




PERSONAL INFORMATION

Dragan Kovačević

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Sex M | Date of birth 17th October 1968 | Nationality Croatian

WORK EXPERIENCE

1992 - 1994	Scientific Novice and assistant at the Faculty of Food Technology and Biotechnology in Zagreb
1994	Staff Associates in IPK Osijek d.d. (Food Processing Industry, PLC)
1994 - 1996	Head of the Reconstruction and Development Office of Osijek-Baranja County and member of Osijek-Baranja County Corporation Council
1995 - 1999	Assistant at the Faculty of Food Technology in Osijek
1995 - 1999	Member of the House of Representatives of Croatian Parliament and chairman of the Parliament Board of Economy, Development and Reconstruction
1997 - 1998	Chairman of the Managing Board of IPK Osijek d.d. (Food Processing Industry, PLC)
1999 - 2003	Assistant Professor (appointed July 19th 1999) and Head of „Chemistry and Meat and Fish Technology Department“ at the Faculty of Food Technology in Osijek
2004 - 2007	State Secretary in the Ministry of Agriculture, Forestry and Water Management
2008 - 2011	Member of the Croatian Parliament and chairman of the Parliament Board of Economy
2003 - 2006	Associate Professor (appointed January 21st 2003) and Head of „Chemistry and Meat and Fish Technology Department“ at the Faculty of Food Technology in Osijek
2007 - 2012	Member and President of the City council of City Osijek
2006 - 2011	Full Professor (appointed Mai 31st 2006) and Head of „Meat and Fish Technology Department“ and „Economics of Food Processing Industry Department“ at the Faculty of Food Technology in Osijek
2011 - 2018	Full Professor (confirmed April 20th 2011) and Head of „Meat and Fish Technology Department“ at the Faculty of Food Technology in Osijek
2018 – to this day	Vice President for Agriculture and Tourism of Croatian Chamber of Economy

EDUCATION AND TRAINING

- 22nd September 1992 graduated at the Faculty of Food Technology and Biotechnology in Zagreb on the topic: „Determination Of Thermal diffusivity of Surimi With Differential Thermal Analysis (DTA)“ and qualify as a Graduate Engineer for food technology; Level 7.1 according to HKO; Level 7 according EQF; Level 2 according QF-EHEA
- 22nd February 1994 Master’s degree at the Faculty of Food Technology and Biotechnology in Zagreb on the topic: “Effects Of Crioprotectors On Thermophysical Properties Of Surimi” and qualify as a Master of Biotechnical Sciences
- 12th February 1997 Doctoral Degree at the Faculty of Food Technology and Biotechnology in Zagreb on the topic: „Determination Of Thermophysical Properties Of Frozen Food“ and qualify as Ph. D degree of Biotechnical Sciences; Level 8.2 according to HKO; Level 8 according EQF; Level 3 according QF-EHEA

PERSONAL SKILLS

Mother tongue Croatian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
Common European Framework of Reference for Languages

Computer skills Good command of Microsoft Office™, Statistica and IKT tools
Driving licence B category

Communication skills

- Good communication skills gained during the performance of various functions in the Croatian Government (State Secretary), the Croatian Parliament (the two-term member of Parliament and chairman of parliamentary committees) and the Croatian Chamber of Economy (vice President for Agriculture and Tourism), municipal, city and county authorities (president of the City Council of the City of Osijek and two-term City councilor, member municipal and the County government member) and as a manager (Chairman of the Managing Board) in the economy and a lecturer at the Faculty

Organisational / managerial skills

- He was the leader of the research teams during the implementation of several scientific and professional projects and has participated in the organization of international and national scientific conferences

- In the capacity of state and county officials was the president or a member of several tens of governing councils and government, parliamentary and county expert committees and working groups to develop and implement strategies, operational programs and legislation in the field of economy, food and agriculture and the negotiations with the EU

- He held numerous front managerial responsibilities: head of the county Office for Reconstruction and Development; served two terms as President of the Parliamentary Committee for Economy; State Secretary of the Ministry of Agriculture, Forestry and Water Management; Coordinator of the Ministry of Agriculture, Forestry and Water Management of negotiations with the EU; Head of the working group for preparation of negotiations with the EU in the chapter 11 - Agriculture and rural development; Chairman of the Managing Board of IPK Osijek d.d., Vice President for Agriculture and Tourism of Croatian Chamber of Economy et al.

- Provided funds, designed, equipped and established a research laboratory to pilot plant for the production of traditional meat products; initiated in cooperation with the Ministry of Agriculture, Forestry and Water Management and the GIZ (Deutsche Gesellschaft für Internationale Zusammenarbeit) organized and established the CMQ (Centre for the quality of meat), a laboratory for physico-chemical analysis of meat on PTF Osijek; He initiated the establishment and the deputy president "CERT-ing" - the Centre for Development and technological engineering PTF Osijek, organizational units of the Faculty, and worked on the development of cooperation between universities and economic entities especially the food industry, various government and public institutions in the field of technological design, development of new products and technologies, technological consulting, laboratory analysis et al.

Job-related skills

- With the "hard skills" in the profession (making technical and technological projects, improve production technology of traditional meat products, knowledge of technological operations and processes and quality standards and food safety, knowledge of the methodology of physical-chemical, microbiological and sensory analysis, modeling of non-stationary processes in food technology, the implementation of standards in the food industry (1998 - 2002 he was an associate of TÜV NORD - the German agency for the introduction of ISO standards and HACCP), branding and protection of traditional meat products, etc.), during the scientific, business and political career and gained the "soft skills" (creativity, operations, teamwork, skills motivators, negotiators, communicators, the ability to solve complex problems and decision-making, etc.)

ADDITIONAL INFORMATION

Honours and awards

- on January 9th 1991 for the success during studies rewarded by the Rectors Award of University of J. J. Strossmayer in Osijek;

- on May 28th 1996 by the Declaration of the first Croatian President Awarded by the Order of Croatian Pleter;

- on May 15th 1996 memorial Medal of the Homeland War;

- on January 15th 1998 Vukovar Memorial Medal;

- on June 17th 1999 for the tireless promotion and consistent implementation of the program of the HDZ in the establishment and defense of a sovereign and democratic state of Croatia on the occasion of the 10th anniversary he was awarded the Memorial plaque Croatian Democratic Union;

- on 21st September 2001 to contribute to the development of the Faculty was awarded a plaque PTF Osijek;

- on December 2th 2014 has won public recognition "Seal of the City of Osijek" for special contribution scientific research and teaching activities;

- on December 19th 2014 for the whole and selfless support and assistance with the aim of developing the Croatian Veterinary Institute Zagreb he was awarded Appreciation HVI Zagreb;

- on November 11th 2015 Project Management Institute (PMI®) - The Association for Project Management Croatia awarded him as a project manager, a Special plaque for innovation and promotion of indigenous Croatian products;

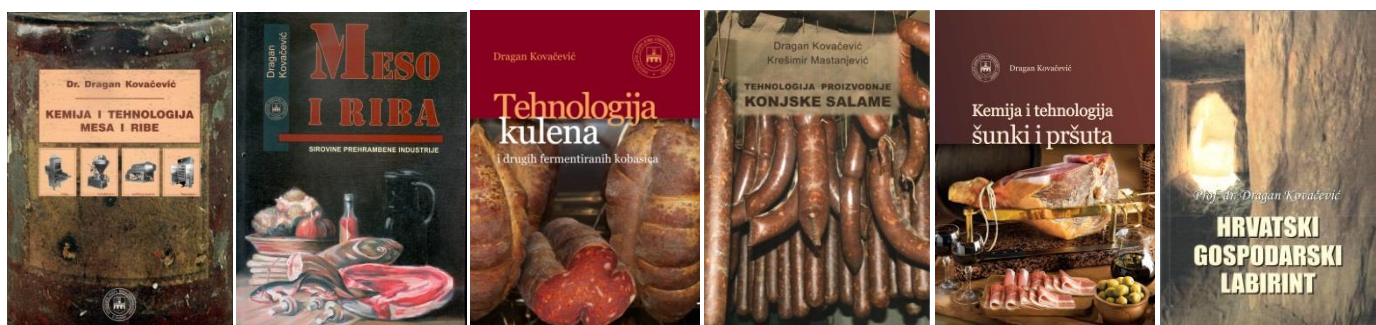
- on June 25th 2015 has won the State Award for Science - for the popularisation and promotion of science;

- on April 29th 2016 he was awarded the Croatian Academy Awards for the highest scientific and artistic achievements in the Republic of Croatia for the year 2015 in the field of Technical science.

Publications

He has published over one 140 scientific and professional articles of which more than 60 journals indexed in the internationally recognized index and citation databases and is the author of four university books and two monographs: „Chemistry and technology of meat and fish“ (2001), „The raw materials of the food industry (meat and fish)“ (2004), „Technology Kulen and other fermented sausages“ (2014), „Chemistry and technology of ham and prosciutto“ (2017), „The technology of production of horse salami “ (2013) and „Croatian economic labyrinth“ (2003). University books are unique works at the national level in the field of meat and fish technology and, apart from teaching, have a significant application in the meat industry as well. In these works were published the results, innovation and invention that are created during the implementation of some 10 scientific and technological research projects which the author spent in the field of measurement and modeling of thermophysical properties of food, microbiology, analytical toxicology, physical-chemical analysis, sensors and optimization technological processes in food production.

The availability of scientific research results from the field of food technology to the wider professional public and producers has also ensured numerous public media appearances through various journalistic types (over 100 interviews, reports, articles, and reportage), thus contributing to the reputation of the food technology industry, parent institution and in general popularization of science. From 2001 to 2003 he was the columnist of the economic magazine "Glasa Slavonije" "Info-profit" and published the ninety-three (93) expert reviews and comments from the field of economy, food industry and agriculture under the title "Economic labyrinth".



Membership in scientific and professional bodies and associations

Member of the Scientific Council for Technological Development Croatian Academy for Sciences and Arts, The Institute of Food Technologists of the USA (IFT), the Croatian Society of Chemical Engineers (HDKI), the Croatian Society of Economists (HDE), the Association of Chemists and Technologists in Osijek (DKT) and the Council for the Processing of Agricultural Products and Biotechnology of the Croatian Academy for Sciences and Arts.

Participation in the work of scientific and professional conferences

He has participated in 90 scientific and professional conferences, 63 international and 27 domestic with 77 scientific posters (77 abstracts published in summary proceedings), 40 papers published in the proceedings, and held 36 invited and plenary lectures (14 lectures on international and 22 at home conferences).

LIST OF A1 AND A2 PUBLICATIONS IN THE LAST 5 YEARS

Scientific articles cited in international scientific databases (a1)

1. Pleadin, J., Perši, N., Kovačević, D., Vahčić, N., Scortichini, G., Milone, S. (2013): Ochratoxin A in traditional dry-cured meat products produced from sub-chronic-exposed pigs. Food Additives & Contaminants. Part A. 3 (10) 1827 – 1836.
2. D. Kovačević, K. Mastanjević (2014): Cryoprotective effect of trehalose on washed chicken meat. Journal of Food Sciences and Technology. 51 (5); 1006 – 1010.
3. Perši, N., Pleadin, J., Kovačević, D., Scortichini, G., Milone, S. (2014): Ochratoxin A in raw materials and cooked meat products made from OTA-treated pigs. Meat Science. 96; 203 – 210.
4. Frece, J., Kovačević, D., Kazazić, S., Mrvičić, J., Vahčić, N., Delaš, F., Ježek, D., Hruškar, M., Babić, I., Markov, K. (2014.): Comparison of Sensory Properties, Shelf Live and Microbiological Safety of Industrial Sausages Produced with Autochthonous and Commercial Starter Cultures (Starter Cultures for Sausages Production). Food Technol. Biotechnol. 52 (3) 307–316.
5. Pleadin J., Perši N., Kovačević, D., Vulić, A., Frece, J., Markov., K. (2014): Ochratoxin A reduction in meat sausages

- using processing methods practiced in households. *Food Additives & Contaminants. Part B.* 7 (4) 239-246.
6. Pleadin, J., Malenica Staver, M., Vahčić, N., Kovačević, D., Milone, S., Saftić, L., Scortichinie, G. (2015): Survey of aflatoxin B1 and ochratoxin A occurrence in traditional meat products coming from Croatian households and markets.
 7. Pleadin, J., Kovačević, D., Perši, N. (2015.): Ochratoxin A contamination of the autochthonous dry-cured meat product "Slavonski Kulen" during a six-month production process. *Food Control.* 57 (2015); 377-384.
 8. Kovačević, D., Mastanjević, K., Pleadin, J., Frece, J. (2016): Physicochemical, microbiological and colour attributes of Horse Salami established during the ripening period. *Italian Journal of Food Science.* 2 (28) 96-106.
 9. Tomović, V., Mastanjević, K., Kovačević, D., Jokanović, M., Kevrešan, Ž., Škaljac, S., Šojić, B., Lukač, D., Škrobot, D., Despotović, A. (2016): Proximate and mineral composition and cadmium content of main anatomical parts and offal from semi-outdoor reared Black Slavonian pigs. *Agro FOOD Industry Hi Tech.* 27 (6) 39-42.
 10. Pleadin, J., Kudumija, N., Kovačević, D., Scortichini, G., Milone, S., Kmetič, I. (2016): Comparison of ochratoxin A levels in edible pig tissues and in biological fluids after exposure to a contaminated diet. *Mycotoxin research.* 32,145-151.
 11. Mastanjević, K., Kovačević, D., Frece, J., Markov, K., Pleadin, J. (2017): The Effect of an Autochthonous Starter Culture, Sugars and Different Temperatures on the Fermentation of Slavonian Kulen. *Food technology and biotechnology.* 55 (1) 67-76.
 12. Pleadin, J., Zadravec, M., Bmić, D., Perković, I., Škrivanko, M., Kovačević, D. (2017): Moulds and mycotoxins detected in the autochthonous fermented sausage „Slavonski Kulen“ during a one-year production period. *Food Additives & Contaminants: Part A,* 34 (2) 282-290.

Scientific articles cited in international scientific databases (a2)

1. Đ. Senčić, M. Škrivanko, D. Kovačević, D. Samac, J. Novoselec (2010.): Physico-chemical and sensory properties of the Slavonian ham. *Meso* 12 (2): 88-91.
2. J. Frece, K. Markov, D. Kovačević (2010.): Determination of indigenous microbial populations, mycotoxins and characterization of potential starter cultures in Slavonian kulen. *Meso* 12 (2): 92-97.
3. J. Frece, K. Markov, D. Čvek, D. Kovačević (2010.): Staphylococci as potential indigenous starter cultures from Slavonian kulen. *Meso* 12 (3):150-155.
4. J. Frece, D. Čvek i D. Kovačević, I. Globin, T. Krcivoj, K. Markov (2010.): Karakterizacija bakterijskog soja *Lactobacillus plantarum* 1K izoliranog iz "Slavonskog kulena" kao probiotičke funkcionalne starter kulture. *Meso* 12 (4): 210-216.
5. K. Markov, J. Frece, D. Čvek, A. Trontel, A. Slavica, D. Kovačević (2010.): Dominantna mikroflora fermentiranih kobasica od konjskog mesa. *Meso* 12 (4): 217-221.
6. D. Kovačević, K. Mastanjević, D. Šubarić, I. Jerković, Z. Marijanović (2010.): Physico-chemical, colour and textural properties of Croatian traditional dry sausage (Slavonian Kulen). *Meso* 12 (5): 270-276.
7. Kovačević, D., Suman, K., Lenart, L., Frece, J., Mastanjević, K., Šubarić, D. (2011.). Salt reduction in Homemade Slavonian Sausage: effect on compositional, physico-chemical, colour and texture parameters, sensory characteristics and hygienic quality. *Meso* 13 (4): 244-248.
8. N. Perši, J. Pleadin, D. Kovačević (2012.): Okratoksin A – kontaminant hrane i hrane za životinje. *Veterinarska stanica* 43 (6) 487-495.
9. N. Perši, J. Pleadin, D. Kovačević, D. Milić (2013.): Karakterizacija fizikalno-kemijskih svojstava najzastupljenijih domaćih tradicionalnih mesnih proizvoda. *Veterinarska stanica* 44 (2) 107-118.
10. Kovačević, D., Mastanjević, K., Frece, J., Pleadin, J. (2013.): Physico-chemical, colour and textural properties of horse salami. *Meso* 15 (2) 143-147.
11. Pleadin, J., N. Vahčić, N. Perši, D. Kovačević (2013.): Varijabilnost fizikalno-kemijskih i senzorskih svojstava autohtonih mesnih proizvoda između proizvodnih domaćinstava. *Meso* 15 (2) 122-131.
12. A. Vulić, N. Perši, N. Vahčić, B. Hengl, A. Gross-Bošković, M. Jurković, D. Kovačević, J. Pleadin (2014.): Procjena moguće izloženosti okratoksinu A putem konzumacije kontaminiranih mesnih proizvoda. *Meso.* XVI (2) 138-144.
13. Kovačević, D., Pleadin, J., Mastanjević, K., Frece, J. (2014.): Opasnosti od površinske kontaminacije plijesnima u tradicionalnoj proizvodnji kulena. *Meso.* XVI (2) 162-168.
14. Kovačević, D., Pleadin, J., Mastanjević, K., Frece, J. (2014.): Utjecaj tehnoloških operacija na smanjenje koncentracije okratoksina A tijekom proizvodnje Slavonskog kulena. *Meso.* XVI (3) 232-237.
15. Kovačević, D., Mastanjević, K., Frece, J., Pleadin, J. (2014.): Utjecaj dodataka različitih šećera na proces fermentacije trajne kobasice kulenove seke. *Meso.* XVI (4) 324-328.
16. Pleadin, J., Demšar, L., Polak, T., Kovačević, D. (2014.): Levels of aflatoxin B1 and ochratoxin A in Croatian and Slovenian traditional meat products. *Meso.* XVI (6) 516-521.
17. Pleadin, J., Krešić, G., Barbir, T., Petrović, M., Milinović, I., Kovačević, D. (2014.): Changes in basic nutrition and fatty acid composition during production of „Slavonski kulen“. *Meso.* XVI (6) 522-527.
18. Pleadin, J., Kovačević, D., Perković, I. (2015): Impact of casing damaging on aflatoxin B1 concentration during the ripening of dry fermented Meat sausages. *Journal of Immunoassay and Immunochemistry.* 36 (6) 655-666.
19. Pleadin, J., Vahčić, N., Malenica Staver, M., Krešić, G., Bogdanović, T., Lešić, T., Raspović, I., Kovačević, D. (2015.): Seasonal variations in fatty acids composition of Istrian and Dalmatian prosciutto. *Meso.* 5 (XVII), 428-434.
20. Pleadin, J., Koprivnjak, O., Krešić, G., Gross-Bošković, A., Buzjak Služek, V., Tomljanović, A., Kovačević, D. (2015): Dnevni unos soli putem tradicionalnih mesnih proizvoda u Hrvatskoj. *Meso,* 17, 534-540.
21. Pleadin, J., Demšar, L., Polak, T., Vulić, A., Lešić, T., Kovačević, D. (2016.): Fatty acids composition of Croatian and Slovenian traditional dry-cured meat products. *Meso.* 1 (XVIII), 89-96.
22. Kovačević, D., Mastanjević, K., Čosić, K., Pleadin, J. (2016.): Količina nitrita i nitrata u mesnim proizvodima s

hrvatskog tržišta. Meso. 2 (XVIII) 40-46.

23. Pleadin, J., Krešić, G., Vahčić, N., Petrović, M., Kolarić Kravar, S., Kovačević, D. (2016.): Količina kolesterola u mesu i mesnim proizvodima s hrvatskog tržišta. 2 (XVIII) 54-60.

24. Pleadin, J., Krešić, G., Vahčić, N., Petrović, M., Kolarić Kravar, S., Kovačević, D. (2016.): Količina kolesterola u mesu i mesnim proizvodima s hrvatskog tržišta. Meso. 2 (XVIII) 54-60.

25. Mastanjević, K., Friščić, S., Kovačević, D. (2016.): The effect of oat β -glucan addition on cooking loss, colour and textural attributes of chicken surimi gels after frozen storage. Technologica acta. 9 (1) 89-94.

26. Pleadin, J., Kovačević, D. (2016.): Kemijske opasnosti u mesu i mesnim proizvodima u prehrambenom lancu od farme do potrošača. 5 (XVIII) 436-444.

27. Lešić, T., Krešić, G., Koprivnjak, O., Kovačević, D., Gross-Boškoviće, A., Sokolić, D., Jurković, M., Pleadin, J. (2017.): Estimation of dietary fat intake via the consumption of traditional meat products. Croatian Journal of Food Technology, Biotechnology and Nutrition 11 (3-4), 138-144.

28. Kovačević, D., Kušurin, I., Mastanjević, K. (2017.): Utjecaj različitih vrsta soli na proizvodni kalo i fizikalno-kemijska svojstva slavonske šunke. Meso. XIX (3) 216-222.

29. Mastanjević, Krešimir; Vidaković, Kristina; Kovačević, Dragan (2017): Effect of Addition of Trehalose, Maltose and Two Modified Starches on Colour and Textural Attributes of Chicken Surimi Gels During Frozen Storage. Technologica acta. 10 (1) 13-17.