

PERSONAL INFORMATION



WORK EXPERIENCE

Daliborka Koceva Komlenić

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- Sex F | Date of birth 11/6/1970 | Nationality Croatian

12/2022 – today	Tenured professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
5/2017 – 12/2022	Professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
2/2012 5/2017	Associate professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
11/2008 2/2012	Assistant professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
7/2007. – 11/2008.	Assistant, postdoctoral researcher Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
11/1997. – 7/2007.	Assistant, young researcher Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
11/1996. – 6/1997.	Assistant Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
10/1996. – 3/1997	Assistant Josip Juraj Strossmayer University of Osijek, Faculty of Medicine Osijek
Business or sector	Science and higher education

EDUCATION AND TRAINING

- 2007 PhD in Biotechnical Science, Food Technology, Engineering Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
- 2000 MSc in Biotechnical Science, Food Technology, Engineering Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia
- 1994 MEng of Food Technology, Food Engineering Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek

PERSONAL SKILLS

Mother tongue(s

Other language(s

ongue(s)	Croatian				
juage(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B1	B1	B2

Organisational / managerial skills

• President of Organizing and Scientific committee of International congress "Flour-Bread '15" (2015.)

• President of Organizing and Scientific committee of International congress "Flour-Bread '11" (2011.)

- Head of Sub-Department of Cereal Processing Technologies (2013- 2016; 2019- 2021; 2023-).

 International Association for Cereal Science and Technology (ICC) – National Delegate (2017. – 2019)



	 International Association for Cereal Science and Technology (ICC) – National Deputy Delegate (20112017)
	 Expert has been accredited by the Croatian Accreditation Agency in the field of accreditation of testing laboratories and testing/inspection/organization of proficiency testing for the methods: Moisture metres for cereals of agricultural species and infrared analyzers for measuring protein content in grain of agricultural species (od 2018)
	 Editor in Chief of Proceedings of the International congress "Flour-Bread '11", Flour-Bread '13" i Flour-Bread '15"
	 Member of the editorial board of the publication series (Book of abstracts and Proceedings of International Scientific Congress): "Flour Bread" (2008., 2010., 2012., 2014., 2016.). Member of the Quality Commission of *Tehničke škole i prirodoslovne gimnazije Ruđera Boškovića*
	(2018-2022) • Vice-President of Organizing committee of International congress "Flour-Bread '17" (2017.)
	 Member of Organizing and Scientific committee of International congress "Flour-Bread" (2009 - 2015)
	 Participation in the organization of ten International congress "Flour-Bread* (1997. – 2019) Member of Editorial Board Food Science & Nutrition Technology Journal (since Jun 2021) Member of Editorial Board International Journal of Food Science and Biotechnology (since 2018)
Honors / awards	ICC (International Association for Cereal Science and Technology) - Certificate of Appreciation for the successful organization of the 6th International Congress "Flour-Bread '11" (2011.)
	 ICC (International Association for Cereal Science and Technology) - Certificate of Appreciation for the successful organization of the 7th International Congress "Flour-Bread '13" (2013.)
Computer skills	 command of Microsoft Office[™] tools
Driving licence	• B
ADDITIONAL INFORMATION	
	Leader of project
Projects	<i>Leader of project:</i> Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia
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	Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026);
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European regional development fund (ERDF); project duration: 20.12. 2019. – 19. 12. 2022. Development of a sustainable integrated process for the production of bioactive isolates from
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European regional development fund (ERDF); project duration: 20.12. 2019. – 19. 12. 2022. Development of a sustainable integrated process for the production of bioactive isolates from food industry residues; Croatian Science Foundation; 2018 – 2022 Optimization of production of functional products based on barley flour (2020-2021); Funding
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European regional development fund (ERDF); project duration: 20.12. 2019. – 19. 12. 2022. Development of a sustainable integrated process for the production of bioactive isolates from food industry residues; Croatian Science Foundation; 2018 – 2022 Optimization of production of functional products based on barley flour (2020-2021); Funding source: Osijek-Baranja County Application of food industry by-products in development of functional and environmentally
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European regional development fund (ERDF); project duration: 20.12. 2019. – 19. 12. 2022. Development of a sustainable integrated process for the production of bioactive isolates from food industry residues; Croatian Science Foundation; 2018 – 2022 Optimization of production of functional products based on barley flour (2020-2021); Funding source: Osijek-Baranja County Application of food industry by-products in development of functional and environmentally friendly extruded food products and additives (2014 – 2018) Application of non-destructive method in determining geometric characteristics of wheat grain as a predictor of physical indicators of wheat quality (2018-2019); Funding source:
	 Improvement of quality, shelf life and functionality of wheat-base products; (20122014.); Ministry of Science, Education and Sports, Republic of Croatia Associate in project: Rescuing acorns as a Mediterranean traditional superfood – MEDACORNET (2023-2026); Funding source: Horizon 2020/Prima Bioconversion of lignocellulosic materials to value added feed (Bio4Feed), funded by European regional development fund (ERDF); project duration: 20.12. 2019. – 19. 12. 2022. Development of a sustainable integrated process for the production of bioactive isolates from food industry residues; Croatian Science Foundation; 2018 – 2022 Optimization of production of functional products based on barley flour (2020-2021); Funding source: Osijek-Baranja County Application of non-destructive method in determining geometric characteristics of wheat grain as a predictor of physical indicators of wheat quality (2018-2019); Funding source: Osijek-Baranja County VIP project "Research on sweetening procedures of domestic wheat varieties" funded by

List of publications <u>https://croris.hr/osobe/profil/4488</u>