





PERSONAL INFORMATION

Tihomir Moslavac



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Sex Male | Date of birth 12/12/1965 | Nationality Croatian

WORK EXPERIENCE

- Date of last academic advancement 27.04.2022.- Full Professor Permanent Choice
- 2016.-2022. Full Professor
- 2011.-2016. Associate Professor
- 2005.-2011. Assistant Professor

Name and address of employer University in Osijek, Faculty of Food Technology, Franje Kuhača 18, 31000 Osijek, Croatia
 Type of business or sector 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)

Professional project manager:

1. "Production of cold-pressed oil by processing various oilseeds and stabilization of oil with natural antioxidants", Osijek-Baranjska County (January 1, 2017 - December 31, 2017).
2. Production of walnut and hazelnut cold-pressed oil and butter and spread from bread", Osijek-Baranjska County (January 1, 2019-December 31, 2019).
3. "Production of cold-pressed poppy seed oil and butter and bread spread", Osijek-Baranjska County (January 1, 2021-December 31, 2021).
4. Professional project: "Development of new products from grape seeds", the project is co-financed by the European Union from the European Fund for Regional Development, Operational Program Competitiveness and Cohesion (December 1, 2017 - November 30, 2020).

International Mobilities

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

Scientific papers indexed in Web of science – Last 5 years

1. Šafranko, S., Goman, D., Stanković, A., Medvidović-Kosanović M., **Moslavac, T.**, Jerković, I., & Jokić, S.: An Overview of the Recent Developments in Carbon Quantum Dots-Promising Nanomaterials for Metal Ion Detection and (Bio)Molecule Sensing. *Chemosensors*, 9 (6), 138, 2021. WOS: Accession Number 000665328100001
2. Lončarić, M., Strelec, I., **Moslavac, T.**, Šubarić, D., Pavić, V., & Molnar, M.: Lipoxygenase Inhibition by Plant Extracts. *Biomolecules*, 11 (2), 152, 2021. WOS: Accession Number 000622157000001
3. Lončarić, A., Celeiro, M., Jozinović, A., Jelinić, J., Kovač, T., Jokić, S., Babić, J., **Moslavac, T.**, Zavadlav, S., & Lores, M.: Green Extraction Methods for Extraction of Polyphenolic Compounds from Blueberry Pomace. *Foods*, 9 (11), 1521, 2020. WOS: Accession Number 000593259200001
4. Cvetković, T., Ranilović, J., Gajari, D., Tomić-Obrdaj, H., Šubarić, D., **Moslavac, T.**, Cikoš, A-M., & Jokić, S.: Podravka and Slavonka Varieties of Pepper Seeds (*Capsicum annuum* L.) as a New Source of Highly Nutritional Edible Oil. *Foods*, 9 (9), 1262, 2020. WOS: Accession Number 000579943100001
5. Vladić, J., Gavarić, A., Jokić, S., Pavlović, N., **Moslavac, T.**, Popović, Lj., Matias, A., Agostinho, A., Banožić, M., & Vidović, S.: Alternative to Conventional Edible Oil Sources: Cold Pressing and Supercritical CO₂ Extraction of Plum (*Prunus domestica* L.) Kernel Seed. *Acta Chimica Slovenica*, 67 (3), 778-784, 2020. WOS: Accession Number 000574524400010

Scientific papers indexed in CAB – Last 5 years

1. **Tihomir Moslavac**, Antun Jozinović, Sandra Budžaki, Marta Ostojčić, Mirna Brekalo, Hrvoje Krajina: Reološke karakteristike salatne majoneze izrađene s različitim rotor/stator sustavom. *Meso*, 26 (3), 208-220, 2024.
2. **Tihomir Moslavac**, Ivana Flanjak, Antun Jozinović, Sandra Budžaki, Marta Ostojčić: Stabilizacija janjeće masti s antioksidansima i sinergistima. *Meso*, 26 (1), 35-45, 2024.
3. **Tihomir Moslavac**, Darko Mikec, Ivana Flanjak, Hrvoje Krajina: Utjecaj sastojaka i homogenizacije na reološka svojstva salatne majoneze s dodatkom kaše bundeve. *Meso*, 25 (5), 428-440, 2023.
4. Tihana Marček, Laura Spajić, **Tihomir Moslavac**: Učinak saliniteta i alkaliteta na klijanje i rast korijena industrijske konoplje (*Cannabis sativa* L.). *Glasnik Zaštite Bilja*, 46 (5), 14-22, 2023.
5. **Tihomir Moslavac**, Stela Jokić, Antun Jozinović, Marija Kovačić: Utjecaj antioksidanasa na stabilizaciju mješavine lješnjakovog i

- lanenog ulja. Glasnik Zaštite Bilja, 46 (5), 48-56, 2023.
6. **Tihomir Moslavac**, Stela Jokić, Antun Jozinović, Ante Lončarić, Eva Bagarić: Utjecaj prešanja sjemenke crnog kima na proizvodnju i kvalitetu hladnog prešanog ulja. Glasnik Zaštite Bilja, 45 (4), 26-36, 2022.
 7. **Tihomir Moslavac**, Matea Slobodan, Ante Lončarić, Mario Kovač: Reološke karakteristike salatne majoneze s dodatkom kaše jabuke. Meso, 24 (6), 536-546, 2022.
 8. **Tihomir Moslavac**, Stela Jokić, Ivana Flanjak: Stabilizacija gušće masti s antioksidansima i sinergistima. Meso, 24 (5), 436-446, 2022.
 9. **Tihomir Moslavac**, Monika Pavlović: Reološka svojstva majoneze s mješavinom suncokretovog ulja, repičinog ulja i ulja kukuruzne klice. Meso, 24 (2), 163-172, 2022.
 10. **Tihomir Moslavac**, Stela Jokić, Ivana Flanjak, Ljiljana Primorac, Milica Cvijetić Stokanović, Jelena Mutić: Utjecaj dodatka antioksidanasa na oksidacijsku stabilnost pileće masti. Meso, 23 (5), 400-410, 2021.
 11. **Moslavac, T.**, Šubarić, D., Babić, J., & Ivković, T.: The influence of honey type and homogenization on rheological properties of mayonnaise. Meso, 23 (2), 146-154, 2021. CAB abstracts: broj pristupa 20210115373
 12. **Moslavac, T.**, Jokić, S., Šubarić, D., Aladić, K., & Konjarević, A.: Effect of antioxidants on oxidative stability of badger fat. Meso, 22 (1), 46-55, 2020. CAB abstracts: broj pristupa 20203134103
 13. **Moslavac, T.**, Šubarić, D., Kare, M., & Grgić, Š. Rheological characteristics of sunflower and linseed oil based mayonnaise. Meso, 22 (3), 209-217, 2020. CAB abstracts: broj pristupa 20203232533
 14. Lenart, L., **Moslavac, T.**, Jager, N.: Nutritivna svojstva i mikrobiološka ispravnost organski uzgojenih uljarica i orašastih plodova. Meso, 22 (6), 475-483, 2020.
 15. **Moslavac, T.**, Šaravanja, M., Jokić, S., Šubarić, D., & Jakobović, M.: Effect of antioxidants on oxidative stability of grape seed oil. Glasnik Zaštite Bilja, 42 (6), 48-57, 2019. CAB abstracts: broj pristupa 20203085630
 16. **Moslavac, T.**, Jokić, S., Šubarić, D., Kelnerić, L., & Berović, N.: The influence of pressing and microwave heating on the production and shelf life of hemp oil variety finola. Glasnik Zaštite Bilja, 42 (4), 56-67, 2019. CAB abstracts: broj pristupa 20193345318
 17. **Moslavac, T.**, Šubarić, D., Babić, J., Šarić, A., Čepo, D. V., & Jozinović, A.: Production and stabilization of peanut oil. Hrana u Zdravlju i Bolesti / Food in Health and Disease, 8 (1), 40-45, 2019. CAB abstracts: broj pristupa 20193372539
 18. **Moslavac, T.**, Jokić, S., Šubarić, D., Babić, J., Jozinović, A., Grgić, Š., & Mrgan, A.: Influence of antioxidants on oxidative stability of beef tallow. Meso, 21 (1), 52-61, 2019. CAB abstracts: broj pristupa 20193098107
 19. **Moslavac, T.**, Babić, J., Marković, T., Mrgan, A., & Konjarević, A.: Effect of ingredients and homogenisation on rheological properties of salad mayonnaise with banana purée. Meso, 21 (2), 170-179, 2019. CAB abstracts: broj pristupa 20193168646