

PERSONAL
INFORMATION

Mirela Kopjar

00385 31 224 309

mirela.kopjar@ptfos.hr

Sex female | Date of birth 24/12/1976 | Nationality Croatian

WORK
EXPERIENCE

Date of last election	2022.
Position	Tenured professor
Employer	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Date (from – to)	2016.-2021.
Position	Full professor
Employer	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Date (from – to)	2012.-2016.
Position	Associate professor
Employer	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Date (from – to)	2008.-2012.
Position	Assistant professor
Employer	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Date (from – to)	2002.-2008.
Position	Assistant
Employer	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Sector	Science and high education

EDUCATION

Date	January 19. 2007.
Qualification awarded	PhD biotechnical science, food technology
Principle subjects/skills	PhD thesis: "Influence of trehalose addition on quality properties of strawberry cream fillings"
Education organisation name	Faculty of Food Technology University of Osijek Science and high education
EQF (or other) level if relevant	Level 8.2 according HKO; level 8 according EQF; level 3 according QF-EHEA
Date	February 05. 2002.
Qualification awarded	BSc biotechnical science, food technology
Principle subjects/skills	BSc thesis: "Influence of hydrocolloids on reological and sensory properties of peach juice"
Education organisation name	Faculty of Food Technology University of Osijek Science and high education
EQF (or other) level if relevant	Level 7.1 according HKO; level 7 according EQF; level 2 according QF-EHEA

PERSONAL SKILLS

Mother language	Croatian															
English	<table> <thead> <tr> <th colspan="2">UNDERSTANDING</th> <th colspan="2">SPEAKING</th> <th>WRITING</th> </tr> <tr> <th>Listening</th> <th>Reading</th> <th>Spoken interaction</th> <th>Spoken production</th> <th></th> </tr> </thead> <tbody> <tr> <td>C2</td> <td>C2</td> <td>C2</td> <td>C2</td> <td>C2</td> </tr> </tbody> </table>	UNDERSTANDING		SPEAKING		WRITING	Listening	Reading	Spoken interaction	Spoken production		C2	C2	C2	C2	C2
UNDERSTANDING		SPEAKING		WRITING												
Listening	Reading	Spoken interaction	Spoken production													
C2	C2	C2	C2	C2												
	Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user Common European Framework of Reference for Languages															
Organizacijske / rukovoditeljske vještine	Principle investigator of scientific project (ESF and CSF): Fibers and proteins as building blocks for development of novel food ingredients Principle investigator of scientific project (CSF): Design, fabrication and testing of biopolymer gels as delivery systems for bioactive and volatile compounds in innovative functional foods Principle investigator of scientific project (HRZZ): Trehalose: fruit product quality improvement															

	Head of graduate study Food engineering
	Head of Department of food technologies
	Head of Subdepartment of Technology of fruits and vegetables
	Member of Committee for quality ensurance of high education at Faculty of food technology Osijek
	Member of Committee for obtaining PhD degree
	Member of Science committee of Faculty of Food Technology Osijek
Computer skills	Good command of Microsoft Office™ tools
Driving licence	B

ADDITIONAL INFORMATION

Projects	<p>Principle investigator of scientific project (ESF and CSF under the „Research cooperability program“): Fibers and proteins as building blocks for development of novel food ingredients (2019. - 2023.)</p> <p>Principle investigator of scientific project (CSF): Design, fabrication and testing of biopolymer gels as delivery systems for bioactive and volatile compounds in innovative functional foods (2020.-2023.)</p> <p>Principle investigator of scientific project (CSF): Trehalose: fruit product quality improvement (2014. - 2017.)</p> <p>Principle investigator of professional project: Functional gelled products based on chokeberry (Osijek-Baranja County; 2024.)</p> <p>Principle investigator of professional project: Possibility of application of blackberries for the production of value-added products (Osijek-Baranja County; 2022.)</p> <p>Principle investigator of professional project: Preparation of specification of selected spices and essential oils of plants grown in Osijek-Baranja County (Osijek-Baranja County; 2020.)</p> <p>Principle investigator of professional project: Raspberry: raw material for formulation of functional food additives (Osijek-Baranja County; 2018.)</p> <p>Researcher at national project</p> <ul style="list-style-type: none"> • Membrane processes: Influence of concentration on aroma and color compounds in red wine (Josip Juraj Strossmayer University in Osijek; 2018. – 2020.) • Development of processes for production of high quality food (Ministry of science and technology of Republic Croatia; 2007. - 2013.) • Development of processes for production of high value food (Ministry of science and technology of Republic Croatia; 2002. - 2007.) <p>Researcher at bilateral project</p> <ul style="list-style-type: none"> • Influence of trehalose on retention of aroma compounds of strawberry puree (HR-SLO; 2006.-2007.) • Change of phenolics content and browning during ripening of apples (HR-BiH; 2006.-2007.) • Determination of phenolics content in fruit and vegetables and stability of phenolics in model systems (HR-BiH; 2006.-2007.) • Antioxidant activity of phenolics in fruit and vegetables and their products (HR-BiH; 2009.-2010.)
Awards	Croatian Academy of Engineering. Award to young scientist “Vera Johanides” for 2009.
Membership	IFT EuFoodChem Group polyphenols <i>Member of editorial board of scientific journals</i> Quality Assurance and Safety of Crops & Food; Sustainable agriculture research; Croatian Journal of Food Science and Technology; Food and Humanity; Discover Food. <i>Gust Editor in special issue of Molecules:</i> Flavour Compounds of Fruits and Fruit Products; Delivery Systems of Bioactive Compounds; Physicochemical, Sensory, and Nutritional Properties of Foods—Undesirable Changes in Food during Processing;

Flavour Compounds of Fruits and Fruit Products II.

Training/scholarship

Year	2001.
Place	Nitra, Slovakia
Organisation	Slovak University of Agriculture
Field	Food technology
Year	2004., 2005., 2012., 2013., 2014.
Place	Ljubljana, Slovenia
Organisation	Biotechnical Faculty, University of Ljubljana
Field	Food technology
Year	2005.
Place	Bratislava, Slovakia
Organisation	Faculty of Chemical and Food Technology, Slovak University of Technology
Field	Food technology
Year	2007. - 2008.
Place	Dijon, France
Organisation	INRA (Joint Research Unit FLAVIC)
Field	Food technology
Year	2015.
Place	Tokyo, Japan
Organisation	Tokyo Tech Institute
Field	Natural science
Year	2017.
Place	Kannapolis, USA
Organisation	Plants for Human Health Institute, NCSU
Field	Natural science