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Bilateral Meetings

- Tuesday 08:00-11:00

Organization Type

University,

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Country

Serbia

City

Belgrade, Kraljice Marije 16 [Google map](#)

Areas of Activities

Sustainable Tourism

Request

Serbian company produces domestic Serbian brandy

The producer and distributor of high quality Serbian brandy is looking for partners to enter the international market. Also, the company is looking for products with which they can perform together on the domestic and international market

Cooperation Offered

1. Technical co-operation
2. Sales / Distribution

Cooperation Requested

1. Technical co-operation
2. Sales / Distribution

Request

COOPERATION RELATED TO PARTICIPATION IN INTERNATIONAL PROJECTS

We are offering development of a new products or prototypes by using modern 3D technologies such us 3D printing (FDM, SLA), 3D scanning and modeling for tourist objects and products and looking for a consortium for participation in international innovation and research projects.

Keywords: 3d printing modeling

Cooperation Offered

1. Technical co-operation
2. Manufacturing agreement

Cooperation Requested

1. Technical co-operation

Offer

SCIED Technologies

SciEd Tehnologies is a highly specialized company, whose primary goal is educating and organizing bootcamp style activities during three-week-long intensive trainings. Those are related to personal and professional, career advancement for high school and university students and young people in order to facilitate their positioning in labor market. The partner sought should be a company in the field of tourism, working in business skills training and hiring process interested in the modernization of their activities.

Keywords: hiring process business skills training

Cooperation Offered

1. Technical co-operation

Cooperation Requested

1. Technical co-operation

Offer

SERBIAN MANUFACTURE OF A DEVICE FOR KEEPING WINE FRESH (FOR HORECA) OFFERS LICENCE AGREEMENT

Serbian company developed a device for pouring, preservation and distribution of bottled beverages, primarily wine per glass. The device has small dimensions, consisting of cork and base device, compatible with existing wine refrigerators, and can keep wine fresh for up to two months in inert gas atmosphere. The device can also handle unlimited number of opened bottles.

device has a subsystem for inert gas dosing preprogrammed in a way that ensures that corresponding valves are open for as long as necessary, and during this time an amount of inert gas proportional to the programmed time is released

into the bottle. The advantage of this design compared to state-of-the-art devices is reflected by the following: (1) the cork and bottle containing the wine can be detached from other device subassemblies; (2) remaining wine in the bottle is kept in the inert gas shielding atmosphere up to two months, without losing quality; (3) the subsystem used for inert gas dosing is preprogrammed in a way that ensures that a specific, predefined amount of wine can be poured; (4) according to its design, the device contains one programmable and one non-programmable button switch, and it has small dimensions, while being compatible with existing wine refrigerators.

The device is aimed at catering facilities (cafes, restaurants, hotels), specialized wine stores, wineries, cruisers etc., due to the global trend of pouring wine per glass. The device can be integrated into existing refrigerators for preserving of unopened wine bottles and as an additional option offered to market. In this way, wine refrigerators would also gain the possibility of long-term storage of wine in opened bottles, whose capacity would correspond to the capacity of the refrigerator. Therefore potential partner could be either company interested to produce it as separate device or producer of wine refrigerators which would integrate it into the wine refrigerators.

Advantages and effects of this invention compared to the state-of-the-art technology are the following: - cork and wine bottle can be detached from base device. - wine remaining in the bottle is kept in the inert gas shielding atmosphere for up to two months without losing quality; - inert gas dosing subsystem can be pre-programmed in a way that ensures that a precisely predefined amount of wine can be poured as necessary; - device design includes one programmable and one non-programmable button switch - the device has small dimensions - it is compatible with existing wine refrigerators. The device's design allows the cork and bottle to be detached from other subassemblies, which is very important for customers since it saves the space in bars/facilities and enables serving of several wines simultaneously in a simple way.

The greatest drawback of existing devices for preserving, cooling and pouring of wine per glass (occupying of large space) was solved by this invention, since it has small dimensions (compared to other existing solutions), wherein it is possible to use existing refrigerators, while preserving wine in an inert gas shielding atmosphere.

The device costs only a fraction of the price of the devices currently on the market and is therefore suitable also for smaller or medium price range restaurants and wine bars.

The company is looking for licence agreement with a manufacturer of the equipment for HORECA (Hotel/Restaurant/Café) facilities or distributors of our innovation. The potential partner should be well established manufacturer of beverage handling equipment (e.g., coffee machines, wine refrigerators). The target market for the device include: HORECA facilities, specialized wine stores, wineries, wine enthusiasts, and cruisers. The device can be integrated into existing refrigerators for preserving of unopened wine bottles and as an additional option offered to a defined market. In this way, wine refrigerators would also gain the possibility of long-term storage of wine in opened bottles, whose capacity would correspond to the capacity

Keywords: HORECA

Cooperation Offered

1. Technical co-operation
2. License agreement
3. Manufacturing agreement

Cooperation Requested

1. Technical co-operation

2. Sales / Distribution