

Ivana Tomac, 313586

CROSB link: <https://bib.irb.hr/lista-radova?autor=313586&lang=EN>

Link to Google scholar profile: https://scholar.google.com/citations?hl=en&user=zXdl_ZoAAAAJ

Web site: <http://www.ptfos.unios.hr/index.php/zavod-za-primijenjenu-kemiju-i-ekologiju/38-zaposlenici/nastavno-osoblje/1945-ivana-tomac>



[ivana-tomac](#)

EDUCATION:

-2016. PhD (food engineering), Institution: Faculty of Food Technology Osijek, Josip Juraj Strossmayer University of Osijek

-2004. dipl. ing., Institution: Faculty of Food Technology Osijek, Josip Juraj Strossmayer University of Osijek

WORK EXPERIENCE

-2017. today – postdoc student, Institution: Faculty of Food Technology Osijek, Josip Juraj Strossmayer University of Osijek

-2011. –2017. assistant, Institution: Faculty of Food Technology Osijek, Josip Juraj Strossmayer University of Osijek

-2008. -2011. – assistant, Institution: Agricultural Institute Osijek

- 2007. – 2008. – researcher, Institution: Saponia d.d. Osijek

- 2005.-2008. – trainee, Institution: Sanitary Inspection, Osijek-Baranja County Office

TEACHING MAIN ACTIVITIES AND RESPONSIBILITIES

Laboratory practice on Food Packaging, Instrumental Methods II, Physical Chemistry, Engineering Chemistry

RESEARCH EXPERIENCE (RESEARCH INTERESTS)

Analysis of heavy metals, vitamins and polyphenolic compounds in foods by usage different electrochemical methods

PUBLICATIONS

She has published 5 scientific papers (4 current contents).

During her work she participated in six international scientific conferences.

PROJECTS:

- Associate on the project "Nutritional properties of old, neglected apple cultivars from the Slavonia important for their conservation" (Funding Source Adris Foundation, finished project)

- Associate on the project "Characterization of polyphenols in the old cultivars of apples" (the source of funding University J. J. Strossmayer, completed project)

- Associate on the project "Heat transfer and thermal properties of food during processing" (source of funding Ministry of Science, Education and Sports, finished project)