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## **CURRICULUM VITAE**

Nela Nedic Tiban was born on September 21<sup>st</sup>, 1970 in Brčko, Bosnia and Herzegovina. She graduated in Food Technology from the Faculty of Food Technology in Osijek, the Josip Juraj Strossmayer University of Osijek in 1997. In the same year, she started to work as a research assistant at the Faculty of Food Technology Osijek, and enrolled at postgraduate study of Food Technology at Faculty of Food Technology and Biotechnology, University of Zagreb. The Master thesis she defended in 2001. She received PhD in Food Technology in 2005 at the Josip Juraj Strossmayer University of Osijek.

She became a junior assistant 1997, assistant 2001 and senior assistant in 2006. In 2007 she became scientific associate, and in 2010 senior scientific associate. She became assistant professor 2007 and associate professor in 2012.

She participated as a researcher on a project funded by the Ministry of Science and Technology of Republic of Croatia, "Development of the process of producing high quality food products." In past she was involved as a researcher at the five international projects: Croatian-Italian project "Improvement of the process to extend shelf-life (stability) of minimally processed fruits and vegetables" (2000-2001), three Croatian-Slovenian project "Stressful appear in minimally processed food products of plant origin" (1997-1998), "State and function of water in phase transitions during dehydration and freezing of food products" (2002-2003) and "Effect of trehalose on the retention of aroma compounds in strawberry puree" (2006-2007), and HR-BIH project "The content of phenols and browning index during ripening and storage of indigenous and modern apple cultivars" (2005-2006). From 2001 to 2004 Nela Nedic Tiban participated as a researcher at the technology research and development project TP-01/0113-02: "Improving the process of freezing food". She was a leader of the project "Development of new products based on mushroom" within the program Marketing Preparation of Agricultural Food Products, financed by the Ministry of Agriculture, Fisheries and Rural Development (2007-2010). She participated in the project "Improvement of the preparation and preservation of fruits and vegetables for the market", financed by the Osijek-Baranja County (2011-2012). Head of all the projects was prof. Vlasta Piližota. From 2007, she participates as a researcher at a national project funded by the Ministry of Science, Education and Sports "Developing processes for high quality food". Research subjects, among other, are development of new effective processes and/or compounds in order to protect colour, aroma, texture and nutritive value of food products; formulation of new and effective compounds, and mixtures, capable of simultaneous inhibition of pathogen microbes' growth, and deterioration of sensorial properties of food. The project is ending at the end of 2013.

During previous work she published thirty-one (31) scientific papers, of which nine (9) published in journals indexed in SCI, six (6) in the journals indexed in CAB, fourteen (14) papers in the proceedings of international conferences, and two (2) papers in non-indexed journals. She participated at twelve (12) national conferences with thirteen (13) papers and twenty-two (22) international scientific conferences with a total of twenty eight (28) papers.

In the CEEPUS program (1998) she spent a month at the Institute of Food Technology in Vienna (Institut für Lebensmitteltechnologie).