

PERSONAL INFORMATION

Milica Cvijetić Stokanović

 Klajićeve 49, 32225 Bobota (Croatia)

 +385 981632762

 mcvijetic@ptfos.hr

WORK EXPERIENCE

12/2016–2017

Expert Associate

Department of Food and Nutrition Research, Faculty of Food Technology, Osijek, Croatia

- holds and assists in a number of laboratory assignments of students on undergraduate and graduate courses at the Faculty
- applying various preparation techniques on samples for HPLC and GC analysis
- assists master and doctorate candidates in experimental part of their thesis
- knowledge and skills related to HPLC and GC analysis
- collaborator on scientific and professional projects (involved in their implementation and experimental design and analysis)
- knowledge and skills related to physicochemical honey analysis
- sensory panel member for organoleptic assessment of various foods (including commercially available and foods in the stage of development)

10/2013–12/2016

Senior technician

09/2007–10/2013

Technical Assistant

Department of Food and Nutrition Research, Faculty of Food Technology, Osijek, Croatia

06/2011–06/2012

Medical laboratory technician

University Hospital Osijek, Croatia

EDUCATION AND TRAINING

1996–2002

B.Sc. of food technology and process engineering

University of Osijek, Faculty of Food Technology Osijek, Croatia

1996–2002

Medical laboratory technician

Medical School, Osijek, Croatia

PERSONAL SKILLS

Mother tongue(s)

Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
German	B1	B1	A2		A2
English	A2	A2	A1		

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

Communication skills

Responsibility and communication

Organisational / managerial skills

Teamwork

Other skills

Computer skills

Knowledge and experience with HPLC and GC analytical techniques

Driving licence B

ADDITIONAL INFORMATION

Projects (collaborator) Project for development and implementation of analytical methods of economy interest Determination of glycaemic index led by Ines Banjari, PhD, Assist. Prof., sponsored by the Faculty of Food Technology Osijek, 2014

Help with graduate thesis

Mentor: Ines Banjari

1. Jozinović K. Determination of the glycaemic index of jams with addition of Stevia (*Stevia rebaudiana*). Faculty of Food Technology Osijek, Osijek, September 30, 2016.
2. Leovac S. Comparison of commercial and newly developed jams considering glycaemic index. Faculty of Food Technology Osijek, Osijek, September 30, 2016.
3. Fako J. Determination of iron content in different types of flours. Faculty of Food Technology Osijek, Osijek, September 9, 2016.
4. Resiga N. Determination of the glycaemic index of energy preparations for consumption before and after training. Faculty of Food Technology Osijek, Osijek, May 3, 2016.
5. Serdarušić N. Determination of the glycaemic index of corn snack products with addition of apple pomace. Faculty of Food Technology Osijek, Osijek, February 10, 2015.
6. Marić M. Determination of the glycaemic index of corn snack products with addition of different by-products of food industry. Faculty of Food Technology Osijek, Osijek, October 10, 2014.
7. Karas D. Determination of the glycaemic index of preparations for recovery after training. Faculty of Food Technology Osijek, Osijek, September 29, 2014.

Publications

1. Flanjak, I; Jakovljević, M; Kenjerić, D; **Cvijetić Stokanović, M**; Primorac, Lj; Bilić Rajs, B (2017) Determination of (2E)-10-hydroxydec-2-enoic acid in Croatian royal jelly by high-performance liquid chromatography. Croatian Journal of Food Science and Technology. Accepted for publication.
2. Kenjerić, D; Nieder, D; **Cvijetić Stokanović, M**; Flanjak, I (2016) Assessment of fermented dairy products adequacy in diet of lactose intolerant persons. Food in Health and Disease, 5 (1):1-5.
3. Flanjak, I; Primorac, Lj; Bilić, B; Novak, M; **Cvijetić Stokanović, M**; Kenjerić, D (2016) Evaluation of 5-(hydroxymethyl)furan-2-carbaldehyde (HMF) content in honey: comparison of chromatographic and spectrophotometric method. Technologica acta, 9 (2): 37-41.
4. Kenjerić, D; Bilić, B; Tomas, I; **Cvijetić, M** (2015) Vitamin E in vegetable oils as determined by RP-HPLC with UV detection. Proceedings 15th Ružička days TODAY SCIENCE - TOMORROW INDUSTRY. Šubarić, D; Jukić, A (ur.). Osijek i Zagreb, pp. 222-231.

International conferences

1. Klarić, I; Čačić Kenjerić, D; Miškulin, I; Domaćinović, M; Senčić, Đ; **Cvijetić Stokanović, M**; Miškulin, M (2017) Total phenolic content in breast meat of chickens fed with feed mixtures enriched with propolis and/or bee pollen. 10th International Scientific and Professional Conference "WITH FOOD TO HEALTH". Šubarić, D; Jašić, M (ur.), Osijek and Tuzla: Josip Juraj Strossmayer University of Osijek Faculty of Food Technology Osijek and Faculty of Pharmacy, University of Tuzla, pp. 154-154.
2. Flanjak, I; Mihaljević, M; **Cvijetić Stokanović, M**; Kenjerić, D (2017) HPLC analysis of vitamin C in vegetable juices and estimation of their contribution to recommended dietary intake. Book of abstracts of the 10th International Scientific and Professional Conference With Food to Health. Šubarić, D; Jašić, M (ur.), Osijek and Tuzla: Josip Juraj Strossmayer University of Osijek Faculty of Food Technology Osijek and Faculty of Pharmacy, University of Tuzla, pp. 119-119.
3. Flanjak, I; Jurić, D; **Cvijetić Stokanović, M**; Kenjerić, D (2017) Volatile profile of various spirit drinks as determined by gas chromatography. 28th International Scientific-Expert Conference of Agriculture and Food Industry Book of Abstracts. Drkenda, P; Dučić, B (ur.). Sarajevo, pp. 46-46.
4. Flanjak, I; Primorac, Lj; Bilić, B; Novak, M; **Cvijetić Stokanović, M**; Kenjerić, D (2015) Evaluation of hydroxymethylfurfural content in honey: comparison of chromatographic and spectrophotometric method. 4. Scientific symposium with international participation "Environmental resources, sustainable development and food production" Book of abstracts. Tuzla: Tehološki fakultet Tuzla,

pp. 36-36.

5. Čačić Kenjerić, D; Nieder, D; **Cvijetić Stokanović, M**; Flanjak, I (2015) Procjena prikladnosti fermentiranih mliječnih proizvoda za prehranu osoba s intolerancijom na laktozu. Book of abstracts and papers of 8th International symposium WITH FOOD TO HEALTH. Jašić, M (ur.). Tuzla: Farmaceutski fakultet Univerziteta u Tuzli, pp. 19-19.
6. Bilić, B; Flanjak, I; Strelec, I; Mendešević, N; **Cvijetić, M**; Primorac, Lj (2014) Relationship of the selected physicochemical characteristics and honey storage duration International Scientific and Professional Conference 15th Ružička Days "Today Science- Tomorrow Industry" Book of Abstracts / Šubarić, D (ur.), Osijek: Prehrambeno-tehnološki fakultet Osijek, pp. 92-92.
7. Primorac, Lj; Flanjak, I; **Cvijetić, M**; Đapić, Z (2010) Electrical conductivity and ash content of selected honey types. *Knjiga sažetaka XIII. Ružičkini dani "DANAS ZNANOST - SUTRA INDUSTRIJA"*. Šubarić, D (ur.), Prehrambeno-tehnološki fakultet Osijek i Hrvatsko društvo kemijskih inženjera i tehnologa (HDKI), pp. 90-90.