama /
Stakeholders' Opinions in the Agricultural and Tourism Sectors on Climate Change

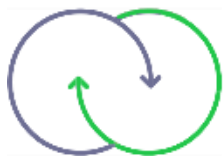
Milan Oplanić, Ana Težak Damijanić, Smiljana Goreta Ban, Ana Čehić Marić

11:50 – 12:00 Rasprava / Discussion

**12:10 – 13:20 Usmena izlaganja: Sekcija Upravljanje otpadom i Sekcija Agroekologija / Waste
management Section and Agroecology Section**

Moderatori / Moderators: *Marko Černe i Stjepan Husnjak*

12:10 – 12:20 The cytological and morpho-physiological effects of olive pomace residue on *Vicia faba*
L.



Mohammed Bouhadi, Qaiser Javed, Tortko Karlo Kovačević, Mirela Uzelac Božac, Danijela Poljuha, Nikola Major, Smiljana Goreta Ban, Dean Ban, Marko Černe

12:20 – 12:30 Utjecaj kultivara na fizikalno-kemijska svojstva bio ugljena dobivenog iz ostataka rezidbe vinove loze / Cultivar effect on physicochemical properties of biochar derived from grapevine-pruning residues

Danko Cvitan, Dominik Anđelini, Melisa Prelac, Zoran Užila, Igor Pasković, Nikola Major, Marko Černe, Smiljana Goreta Ban, Marijan Bubola, Tomislav Karažija, Marko Petek, Ana Jeromel, Ivan Nemet, Dean Ban, Igor Palčić

12:30 – 12:40 Valorization of Olive Pomace Through Composting for Agricultural Applications

Qaiser Javed, Mohammed Bouhadi, Smiljana Goreta Ban, Dean Ban, Tomaž Rijavec, Aleš Lapajne, Marko Černe

12:40 – 12:50 Uloga izvornih pasmina Istre u očuvanju ruralnog prostora i krajobraza / The role of local breeds of Istria in the preservation of rural areas and landscapes

Antun Kostelić, Ante Ivanković, Josip Leto, Monica Darrer, Ezio Pinzan, Igor Merlić, Edmondo Šuran, Bruno Kostelić, Kristina Džin, Gordan Šubara

12:50 – 13:00 „Istra Porc“ – Idejni prijedlog razvoja svinjogojске proizvodnje na području Istarske županije / "Istra Porc" - Conceptual proposal for the development of pig production in the Istria County

Vladimir Margeta, Dalida Galović, Kristina Gvozdanović, Jakov Jurčević, Ivona Djurkin Kušec, Goran Kušec

13:00 – 13:10 New microbial based carrier solution for bioremediation of petroleum oil polluted soils

Maja Zupan, Sandra Curiel Alegre, Carlos Rad, Aqib Hassan Ali Khan, José Carlos Castilla-Alcántara, Tomaž Rijave, Rocío Barros, Aleš Lapanje

13:10 – 13:20 Rasprava / Discussion

HyPro4ST projekt – Dan otvorenih vrata /

HyPro4ST project – Open day

13:30 – 14:30 **Ručak u restoranu hotela / Lunch at the Hotel Restaurant**

14:30 – 15:30 **Stručni posjet Institutu za poljoprivredu i turizam / Study Visit - Institute of Agriculture and Tourism**

15:30 – 16:30 **Vođeni obilazak povijesne jezgre grada Poreča / Guided Walking Tour of the Historic Town of Poreč**