

PERSONAL INFORMATION

Jovica HARDI



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<http://www.ptfos.unios.hr> <http://www.ptfos.hr/zpt/metodika/>
<http://www.ptfos.hr/index.php/zaposlenici/38-zaposlenici/nastavno-osoblje/195-jovica-hardi>


Sex Male | Date of birth 8 September 1956. | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement

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|--------------------------------------|--|
| | February 25, 2013. – Full-time professor in permanent calling - |
| | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| | Education and Research Work |
| | Student education: courses lecturer on 3 undergraduate courses and 2 postgraduate courses; BSc, MSc and PhD thesis tutor Scientific research: research associate on scientific research project finance by Ministry of Science and Technology (0113002) <i>Production promotion of nutritive highly-valuable food</i> ; coordinator of international project <i>Bioactive components produced by bifidobacteria during fermentation and their effects on entero- and urogenital pathogens</i> |
| • Dates (from – to) | April 28, 2008. – February 25, 2013. |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | Full professor |
| Main activities and responsibilities | Student education: courses lecturer on 3 undergraduate courses and 2 postgraduate courses; BSc, MSc and PhD thesis tutor Scientific research: research associate on scientific research project finance by Ministry of Science and Technology (0113002) <i>Production promotion of nutritive highly-valuable food</i> ; coordinator of international project <i>Bioactive components produced by bifidobacteria during fermentation and their effects on entero- and urogenital pathogens</i> |
| • Dates (from – to) | Since March 31, 2000 |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | associate professor / senior scientific associate |
| Main activities and responsibilities | Student education: courses lecturer on 3 undergraduate courses and 2 postgraduate courses; BSc, MSc and PhD thesis tutor Scientific research: research associate on scientific research project finance by Ministry of Science and Technology (0113002) <i>Production promotion of nutritive highly-valuable food</i> ; coordinator of international project <i>Bioactive components produced by bifidobacteria during fermentation and their effects on entero- and urogenital pathogens</i> |
| • Dates (from – to) | January 23, 1996 – March 30, 2000 |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | assistant professor / scientific associate |
| Main activities and responsibilities | Student education: classes participate (lectures, labs); BSc thesis tutor Scientific research: research work in project (113002)) <i>Production promotion of nutritive highly-valuable food (1997-1999)</i> |

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| • Dates (from – to) | April 15, 1993 – January 22, 1996 |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | senior assistant / researcher |
| Main activities and responsibilities | Student education: lectures participate; labs leadership; BSc thesis co-tutor Scientific research: research work in project (04-07-064)) <i>Research of organoleptic properties of dairy and meat products</i> (1990-1995) |

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|--------------------------------------|--|
| • Dates (from – to) | February 1, 1991 – April 14, 1993 |
| Name and address of employer | Birotrade d.o.o. Osijek |
| Type of business or sector | Research work and analyst education |
| Occupation or position held | senior expert associate for instrumental laboratory equipment |
| Main activities and responsibilities | Presentation of analytical laboratory equipment application, analytical analyzer: GC/MS, LC/MS, AAS, Ionanalyzer, refractometry, colorimetry |

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| • Dates (from – to) | September 1, 1990 – January 31, 1991 |
| Name and address of employer | Institute of Public Health Osijek |
| Type of business or sector | Research work |
| Occupation or position held | analyst / researcher for development and implementation of new instrumental methods |
| Main activities and responsibilities | Drinking water, flowing water, artesian, industrial technological water, waste water |

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| • Dates (from – to) | May 1, 1989 – August 31, 1990 |
| Name and address of employer | Wood industry GAJ Slatina |
| Type of business or sector | Development and marketing manufacturing division Biotechnology |
| Occupation or position held | manager of new products development and marketing |
| Main activities and responsibilities | Development of essential oils production, cheese flavour, extraction of forest fruits, isolation of chlorophyll from nettle |

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|--------------------------------------|---|
| • Dates (from – to) | March 5, 1982 – April 30, 1989 |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | assistant / researcher |
| Main activities and responsibilities | Student education: labs leadership, classes participate Scientific research: research work in program (IV-29/0113) <i>Food technology and biotechnology</i> (1983-1987) and project (1.03.04.00.00) <i>Food technology</i> (1988-1990) |

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|--------------------------------------|---|
| • Dates (from – to) | February 16, 1981 – March 4, 1982 |
| Name and address of employer | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Type of business or sector | Education and Research Work |
| Occupation or position held | probationer / assistant researcher |
| Main activities and responsibilities | Student education: labs participate Scientific research: research work |

EDUCATION AND TRAINING

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| Date | October 23, 1992 |
| Place of education | Zagreb |
| Name and type of organisation providing education | University of Zagreb, Faculty of Food Technology and Biotechnology |
| Title or qualification awarded | PhD degree in Food Technology |

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| Date | September 17, 1987 / December 19, 1987 |
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| Place of education | Zagreb |
| Name and type of organisation providing education | University of Zagreb, Faculty of Food Technology and Biotechnology |
| Title or qualification awarded | MSc degree in Food Technology (obtained by 3 scientific papers / "Rigorosum-5") |

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| Date | December 22, 1980 |
| Place of education | Osijek |
| Name and type of organisation providing education | Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology |
| Title or qualification awarded | BSc degree in Food Technology |

TRAINING

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| Year | 1998 |
| Place of training | Budapest, Hungary |
| Name and type of organisation providing training | Corvinus University of Budapest, Faculty of Food Science, Department of Dairy Technology |
| Principal subjects/Occupational skills covered | dairy technology |

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| Year | 1996 |
| Place of training | Budapest, Hungary |
| Name and type of organisation providing training | Corvinus University of Budapest, Faculty of Food Science, Department of Brewing and Distilling |
| Principal subjects/Occupational skills covered | milk fermentation, cheese flavour |

PERSONAL SKILLS

Mother tongue(s) Croatian

| Other language(s) | UNDERSTANDING | | SPEAKING | | WRITING |
|-------------------|---------------|---------|--------------------|-------------------|---------|
| | Listening | Reading | Spoken interaction | Spoken production | |
| English | B1 | B1 | A2 | A2 | A1 |
| Hungarian | C1 | B2 | C1 | C1 | A2 |
| Russian | C1 | C1 | B2 | B2 | B1 |

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
Common European Framework of Reference for Languages

Communication skills **Team spirit:** work in scientific research team, work in organizing committee international congress Flour-Bread (1997, 1999, 2001, 2003, 2005)
Multicultural environment adaptation: stays in Budapest under CEEPUS programme and during postgraduate training, participate to Croatian and international congress
Communications skills: student education, lectures, seminars, labs, consultations, exams; writing a internal scripts, scientific and professional papers; official meetings and congresses

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| Organisational / managerial skills | <p>Leadership: participate in guidance of 25 BSc thesis, tutor of 44 BSc, 2 MSc and 1 PhD thesis; co-author 2 course books and author 3 course books; lecturer of 2 courses and co-lecturer of 1 undergraduate course; lecturer of 2 postgraduate courses; implementing of 6 new courses according to the criteria of Bologna process</p> <p>Sense of organization: member of 5 organizing committee (3 international) of Croatian Congress of Cereals Technologists Flour – Bread, member of organizing and scientific committee of Croatian Symposium of dairy experts, member of several scientific and professional association and technical committee; union representative of Independent union of science and higher education.</p> <p>Project or team management: head of Sub-department of Dairy Products and Sub-department of Methodology of Scientific Work; coordinator of international project <i>Bioactive components produced by bifidobacteria during fermentation and their effects on entero- and urogenital pathogens</i>; 2 patented invention; establish 7 new products; manager and head of development and marketing.</p> |
| Job-related skills | <p>Technical skills: development and implementation of new laboratory methods, application of analytical laboratory equipment; juridical expert in field food technology and biotechnology; reviewer for books, scientific projects, syllabus, scientific papers; expertise; dimensioning of installations and workspace of research – students laboratories for Dairy and Cereal Technology during renovation of building of Faculty; participate as designer at drafting of 9 factory; investment project for dairy; monitoring of building and equipping of building of Faculty</p> <p>Information technology skills: use of Microsoft and Corel software.</p> |
| Computer skills | Good command of Microsoft Office™ tools |
| Other skills | <p>Oil-paint, aquarelle, pencil; carving and xylography, manufacture of authentic bijouterie, glass-cutting,</p> <p>Hobbies: construction projects, furniture manufacture, electrical installation, repair of household appliance, car maintenance, arc welding; sportfishing; cultivation of decorative plants; pet (dog)</p> <p>Membership: aero club Faros (Stari Grad, Hvar), karate club HUS (Osijek), judo club Mladost (Osijek), mountaineer's associations Zanatljija and Jankovac (Osijek); Croatian auto club (HAK-Rally); environment preservation agency Zeleni Osijek (Osijek)</p> |
| Driving licence | B Category |

ADDITIONAL INFORMATION

Publications
Presentations
Projects
Conferences
Seminars
Honours and awards
Memberships
References

PUBLICATIONS

Scientific papers in a1-group (CC, SCI)

1. Slačanac, V.; **Hardi, J.**; Čuržik, D.; Pavlović, H.; Jukić, M. Production on antibacterial organic acids during the fermentation of goat and cow milk with *Bifidobacterium longum* BB-46. // *Acta Alimentaria*. 34, 3(2005), page 277-285.
2. Slačanac, V.; **Hardi, J.**; Pavlović, H.; Vuković, D.; Čutić, V. Inhibitory effect of goat and cow milk fermented by ABT-2 culture (*Lactobacillus acidophilus* La-5, *Bifidobacterium lactis* Bb-12 and *Streptococcus thermophilus*) on the growth of some uropathogenic *Escherichia coli* strains. // *Italian Journal of Food Science*. 16, 2(2004), page 227-237.
3. Ugarčić-Hardi, Ž.; Hackenberger, D.; Šubarić, D.; **Hardi, J.** Effect of soy, maize and extruded maize flour addition on sensory characteristics of pasta. // *Italian journal of food science*. 15, 2(2003), page 277-286.

Scientific papers in a2-group (CAB, FSTA, CA, Agris, Agricola)

1. Slačanac, V.; **Hardi, J.**; Pavlović, H.; Vlainić, M.; Lučan, M. Promjena udjela masnih kiselina tijekom fermentacije kozjeg i kravljeg mlijeka ABT-2 kulturom. // *Mljekarstvo*. 55, 2(2005), page 113-124.
2. Vilušić, M.; **Hardi, J.** Utjecaj dugotrajnijeg čuvanja na reološka svojstva tekućeg jogurta primjenom metode smicanja. // *Technologica Acta*. 1, 1(2004), page 55-60.
3. Slačanac, V.; **Hardi, J.**; Pavlović, H.; Vlainić, M.; Lučan, M. Inhibicijski učinak kozjeg i kravljeg mlijeka fermentiranog bakterijom *Bifidobacterium longum* Bb-46 na rast uropatogenog soja *Candida albicans*. // *Mljekarstvo*. 54, 4(2004), page 285-297.
4. **Hardi, J.**; Slačanac, V.; Vlainić, M. Usporedba instrumentalnih i senzorskih metoda za analizu kakvoće grša fermentiranih mliječnih napitaka. // *Mljekarstvo*. 51, 2(2001), page 91-104.
5. **Hardi, J.**; Slačanac, V. Ispitivanje kinetike koagulacije i reoloških svojstava fermentiranih mliječnih napitaka: utjecaj starter kulture, udjela mliječne masti i dodatka inulina. // *Mljekarstvo*. 50, 3(2000), page 217-226.
6. **Hardi, J.**; Novaković, P. Istraživanje mogućnosti proizvodnje jogurta iz mješavine kravljeg i sojinog mlijeka. // *Znanost i praksa u poljo-privredi i prehrambenoj tehnologiji*. 22, 3(1992), page 475-490.
7. Kulić, Lj.; **Hardi, J.**; Carić, M. Sastav arome topljenih sireva proizvede-nih uz primjenu prirodnih aroma Cheddar sira i Parmesana. // *Mljekarstvo*. 41 (2) 41-50, 1991.
8. **Hardi, J.** Optimiranje sastava supstrata za dobivanje arome sira trapista II. // *Mljekarstvo*. 37, 9(1987), page 259-272.
9. **Hardi, J.**; Novaković, P. Mogućnost primjene headspace tehnike plinske kromatografije u analizi sastava polutvrđih i tvrdih sireva. // *Mljekarstvo*. 37, 4(1987), page 107-113.
10. **Hardi, J.** Optimiranje sastava supstrata za dobivanje arome sira trapista I. // *Mljekarstvo*. 37, 8(1987), page 233-241.
11. Novaković, P.; **Hardi, J.** Istraživanje sastava arome edamskih sireva head space tehnikom plinske kromatografije. // *Znanost i praksa u poljo-privredi i prehrambenoj tehnologiji*. 16, 5(1986), page 423-450.
12. **Hardi, J.** Primjena mikroprocesora u mljekarskoj industriji. // *Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji*. 14, 5-6(1984), page 631-645.
13. Novaković, P.; **Hardi, J.** Doprinos poznavanju organoleptičkih karakteristika jugoslavenskih trapista. // *Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji*. 14, 5-6(1984), page 473-489.

Scientific papers in a3-group (published in Proceedings of International Congresses)

1. Ugarčić-Hardi, Ž.; **Hardi, J.**; Primorac, Lj. Ferić, V.; Brođanac, M. Effect of ingredients and processing on honey cake quality. // *Proceedings of 11th International Cereal and Bread Conference and the 50th Australian Cereal Chemistry Conference / Wootton, M.; Batey, I. L. and Wrigley, C. W.; eds. Surfers Paradise : Royal Australian Chemical Institute, Cereal Chemistry Division, 2001, page 128-132.*
2. **Hardi, J.**; Ugarčić-Hardi, Ž.; Primorac, Lj. Uzelac, B.; Brajković, J. Aromatization of "hostia" type of wafer blades with addition of several types of cheese aroma. // *Proceedings of 11th International Cereal and Bread Conference and the 50th Australian Cereal Chemistry Conference / Wootton, M.; Batey, I. L. and Wrigley, C. W. (ed.). Surfers Paradise : Royal Australian Chemical Institute, Cereal Chemistry Division, 2001, page 79-83.*
3. Šeruga, B.; **Hardi, J.**; Tomas, S. Numerical analyses of solar collectors share in energy economy of cheese production. // *Proceedings of the International Symposium Energy and Food Industry, Section 3 / Hollo, J. (ed.). Budapest : Guy Dardenne, 1998, page 1-9.*
4. **Hardi, J.**; Magdić, D. Monitoring of Easy Volatile Components Development of Gouda Cheese Aroma in the Course of Ripening at Various Temperatures. // *Proceedings of the Third Symposium on Chemical Reactions in Foods. / Davidek, J. (ed.). Prague : Division of Food and Agricultural Chemistry, 1996, page 254-258.*

5. **Hardi, J.;** Ugarčić-Hardi, Ž. Efficiency Control of Extruded Product Aromatization with Emmental Cheese Aroma by GC Head Space Technique Application. // Proceedings of Euro Food Chem VIII, Vol. 2 / Sontag, G.; Pfannhauser, W. (eds.). Vienna : Institute of Analytical Chemistry, University of Vienna, 1995, page 361-364.
6. **Hardi, J.** GC Head Space Determination of the Quality of Edam Cheese Concentrated Aroma Obtained from a Model System. // Proceedings of Euro Food Chem VIII, Vol. 2 / Sontag, G.; Pfannhauser, W. (eds.). Vienna : Institute of Analytical Chemistry, University of Vienna, 1995, page 365-370.

Scientific papers in Croatian scientific journals

1. **Hardi, J.;** Ugarčić-Hardi, Ž. Dodatak prirodne arome sira u neke keksarske i pekarske proizvode. // Hrvatski pekar. 4, 26(1997), page 16-20.
2. Tošović, T.; Carić, M.; **Hardi, J.;** Milaković, S.; Gavarić, D. Ispitivanje utjecaja prirodnih i umjetnih zaslađivača na aromu jogurta. // Prehrambena industrija. 1, 1-2(1990), page 18-21.
3. **Hardi, J.;** Novaković, P.; Folivarski, K. Istraživanje mogućnosti aromatizacije topljenih sireva koncentratom arome sira Emen-talera. // Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji. 20, 5(1990), page 610-629.
4. Šimunović, J.; Novaković, P.; **Hardi, J.** Computer Spreadsheet Model for the Analysis of Two Factorial Experiment Results. // Prehrambena tehnološka i biotehnološka revija. 26, 1-2(1988), page 49-56.
5. **Hardi, J.;** Novaković, P. Istraživanje sadržaja lako hlapljive arome sireva tipa Camemberta na osnovi tržišnih uzoraka. // Nauka u proizvodnji. 16, 3-4(1988), page 129-139.
6. **Hardi, J.;** Novaković, P. Komparativno istraživanje sastava arome sireva tipa Ementalera headspace tehnikom plinske kromatografije. // Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji. 18, 5(1988), page 408-420.
7. Novaković, P.; **Hardi, J.;** Mišanović, Đ. Razvoj sastojaka arome tijekom zrenja edamskog sira na različitim temperaturama. // Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji. 17, 5(1987), page 452-465.
8. Novaković, P.; **Hardi, J.;** Mišanović, Đ. Utjecaj procesa dehidracije na sadržaj lako hlapljivih tvari arome mljeka. // Znanost i praksa u poljoprivredi i prehrambenoj tehnologiji. 17, 5(1987), page 438-450.
9. Novaković, P.; **Hardi, J.** Doprinos proučavanju sastava arome topljenih sireva. // Znanosti praksa u poljoprivredi i prehrambenoj tehnologiji. 16, 5(1986), page 412-430.

Abstracts in Book of Abstract of Croatian scientific symposiums

1. **Hardi, J.;** Ugarčić-Hardi, Ž.; Koceva, D.; Primorac, Lj.; Uzelac, B.; Brajković, J. Senzorska kakvoća "Tena" grickalice s dodatkom arome sira. // Zbornik radova 7. stručnog savjetovanja inženjera konditorske industrije Hrvatske. Trogir : Kondin, 1999.
2. **Hardi, J.;** Ugarčić-Hardi, Ž. Aromatizacija krepera, slanih štapića, flipsa i lisnatog tijesta prirodnom aromom sira Ementalera. // Zbornik radova 5. stručnog savjetovanja inženjera konditorske industrije Hrvatske. Zagreb : Kondin, 1997.
3. Novaković, P.; **Hardi, J.;** Kordić, J. Značaj nekih suvremenih tehnološko-tehničkih rješenja u finalizaciji hrane. // Zbornik radova jugoslavenskog znanstveno-stručnog savjetovanja Finalizacija i plasman hrane. Osijek, 1989, page 225-231.
4. **Hardi, J.;** Novaković, P.; Mišanović, Đ.; Kondor, Z. Dinamika razvoja lako hlapljivih sastojaka arome sira Camemberta tijekom zrenja. // Zbornik radova 26. Simpozija za mljekarsku industriju. Lovran, 1988, page 237-242.
5. **Hardi, J.** Proces razvoja intenzivne arome sira Ementalera na podlogama pripravljenim iz sastojaka mljeka. // Zbornik radova 26. Simpozija za mljekarsku industriju. Lovran, 1988, page 205-213.
6. **Hardi, J.** Optimiranje sastava model-sistema za produkciju koncentrirane arome Edamskog sira. // Zbornik radova VIII. jugoslavenskog međunarodnog simpozija Sodobna proizvodnja in predelava mleka, Supplement II. Portorož, 1987, page 895-904.
7. **Hardi, J.;** Novaković, P. Produciranje koncentrirane arome sira Trapista na modelnim sustavima. // Zbornik radova 25. Seminara za mljekarsku industriju. Lovran, 1987, 87-95.
8. Novaković, P.; **Hardi, J.;** Kordić, J. Neke mogućnosti boljeg korištenja sirutke u mljekarskoj industriji. // Zbornik radova 25. Seminara za mljekarsku industriju. Lovran, 1987, 101-111.
9. **Hardi, J.;** Novaković, P. Istraživanje sastava arome sireva headspace analizom. // Zbornik radova 24. Seminara za mljekarsku industriju. Opatija, 1986, page 129-138.
10. Novaković, P.; Ognjenović, R.; Klarić, D.; **Hardi, J.** Tvornica mliječnih proizvoda "Belje". // Zbornik radova savjetovanja Tri stoljeća Belja / Čalić, D. (ed.). Osijek : JAZU, 1986, page 706 – 710.
11. Novaković, P.; **Hardi, J.** Optimalni pravci korištenja sirutke u prehrani. // Zbornik radova Savjetovanja o značaju kemije u proizvodnji hrane i zaštiti čovjekova okoliša. Osijek, 1985, page 123-124.
12. **Hardi, J.** Mikroprocesori u mljekarskoj tehnologiji. // Zbornik radova 23. Seminara za mljekarsku industriju. Zagreb, 1985, page 11-16.

INVITED LECTURES

1. **Hardi, J.** Quality of produced milk, not for tomorrow, for today! Lecture for entrepreneurs, farmers and family farms. Vukovar, June 2001.
2. **Hardi, J.;** Slačanac, V. Cheese flavour : Chemical and biochemical ground. 34th Croatian symposium of dairy experts. Lovran, November 8-11, 2000.
3. **Lecturer** on Summer University of Tuzla. Faculty of Technology, section Dairy Technology / Milk and Milk Products, July 17-31, 1998.
4. **Hardi, J.** Az Eidami Sajtaroma Kifejlesztése. (Method of Edam cheese intensive flavour manufacture). Lecture on Hungarian language, Faculty of Food Science, Budapest, October 22, 1996.

PARTICIPATE AT THE INTERNATIONAL SCIENTIFIC SYMPOSIUMS

1. **Hardi, J.;** Slačanac, V. Primjena novih mješovitih starter kultura u proizvodnji sira "Specijal" Belje. 36. Hrvatski simpozij mljekar-skih stručnjaka. Zbornik sažetaka, 37. Lovran, 28.11.-01.12. 2004.
2. Slačanac, V.; **Hardi, J.;** Pavlović, H.; Vlainić, M. Nastanak kratko i srednje lančanih masnih kiselina tijekom fermentacije kozjeg i kravljeg mlijeka bakterijom *Bifidobacterium longum* Bb-46. 36. Hrvatski simpozij mljekarskih stručnjaka. Zbornik sažetaka, 48. Lovran, 28.11.-01.12. 2004.
3. **Hardi, J.;** Slačanac, V. Specifičnost proizvodnje i osnovna svojstva autohtonog polu tvrdog sira iz istočne Slavonije. 35. Hrvatski simpozij mljekarskih stručnjaka. Zbornik sažetaka, 60. Lovran, 13-15. studenoga 2002.
4. Slačanac, V.; Pavlović, H.; Vuković, D.; **Hardi, J.;** Vlainić, M.; Čutić, V.; Laslavić, Z. Inhibicijski učinak AB kulture od kozjeg i kravljeg mlijeka na in vitro rast uropatogenih sojeva *E. Coli*. 35. Hrvatski simpozij mljekarskih stručnjaka. Zbornik sažetaka, 46-47. Lovran, 13-15. studenoga 2002.
5. Slačanac, V.; **Hardi, J.;** Vlainić, M. Influence of inulin addition to fermentation and coagulation course of AB-culture from goat milk. The 4th Croatian Congress of Food Technologists, Biotechnologists and Nutritionists. Central European Meeting. Book of Abstracts. Opatija, 76-78, FT/PP-39, 2001.
6. Ugarčić-Hardi, Ž.; Uzelac, B.; Ferić, V.; Šeruga, B.; **Hardi, J.;** Koceva, D.; Škalić, A. "Mlinci" flat bread type from Croatia produced with wheat germ, wheat bran and eggs addition. Proceedings of Euro Food Chem X. Budapest, 369, September 22-24, 1999.
7. **Hardi, J.;** Strelec, I. Optimization of substrate composition for development of natural Gouda cheese flavour. 25th International Dairy Congress. Aarhus, Denmark, P165/94, September 21-24, 1998.
8. **Hardi, J.** Influence of Starter Culture Quality on the Process of Developing an Intensive Edam Cheese Aroma Obtained on a Model System. 1st Slovenian International Congress Milk and Dairy Products. Book of Abstracts. Portorož, 102, September 20-22, 1995.
9. **Hardi, J.** Monitoring of the Dynamic of Diacetyl, Ethanol and Overall Lightly Volatile Edam Cheese Aroma Obtained on a Model System. 1st Slovenian International Congress Milk and Dairy Products. Book of Abstracts. Portorož, 101, September 20-22, 1995.

MEMBERSHIP

1. Editor committee of scientific-professional journal *Mljekarstvo*. Publisher: Croatian dairy Association, Zagreb.
2. International publishing council of scientific-professional journal for chemistry and technology of Faculty of Technology, Tuzla, *Technologica Acta*. Publisher: University of Tuzla, Faculty of Technology.
3. SGLU Swiss association for food chemistry and ecology
4. Organizing committee of 3rd International Congress FLOUR-BREAD '05.
5. Organizing committee of 2nd International Congress FLOUR-BREAD '03.
6. Organizing committee of 1st International Congress FLOUR-BREAD '01.
7. Organizing committee of 2nd Croatian congress of Cereals Technologists BRAŠNO-KRUH '99.
8. Organizing committee of 1st Croatian congress of Cereals Technologists BRAŠNO-KRUH '97. (and technical editorship of Proceedings)
9. Programming committee of 26th Symposium for dairy industry (and technical editorship of Proceedings)