





PERSONAL INFORMATION

Tihomir Moslavac



-  V.I. Meštrovića 102, Osijek, 31000, Hrvatska
-  031 224 300
-  Tihomir.Moslavac@ptfos.hr
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Sex Male | Date of birth 12/12/1965 | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement

- 28.09.2016.- Full Professor
- 2011-2016 Associate Professor
- 2005-2011 Assistant Professor

Name and address of employer
Type of business or sector

University in Osijek, Faculty of Food Technology, Franje Kuhača 20, 31000 Osijek, Croatia
Science and higher education

EDUCATION AND TRAINING

- 2003. PhD in Biotechnical sciences, Food engineering, University in Osijek, Faculty of Food Technology
- 1999. M.Sc in Biotechnical sciences, Food engineering, University in Zagreb, Faculty of Food Technology and Biotechnology
- 1992. B.Sc of food technology, University in Osijek, Faculty of Food Technology

Mother tongue Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	B1	B1	B1	B1

PERSONAL SKILLS

Organisational / managerial skills

Member of the Association of manufacturers of pumpkin oil Croatian

Computer skills

▪ Good command of Microsoft Office™ tools

Driving licence

▪ B

ADDITIONAL INFORMATION

Associate in national scientific projects:

1. The development process of producing high quality food products; leader: Andrija Pozderović; funding source: Croatian Ministry of Science, Education and Sports (1996-2002)
2. Reconstruction and development of processing of agricultural products in the Croatian Danube Region; Leader: Andrija Pozderović ; funding source: Croatian Ministry of Science, Education and Sports (1996 –2002)
3. Improving processes for high quality food and beverage; leader: Andrija Pozderović ; funding source: Croatian Ministry of Science, Education and Sports (2002 - 2005)

Professional projects:

1. Development of the study "Wet corn processing", leader: Andrija Pozderović (1998)
2. The development of a membrane filter and the application of membrane filtration in the food industry. Technology research development project, leader: Andrija Pozderović (2001-2004)

International Mobilities

2005: Corvinus University, Faculty of Food Science, Budapest, Hungary

Scientific papers indexed in Web of science – Last 5 years

1. Pichler, Anita; Pozderović, Andrija; Moslavac, Tihomir; Popović, Kristina: Influence of Sugars, Modified Starches and Hydrocolloids Addition on Colour and Thermal Properties of Raspberry Cream Fillings. *Polish journal of food and nutrition sciences* 67, 1; 49-58, 2017.
2. Jokić, Stela; Moslavac, Tihomir; Aladić, Krunoslav; Bilić, Mate; Ačkar, Đurđica; Šubarić, Drago: Hazelnut oil production using pressing and supercritical CO₂ extraction. *Hemjska industrija* 70, 4; 359-366, 2016.
3. Moslavac, Tihomir; Jokić, Stela; Šubarić, Drago; Aladić, Krunoslav; Vukoja, Josipa; Prc, Nikolina: Pressing and supercritical CO₂ extraction of *Camelina sativa* oil. *Industrial Crops and Products* 54, 122-129, 2014.
4. Aladić, Krunoslav; Jokić, Stela; Moslavac, Tihomir; Tomas, Srećko; Vidović, Senka; Vladić, Jelena; Šubarić, Drago: Cold Pressing and Supercritical CO₂ Extraction of Hemp (*Cannabis sativa*) Seed Oil. *Chemical and Biochemical Engineering Quarterly*. 28, 4; 481-490, 2014.

Scientific papers indexed in CAB – Last 5 years

1. Pavlović, Nika; Valek Lendić, Kristina; Miškulin, Maja; Moslavac, Tihomir; Jokić, Stela: Supercritical CO₂ extraction of sea buckthorn. *Food in Health and Disease* 5, 2; 55-61, 2016.
2. Moslavac, Tihomir; Jokić, Stela; Šubarić, Drago; Aladić, Krunoslav; Dominković, Olivera: The influence of antioxidants on oxidative stability of sunflower and olive oil. *Technologica acta* 8; 25-30, 2015.
3. Moslavac, Tihomir; Jokić, Stela; Šubarić, Drago; Aladić, Krunoslav; Panzalović, Valentina: Rheological characteristics salad mayonnaise with hens and quail egg yolks. *Meso: prvi hrvatski časopis o mesu* 17, 1; 166-171, 2015.
4. Jokić, Stela; Moslavac, Tihomir; Bošnjak, Andreja; Aladić, Krunoslav; Rajić, Marina; Bilić, Mate: Optimization of walnut oil production. *Croatian journal of food science and technology*, 6, 1; 27-35, 2014.
5. Moslavac, Tihomir; Jokić, Stela; Pozderović, Andrija; Pichler, Anita; Škof, Barbara: Proizvodnja i stabilizacija hladno prešanog bučinog ulja. *Glasnik zaštite bilja*, 37, 6; 70-79, 2014.
6. Moslavac, Tihomir; Vuković, Danijela: Utjecaj antioksidansa na oksidacijsku stabilnost biljnih ulja u binarnoj smjesi sa sezamovim uljem. *Glasnik zaštite bilja* 36 (6), 32-41, 2013.
7. Moslavac, Tihomir; Pozderović, Andrija; Pichler, Anita; Benčić, Đani; Vilušić, Milica; Barulek, Ivančica: Utjecaj ekstra djevičanskog maslinovog ulja i limunovog soka na reološka svojstva majoneze. *Meso*, 14, 2; 126-131, 2012.
8. Moslavac, Tihomir; Pozderović, Andrija; Pichler, Anita; Popović, Kristina; Šilipetar, Marijana: Utjecaj žumanjka jajeta patke i proteina mlijeka na reološka svojstva majoneze. *Meso: prvi hrvatski časopis o mesu* 14 (3), 223-227, 2012.
9. Moslavac, Tihomir; Pozderović, Andrija; Pichler, Anita; Vilušić, Milica; Tomić, Aleksandra: Utjecaj mikrovalnog zagrijavanja na oksidacijsku stabilnost suncokretovog ulja. *Glasnik zaštite ulja* 35 (4), 96-105, 2012.