

PERSONAL INFORMATION

Mirela Planinić



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Sex F | Date of birth 14/11/1970 | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement	24/04/2019 - Full professor
24/04/2019 – today	Full professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
01/10/2010 – 30/10/2017	Vice-Dean for education Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
31/10/2013 – 23/04/2019	Associate professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
18/12/2008 – 29/10/2013	Assistant professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
05/07/1999 – 17/12/2008	Assistant Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Business or sector	Science and higher education

EDUCATION AND TRAINING

- 8. 12. 2010. **CIEH trainer** (Level 3 Award in Training Skills and Practice)
Chartered Institute of Environmental Health, London, UK
- 11. 4. 2008. **PhD in Biotechnical Science, Food Technology, Engineering**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
- 22. 7. 1998. **MSc of Food Technology, Food Engineering**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek

PERSONAL SKILLS

Mother tongue(s) Croatian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B1	B1	B1

- Organisational / managerial skills
- Head of Postgraduate University Study “Food Technology and Nutrition”, 2018 - today
 - Vice-Dean for education, 01/10/2010 – 30/10/2017

- Member of the Scientific and Organizing Committee of International Scientific and Professional Conference „Ružička Days“ (2010, 2014, 2016)
- Vice-President of organizing committee of International congress “Flour-Bread” (2011, 2013, 2015)
- Member of Organization Board of International congress “Flour-Bread” (2009, 2017)
- Member of Scientific Board of International congress “Flour-Bread” (2019)
- Member of International Scientific Committee of European Biotechnology Congress, EuroBiotech 2019 (2019)
- Member of Secretariat of International congress “Flour-Bread” (1999, 2001, 2003, 2007)
- Member of Editorial Board of journal *Food in Health and Disease*, 2012 (University of Tuzla and Faculty of Food Technology Osijek)

Computer skills ▪ command of Microsoft Office™ tools, CorelDraw, Statistica and Design Expert

Driving licence ▪ B

ADDITIONAL INFORMATION

Projects

Associate in EU project:

1. “Development of a lifelong learning program in the field of food technology, biotechnology and nutrition through the implementation of the Croatian Qualifications Framework”, funded by European social fund (ESF); 2019 – 2022
2. “Improvement of study programs in the biotechnical field according to the Croatian Qualifications Framework” funded by European social fund (ESF); 2015 – 2017
3. “Development of innovative process of agricultural waste biological treatment in biogas production – ProBioTech” funded by European regional development fund (ERDF); 2014 – 2016

Associate in national scientific projects:

4. “Development of a sustainable integrated process for the production of bioactive isolates from food industry residues; Croatian Science Foundation”; 2018 – 2022
5. “Development of integrated micro-system based biocatalytic process for biodiesel production”; foundation source: Croatian Science Foundation; 2017 – 2021
6. “Influence of biological treatment of grape pomace on extraction of polyphenols” funded by Josip Josip Juraj Strossmayer University of Osijek (2013-2014)
7. “Modelling and simulation of drying and extraction processes in food processing” funded by the Ministry of Science, Education and Sports, Republic of Croatia (2007-2014)
8. “Modern methods of drying in food processing engineering” funded by the Ministry of Science, Education and Sports, Republic of Croatia (2002-2006)
9. VIP project “Drying Slavonic indigenous and organic products” funded by Ministry of Agriculture, Republic of Croatia (2004-2006)

Selected scientific papers

1. D. Velić, M. Bilić, S. Tomas, M. Planinić. Simulation, calculation and possibilities of energy saving in spray drying process. *Applied Thermal Engineering* 23 (16), 2119-2131 (2003)
2. D. Velić, M. Planinić, S. Tomas, M. Bilić. Influence of airflow velocity on kinetics of convection apple drying. *Journal of Food Engineering* 64 (1), 97-102 (2004)
3. M. Planinić, D. Velić, S. Tomas, M. Bilić, A. Bucić. Modelling of drying and rehydration of carrots using Peleg's model. *European Food Research and Technology* 221 (3-4), 446-451 (2005)
4. A. Bucić-Kojić, M. Planinić, S. Tomas, M. Bilić, D. Velić. Study of solid-liquid extraction kinetics of total polyphenols from grape seeds. *Journal of Food Engineering* 81, 236-242 (2007)
5. S. Jokić, D. Velić, M. Bilić, J. Lukinac, M. Planinić, A. Bucić-Kojić. Influence of Process Parameters and Pre-treatments on Quality and Drying Kinetics of Apple Samples. *Czech Journal of Food Sciences* 27, 88-94 (2009)

6. A. Bucić-Kojić, M. Planinić, S. Tomas, L. Jakobek, M. Šeruga. Influence of Solvent and temperature on extraction of total polyphenols, individual polyphenols and proanthocyanidins from grape seed and antioxidant activity. *International Journal of Food Science and Technology*, 2394-2400 (2009)
7. S. Jokić, D. Velić, M. Bilić, A. Bucić-Kojić, M. Planinić, S. Tomas. Modelling of solid-liquid extraction process of total polyphenols from soybeans. *Czech Journal of Food Sciences*, 28, 206-212 (2010)
8. D. Koceva Komlenić, Ž. Ugarčić-Hardi, M. Jukić, M. Planinić, A. Bucić-Kojić, I. Strelec. Wheat dough rheology and bread quality effected by *Lactobacillus brevis* preferment, dry sourdough and lactic acid addition. *International Journal of Food Science and Technology*, 45, 1417-1425 (2010)
9. S. Jokić, I. Mujčić, A. Bucić-Kojić, D. Velić, M. Bilić, M. Planinić, J. Lukinac. Influence of extraction type on the total phenolics, total flavonoids and total colour change of extracts in different varieties of fig extracts. *Food in Health and Disease*. 3 (2), 90-95 (2014)
10. M. Planinić, B. Aliakbarian, P. Perego, K. Greganić, S. Tomas, A. Bucić-Kojić. Influence of temperature and drying duration on extraction yield of phenolic compounds from grape pomace variety "Portogizac". *Chemical and Biochemical Engineering Quarterly* 29, 343-350 (2015)
11. A. Bucić-Kojić, A.A. Casazza, I. Strelec, M. Paini, M. Planinić, P. Perego. Influence of high-pressure/high-temperature extraction on the recovery of phenolic compounds from barley grains. *Journal of Food Biochemistry*, 39, 696-707 (2015)
12. M. Planinić, B. Zelić, I. Čubel, A. Bucić-Kojić, M. Tišma. Corn forage biological pretreatment by *Trametes versicolor* in a tray bioreactor. *Waste Management & Research*, 34, 802-809 (2016)
13. A. Bucić-Kojić, G. Šelo, B. Zelić, M. Planinić, M. Tišma. Recovery of phenolic acids and enzymes production from corn silage biologically treated by *Trametes versicolor*. *Applied Biochemistry and Biotechnology*, 181, 948-960 (2017)
14. M. Tišma, A. Jurić, A. Bucić-Kojić, M. Panjičko, M. Planinić. Biovalorization of brewers' spent grain for the production of laccase and polyphenols. *Journal of the Institute of Brewing*, 124; 182-186 (2018)
15. M. Tišma, M. Planinić, A. Bucić-Kojić, M. Panjičko, D.G. Zupančič, B. Zelić. Corn silage fungal-based solid-state pretreatment for enhanced biogas production in anaerobic co-digestion with cow manure. *Bioresource Technology*, 253, 220-226 (2018)