

**JELENA PEJIN**  
**SHORT CV**

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Jelena Pejin is a Full Professor at Faculty of Technology, University of Novi Sad, Serbia. She obtained BSc, MSc and PhD degree in the field of Biotechnology at the Faculty of Technology, University of Novi Sad. Prof. Pejin lectures at BSc, MSc, PhD, and specialist academic studies, namely 4 subjects at BSc academic studies (Malt technology, Beer technology, Alternative raw materials in beer production, and Quality control in malt, beer and wine technology), 1 at MSc academic studies (Special beers technology), 1 at Specialist academic studies (Advances in beer technology), and 3 at PhD academic studies (Advances in malt technology, Advances in beer technology, and Valorization of by-products in malting and brewing). She is the author of the textbook entitled Beer Technology. She has long experience in supervising PhD (3 of which 2 in progress), MSc (17), and BSc (26) student thesis.

Jelena Pejin published 52 SCI papers, 42 papers in national scientific journals, 5 book chapters, and over 100 presentations at national and international scientific congresses and conferences. According to SCOPUS her papers were cited 832 times with *h*-index 15. Prof. Pejin was a member of 10 organizing and scientific committees of international congresses and conferences. Jelena Pejin also has experience in the coordination and participation in research projects. She has participated in 10 national and international projects up to now.

Her research is mainly focused in the field of Biotechnology: application of alternative raw materials in malt and beer production, optimization of lactic acid and probiotics fermentation using waste products of food and agro industry as raw materials, increase in the efficiency of bioethanol production from renewable raw materials with the total usage of by-products, and the improvement of genetic, production, and processing potential of small grains using classical and contemporary biotechnology.

Prof. Jelena Pejin spent three months in 2004 at the Department of Genetic Anthropology Evolution at University of Parma, Italy as a research fellow of the Federation of European Microbiological Societies (FEMS). Within the „Central European Exchange Program for University Studies - CEEPUS“ she was awarded 2 mobility grants for teachers (in 2014 and 2017) at the Slovak University of Technology, Department of Biochemical Technology, Faculty of Chemical and Food Technology in Bratislava, Slovakia.

Prof. Pejin participates in the development of strategic documents of the Republic of Serbia since 2018 as a member of the working group of the Ministry of Agriculture, Forestry, and Water Economy of the Republic of Serbia for the revision of the Law on Beer.

She has been a member of the Executive Board of the Carlsberg and Dundjerski Foundation since 2015. Prof. Pejin is a member of the Serbian Society for Microbiology and Serbian Association of Food Technologists for many years.