

## BIBLIOGRAFIJA

1. Elizabeta Zandona, Marijana Blažić, Anet Režek Jambrak (2021). Whey Utilization: Sustainable Uses and Environmental Approach, *Food Technol. Biotechnol.* 59 (2), <https://doi.org/10.17113/ftb.59.02.21.6968>, 14.5.2021.
2. Jeličić I., Božanić R., Tratnik LJ. (2008). Napitci na bazi sirutke-nova generacija mliječnih proizvoda. *Mljekarstvo* 58(3):257-274.
3. Tudor Kalit, M., Tešinski, D., Jurišić, V., Rako, A., & Kalit, S. Zbrinjavanje sirutke na OPG-u. *Zbornik radova 54. hrvatskog i 14. međunarodnog simpozija agronoma*, 603.
4. Rako A., Tudor Kalit M., Kalit S. (2016). Hranjiva vrijednost i potrošačka prihvatljivost bračke skute. *Zbornik radova 51. hrvatski i 11. međunarodni simpozij agronoma (Pospišil M.; Vnučec I., Ur.)*. Agronomski fakultet, Zagreb, 360-363.
5. Papademas P, Kotsaki P. Technological utilization of whey towards sustainable exploitation. *J Adv Dairy Res.* 2019;7(4):231 <https://doi.org/10.35248/2329-888X.19.7.231>, 17.3.2021.
6. Blažić M, Zavadlav S, Kralj E, Šarić G. Production of whey protein as nutritional valuable foods. *Croat J Food Sci Technol.* 2018;10(2), 255-60. <https://doi.org/10.17508/CJFST.2018.10.2.09>, 13.3.2021.
7. Granato, D., Branco, G. F., Nazzaro, F., Cruz, A. G., & Faria, J. A. (2010). Functional foods and nondairy probiotic food development: trends, concepts, and products. *Comprehensive reviews in food science and food safety*, 9(3), 292-302.
8. GlobalData (2016) Q4 global consumer survey. GlobalData.
9. Suherman, S., Janitra, A. A., Budhiary, K. N. S., Pratiwi, W. Z., & Idris, F. A. (2021, February). Review on hazard analysis and critical control point (HACCP) in the dairy product: Cheese. In *IOP Conference Series: Materials Science and Engineering* (Vol. 1053, No. 1, p. 012081). IOP Publishing.
10. Sampers, I., Toyofuku, H., Luning, P. A., Uyttendaele, M., & Jacxsens, L. (2012). Semi-quantitative study to evaluate the performance of a HACCP-based food safety management system in Japanese milk processing plants. *Food Control*, 23(1), 227–233. <https://doi.org/10.1016/j.foodcont.2011.07.018>, 13.3.2021.
11. Karaman AD, Cobanoglu F, Tunalioglu R, Ova G. Barriers and benefits of the implementation of food safety managementsystems among the Turkish dairy industry: A case study. *Food Control* 2012;25:732–739.

12. Jianu C, Chis C. Study on the hygiene knowledge of food handlers working in small and medium-sized companies in western Romania. *Food Control* 2012;26:151–156.
13. Yapp C, Fairman R. Factors affecting food safety compliance within small and medium-sized enterprises: Implications for regulatory and enforcement strategies. *Food Control* 2006;17:42–51.
14. ICMSF (1991). *El sistema de análisis de riesgos y puntos críticos*. Acribia, Zaragoza, España.
15. Reglamento (CE) n° 178/2002 del Parlamento Europeo y del Consejo (2002). <http://data.europa.eu/eli/reg/2002/178/oj>, 1.3.2021.
16. Reglamento (CE) n° 852/2004 del Parlamento Europeo y del Consejo (2004). <https://eur-lex.europa.eu/eli/reg/2004/852/oj>, 1.3.2021.
17. Reglamento (CE) n° 853/2004 del Parlamento Europeo y del Consejo (2004). <http://data.europa.eu/eli/reg/2004/853/oj>, 1.3.2021.
18. Reglamento (CE) n° 854/2004 del Parlamento Europeo y del Consejo (2004). <http://data.europa.eu/eli/reg/2004/854/oj>, 1.3.2021.
19. Reglamento (CE) n° 2073/2005 (2005). <http://data.europa.eu/eli/reg/2005/2073/oj>, 1.3.2021.
20. Reglamento (UE) n° 1169/2011 del Parlamento Europeo y del Consejo (2011) <http://data.europa.eu/eli/reg/2011/1169/oj>, 1.3.2021.
21. Reglamento de Ejecución (UE) n° 1337/2013 (2013). [http://data.europa.eu/eli/reg\\_impl/2013/1337/oj](http://data.europa.eu/eli/reg_impl/2013/1337/oj), 1.3.2021.
22. Reglamento (CE) n° 1935/2004 del Parlamento Europeo y del Consejo (2004). <http://data.europa.eu/eli/reg/2004/1935/oj>, 1.3.2021.
23. Reglamento (CE) n° 2015/2283 del Parlamento Europeo y del Consejo (2015). <http://data.europa.eu/eli/reg/2015/2283/oj>, 1.3.2021.
24. Reglamento (CE) n° 258/97 del Parlamento Europeo y del Consejo (1997). <http://data.europa.eu/eli/reg/1997/258/oj>, 1.3.2021.
25. Directiva 2002/46/EC del Parlamento Europeo y del Consejo (2002). <http://data.europa.eu/eli/dir/2002/46/oj>, 1.3.2021.
26. Reglamento (CE) n° 1925/2006 del Parlamento Europeo y del Consejo (2006). <http://data.europa.eu/eli/reg/2006/1925/oj>, 1.3.2021.
27. Reglamento (CE) n° 1924/2006 del Parlamento Europeo y del Consejo (2006). <http://data.europa.eu/eli/reg/2006/1924/oj>, 1.3.2021.
28. OECD, (2000), *Science Technology and Industry Outlook 2000*, París.

29. De Geus, A. P. (1988), Planning as Learning, Harvard Business Review, Vol. 88 No. 2, str. 70-74.
30. Safefood 360° Inc. (2013) Nueva York, London, Dublín, Melbourne. <https://safefood360.com/resources/Food-Innovation-and-Creativity.pdf>, 1.3.2021.
31. Escalante, H., Castro, L., Amaya, M. P., Jaimes, L., & Jaimes-Estévez, J. (2018). Anaerobic digestion of cheese whey: Energetic and nutritional potential for the dairy sector in developing countries. Waste Management, 71, 711-718.
32. Rifraf, 65 Porter Ave, Brooklyn, NY, 11237, Estados Unidos, <https://www.rifraf.com/>, 11.5.2021.
33. Zelene doline, Mlekarna Celeia, <http://www.zelenedoline.eu/products/lca-drinks>, 13.3.2021.