



## Krešimir Mastanjević

**Date of birth:** 20/09/1978 | **Nationality:** Croatian | **Gender:** Male |

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**Address:** F. Kuhača 18, 31000, Osijek, Croatia (Work)

### ● WORK EXPERIENCE

01/10/2003 – 30/05/2004 Našice, Croatia

**FOOD TECHNOLOGIST** PAPUK D.D. KOLODVORSKA 1, 31500 NAŠICE

01/06/2005 – 18/05/2010 Osijek, Croatia

**UNIVERSITY TEACHING ASSISTANT- SCIENTIFIC NOVICE** UNIVERSITY OF J. J. STROSSMAYERA IN OSIJEK, FACULTY OF FOOD TECHNOLOGY OSIJEK

19/05/2010 – 29/01/2013 Osijek

**POSTDOC-SCIENTIFIC NOVICE** UNIVERSITY OF J. J. STROSSMAYERA IN OSIJEK, FACULTY OF FOOD TECHNOLOGY OSIJEK

31/01/2013 – 27/05/2018 Osijek, Croatia

**ASSISTANT PROFESSOR** UNIVERSITY OF J. J. STROSSMAYERA IN OSIJEK, FACULTY OF FOOD TECHNOLOGY OSIJEK

28/05/2018 – 30/06/2023 Osijek, Croatia

**ASSOCIATE PROFESSOR** UNIVERSITY OF J. J. STROSSMAYERA IN OSIJEK, FACULTY OF FOOD TECHNOLOGY OSIJEK

06/2023 – CURRENT Osijek, Croatia

**FULL PROFESSOR** UNIVERSITY OF J. J. STROSSMAYERA IN OSIJEK, FACULTY OF FOOD TECHNOLOGY OSIJEK

### ● EDUCATION AND TRAINING

Osijek, Croatia

**MSC OF FOOD TECHNOLOGY** University of J. J. Strossmayera in Osijek Faculty of food technology Osijek-

**Address** F. Kuhača 18 , 31000, Osijek, Croatia

Osijek, Croatia

**PHD IN THE FIELD OF BIOTECHNICAL SCIENCES, FIELD OF FOOD TECHNOLOGY** University of J. J. Strossmayera in Osijek, Faculty of food technology Osijek

**Address** F. Kuhača 18 , 31000, Osijek, Croatia

### ● LANGUAGE SKILLS

Mother tongue(s): **CROATIAN**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
<b>ENGLISH</b>	B2	B2	B1	B1	B2
<b>GERMAN</b>	A1	A1	A1	A1	A1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

## ● **DIGITAL SKILLS**

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MS Office (Word Excel PowerPoint) | Komunikacijski programi (Skype Zoom TeamViewer) | Rad na raunalu | Informacije i komunikacija (pretraivanje interneta) | Drutvene mreje | Windows | Drutvene mreje (razliite platforme) | Microsoft Excel | Microsoft Word | Priprema i oblikovanje prezentacija (MS PowerPoint)

## ● **PUBLICATIONS**

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2023

[\*\*The Impact of Production Techniques on the Physicochemical Properties, Microbiological, and Consumer's Acceptance of Milk and Water Kefir Grain-Based Beverages\*\*](#)

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2023

[\*\*Effect of the Addition of Brewers' Spent Grain \(BSG\) on the Physicochemical and Consumer Liking Attributes of Croatian Indigenous Cooked Sausage "Bijela Krvavica"\*\*](#)

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2023

[\*\*Traditional Meat Products—A Mycotoxicological Review\*\*](#)

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2023

[\*\*The Influence of Texture Type and Grain Milling Degree on the Attenuation Limit, Protein Content, and Degradation in Wheat Wort\*\*](#)

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2023

[\*\*Modified Mycotoxins and Multitoxin Contamination of Food and Feed as Major Analytical Challenges\*\*](#)

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2023

[\*\*Sensory Analysis Coupled with Gas Chromatography/Mass spectrometry Analysis in Craft Beer Evaluation\*\*](#)

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2023

[\*\*Polycyclic Aromatic Hydrocarbons in Popcorn Corn Varieties and Popcorns\*\*](#)

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2023

[\*\*Vitreosity as a Major Grain Quality Indicator— Upgrading the Grain-Cutter Method with a New Blade\*\*](#)

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2023

[\*\*Formulation of a Wort-Based Beverage with the Addition of Chokeberry \(Aronia melanocarpa\) Juice and Mint Essential Oil\*\*](#)

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2023

[\*\*Effect of Temperature Range and Kilning Time on the Occurrence of Polycyclic Aromatic Hydrocarbons in Malt\*\*](#)

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2023

[\*\*Survey on Phthalates in Beer Packaged in Aluminum Cans, PET and Glass Bottles\*\*](#)

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2022

**Differences in Fatty Acid Profile and Physical- Chemical Composition of Slavonska slanina— Dry Cured Smoked Bacon Produced from Black Slavonian Pig and Modern Pigs**

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2022

**A Survey on Detection of Plastic-Related Chemicals in Beer Packaged in PET Using FT-IR Technology /**

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2022

**A Review on Antifungal Green Preservatives: An Aspect of Food Industry**

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2022

**Pseudo-Lager—Brewing with Lutra® Kveik Yeast**

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2022

**Beer Quality Evaluation—A Sensory Aspect**

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2022

**The Content of Polycyclic Aromatic Hydrocarbons in Slavonska slanina—Traditionally Smoked and Dry- Cured Bacon**

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2022

**Organochlorine pesticides and NDL-PCBs in wild boars from flatland region with intensive agricultural activities**

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2021

**The Influence of Fermenting Yeast on the Sensory Properties of Graševina Wine**

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2021

**Polycyclic Aromatic Hydrocarbons in Malt**

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2021

**Complementing Digital Image Analysis and Laser Distance Meter in Beer Foam Stability Determination**

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2021

**Beer Polyphenols—Bitterness, Astringency, and Off- Flavors**

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2021

**Heavy metals and PAHs in mussels on the Serbian market and consumer exposure**

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2021

**Mycotoxins biocontrol methods for healthier crops and stored products**

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2021

**Determination of Foam Stability in Lager Beers Using Digital Image Analysis of Images Obtained Using RGB and 3D Cameras**

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2021

**Possibilities for the Biological Control of Mycotoxins in Food and Feed**

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2021

**Mycotoxins - biomonitoring and human exposure**

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2021

**Research on the Malting Properties of Domestic Wheat Varieties**

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2021

**Comprehensive Comparative Study of the Malting Qualities of Winter Hull-Less and Hulled Barley (2016–2019)**

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2021

**Research of Malting Procedures for Winter Hard Wheat Varieties—Part I**

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2021

**Research of Malting Procedures for Winter Hard Wheat Varieties—Part II**

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● **DRIVING LICENCE**

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**Driving Licence:** AM

**Driving Licence:** B

● **PROJECTS**

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2013 – 2014

**Cryoprotective effect of  $\beta$ -glucans on myofibrillar proteins - Leader**

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2007 – 2012

**Development of new modified starches and their application in food industry - Associate**

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2004 – 2006

**Modelling and optimization of the process of freezing food - Associate**

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2011 – 2013

**Improving and commercialization of traditional meat products - Associate**

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CURRENT

**Organic pollutants and microplastics in the environment, water and food from the Special Nature Reserve "Zasavica" - Associate**

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