





PERSONAL INFORMATION

Đurđica Ačkar



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Gender female | Date of birth 14/02/1980 | Citizenship Croatian

WORK EXPERIENCE

<p>Dates</p> <p>Occupation or position</p> <p>Employer's name and address</p> <p>Date of last academic advancement into scientific titles</p> <p>Dates</p> <p>Occupation or position</p> <p>Employer's name and address</p> <p>Dates (from - to)</p> <p>Occupation or position</p> <p>Employer's name and address</p> <p>Dates (from - to)</p> <p>Occupation or position</p> <p>Employer's name and address</p> <p>Business or sector</p>	<p>2016.-</p> <p>Associate prof.</p> <p>Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia</p> <p>31. 3. 2017.</p> <p>2011.-2016.</p> <p>Assistant prof.</p> <p>Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia</p> <p>2010. – 2011.</p> <p>Senior researcher</p> <p>Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia</p> <p>2005. – 2010.</p> <p>Young researcher</p> <p>Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia</p> <p>Science and higher education</p>
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EDUCATION AND TRAINING

<p>Dates</p> <p>Qualification awarded</p> <p>Principal subjects covered or skills acquired</p> <p>Training organisation name and sector</p> <p>Level according to national or international classification</p>	<p>3. 11. 2010.</p> <p>PhD in biotechnical sciences, field of food technology</p> <p>Title: "Isolation, modification and characterisation of wheat starch"</p> <p>Faculty of Food Technology Osijek Science and higher education</p> <p>Level 8.2 according to HKO; level 8 according to EQF; level 3 according to QF-EHEA</p>
<p>Dates</p> <p>Qualification awarded</p> <p>Principal subjects covered or skills acquired</p> <p>Training organisation name and sector</p>	<p>22. 11. 2014.</p> <p>Graduate engineer of food technology</p> <p>Title: "Observation of aroma composition during the pilot production of Special-Belje semi-hard cheese"</p> <p>Faculty of Food Technology Osijek Science and higher education</p>

Level according to national or international classification Level 7.1 according to HKO; level 7 according to EQF; level 2 according to QF-EHEA

PERSONAL SKILLS

Mother tongue Croatian

Other languages	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Engleski jezik	B2	B2	B2	B2	B2

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

Organisational / managerial skills

- Mentor of one and co-mentor of one doctoral thesis
- Mentor of two specialist studies
- Mentoring ten undergraduate and eight graduate theses
- Head of Department of food technologies (2016. -)
- President of Sub-department of Carbohydrates Technology (2013.-2015.)
- Member of Scientific and Organisation Board of 15th and 16th Ružička days (2014., 2016.)
- Member of Scientific and Organisation Board of Congress With Food to Health (2014., 2015., 2016., 2017.)
- President of Society of Chemical Engineers and Technologists Osijek (2014.-)

Job-related skills

- Member of Committee for undergraduate and graduate exams 2012. –
- Member of committee for student enrolment 2006.
- Consulting for HACCP system and ISO 9001 implementation
- Member of Editorial board of journal Food in Health and Disease
- Reviewer for LWT Food Science & Technology, Journal of Food Science and Technology
- Occasional reviewing for Carbohydrate Polymers and Starch

Computer skills

- Microsoft Office™

Driving licence

- B

ADDITIONAL INFORMATION

Awards

Award to young scientist “Vera Johanides” for 2013. year, Croatian Academy of Engineering

Projects

Project leader of scientific projects

UNIOS: Application of cocoa husk in production of products with added value (7. 4. 2017. – 6. 4. 2018.)

UNIOS: Influence of extrusion on HMF and acrylamide content in snack products with added food industry by-products (2. 3. 2015. – 2. 3. 2016.)

UNIOS: Development of enriched and functional extruded products and flours through application of food industry by-products (25. 9. 2013. – 25. 9. 2014.)

Researcher/team member of international projects

CRO-SER: Quality and stability development of confectionery filling

TEMPUS: Improving Academia-Industry Links in Food Safety and Quality

CRO-FYRM: Starch isolation from domestic cereal varieties and modified starches development for food industry

Researcher/team member of national projects

Application of food industry by-products in development of functional and environmentally friendly extruded food products and additives, HRZZ, 2014.-2018

Development of new modified starches and their application in food industry - 113 - 1130473 - 0571
Razvoj procesa proizvodnje visokokvalitetne hrane 113-1130473-0340

Researcher/team member of professional projects

Development and improvement of encapsulated products based on plant extracts

Quality and safety improvement of agricultural and food products

Technology improvement and quality standardisation of fruit brandies

Memberships

Society of Chemical Engineers and Technologists Osijek (president of Society from 2014)

European Hygienic Engineering and Design Group

Training

Year	2015.
Location	E-learning
Organisation name	State Intellectual Properties Office and World Intellectual Property Organisation
Field (sector)	Intellectual properties: General Course of Intellectual Properties
Year	2013. – 2014.
Location	E-learning
Organisation name	CARNet
Field (sector)	Education: E-learning academy – E-learning basics and E-learning tutoring
Year	2013.
Location	Osijek
Organisation name	Croatian Chamber of Economy Osijek and Quality Centre of Croatian Chamber of Economy
Field (sector)	Food Technology: HACCP – verification and revision
Year	2011.
Location	Osijek
Organisation name	Faculty of Education Osijek
Field (sector)	Education: Pedagogical-psychological and didactic-methodical education
Year	2008.
Location	Ljubljana, Slovenia
Organisation name	Biotechnical Faculty
Field (sector)	Food Technology
Year	2008.
Location	Osijek
Organisation name	Institute for Seed and Seedlings, Ministry of agriculture, fishery and rural development and Food and Agriculture Organisation of United Nations (FAO)
Field (sector)	Food technology: Biosafety workshop Capacity building of regulatory agencies for handling and monitoring genetically modified crops, products and processed food
Year	2007.
Location	Osijek
Organisation name	Quality Services International GmbH (QSI)
Field (sector)	Food technology: Sensory Analysis Seminar

LIST OF PUBLICATIONS IN INDEXED JOURNALS WITHIN LAST FIVE YEARS

Scientific articles in journals indexed in CC and WoS

1. Panak Balentić, Jelena; Ačkar, Đurđica; Jozinović, Antun; Babić, Jurislav; Miličević, Borislav; Jokić, Stela; Pajin, Biljana; Šubarić, Drago. Application of supercritical carbon dioxide extrusion in food processing technology. // *Hemijska industrija*. 71 (2017) , 2; 127-134
2. Miličević, Borislav; Babić, Jurislav; Ačkar, Đurđica; Miličević, Radoslav; Jozinović, Antun; Jukić, Huska; Babić, Vlado; Šubarić, Drago. Sparkling wine production by immobilised yeast fermentation. *Czech journal of food sciences*. 35 (2017) , 2; 171-179
3. Jozinović, Antun; Šubarić, Drago; Ačkar, Đurđica; Babić, Jurislav; Miličević, Borislav. Influence of spelt flour addition on properties of extruded products based on corn grits. *Journal of food engineering*. 172 (2016) ; 31-37
4. Jokić, Stela; Moslavac, Tihomir; Aladić, Krunoslav; Bilić, Mate; Ačkar, Đurđica; Šubarić, Drago. Hazelnut oil production using pressing and supercritical CO₂ extraction. // *Hemijska industrija*. 70 (2016) , 4; 359-366
5. Kosović, Indira; Jukić, Marko; Jozinović, Antun; Ačkar, Đurđica; Koceva Komlenić, Daliborka. Influence of chestnut flour addition on quality characteristics of pasta made on extruder and minipress. *Czech journal of food sciences*. 34 (2016) , 2; 166-172
6. Ačkar, Đurđica; Babić, Jurislav; Jozinović, Antun; Miličević, Borislav; Jokić, Stela; Miličević, Radoslav; Rajič, Marija; Šubarić, Drago. Starch Modification by Organic Acids and Their Derivatives: A Review. // *Molecules*. 20 (2015) , 10; 19554-19570
7. Obradović, V., Babić, J., Šubarić, D., Ačkar, Đ., Jozinović, A., Klarić, I.: Influence of dried Hokkaido pumpkin and ascorbic acid addition on chemical properties and colour of corn extrudates. *Food Chemistry*. 183 (2015), 136–143.
8. Ačkar, Đ., Škrabal, S., Šubarić, D., Babić, J., Miličević, B., Jozinović, A.: Rheological Properties of Milk Chocolates as Influenced by Milk Powder Type, Emulsifier, and Cocoa Butter Equivalent Additions. *International Journal of Food Properties*. 18 (2015), 1568–1574.
9. V. Obradović, J. Babić, D. Šubarić, Đ. Ačkar, A. Jozinović: Improvement of nutritional and functional properties of extruded food products. *Journal of Food and Nutrition Research*, 53 (2014.) , 3; 189-206.
10. Ačkar, Đurđica; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Jozinović, Antun. Modification of wheat starch with succinic acid/acetanhydride and azelaic acid/acetanhydride mixtures II. Chemical and physical properties. *Journal of food science and technology*, 51 (2014.) , 8; 1463-1472.
11. Šubarić, Drago; Ačkar, Đurđica; Babić, Jurislav; Sakač, Nikola; Jozinović, Antun. Modification of wheat starch with succinic acid/acetic anhydride and azelaic acid/acetic anhydride mixtures I. Thermophysical and pasting properties. *Journal of food science and technology*. 51 (2014.) , 10; 2616-2623.
12. Ačkar, Đ., Valek Lendić, K., Valek, M., Šubarić, D., Miličević, B., Babić, J., Nedić, I.,: Cocoa Polyphenols: Can We Consider Cocoa and Chocolate as Potential Functional Food? *Journal of chemistry*. 5 (2013), 28392-1-2839-7.

Scientific articles in journals indexed in CAB and FSTA

1. Ačkar, Đurđica; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Jozinović, Antun; Tamai, Tena. Dobra higijenska praksa u proizvodnji maslinovog ulja. *Glasnik zaštite bilja*. 4 (2015) ; 14-18
2. Jozinović, Antun; Ačkar, Đurđica; Babić, Jurislav; Miličević, Borislav; Šetka, Ivana; Šubarić, Drago. Properties of corn extrudates with addition of chickpea flour. *Technologica acta*. 8 (2015) , 2; 31-38
3. Jozinović, Antun; Ačkar, Đurđica; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Gelemanović, Marta.
4. Properties of extruded corn products with addition of rye flour. *Technologica acta*. 8 (2015) , 1; 27-33
5. Weg Krstičević, Nikolina; Petrović, Sonja; Rebekić, Andrijana; Ačkar, Đurđica; Guberac, Sunčica; Marić, Sonja. Varijabilnost amiloze i amilopektina ozime pšenice i selekcija za posebne namjene. *Poljoprivreda (Osijek)*. 21 (2015) , 1; 22-27
6. Ačkar, Đ., Jozinović, A., Šubarić, D., Babić, J., Miličević, B., Miljević, D.: Utjecaj parametara ekstruzije na oštećenje škroba i udio rezistentnog škroba u kukuruznim ekstrudatima. *Glasnik zaštite bilja*. 6 (2014), 57-63.
7. Ačkar, Đ., Jozinović, A., Šubarić, D., Babić, J., Jokić, S., Vračević, R.: Utjecaj vlažnosti pšenične krupice na svojstva ekstrudata. *Glasnik zaštite bilja*. 4 (2014.), 62-69.
8. Ačkar, Đ., Šubarić, D., Babić, J., Jozinović, A., Jokić, S.: Edible films and coatings - production and application. *Technologica acta*. 7 (2014), 1-6.
9. Jozinović, A., Šubarić, D., Ačkar, Đ., Miličević, B., Babić, J., Jašić, M., Valek Lendić, K.: Food industry by-products as raw materials in functional food production. *Hrana u zdravlju i bolesti*. 3 (2014), 22-30.

Znanstveni radovi u
zbornicima skupova s
međunarodnom recenzijom

10. Miličević, B., Šubarić, D., Babić, J., Ačkar, Đ., Jozinović, A., Petošić, E., Matijević, A.: Influence of the immobilized yeast cells technology on the presence of biogenic amines in wine. *Hrana u zdravlju i bolesti*. 3 (2014), 1-5.
11. Miličević, R., Miličević, B., Ačkar, Đ., Škrabal, S., Šubarić, D., Babić, J., Jozinović, Jašić, M.: Rheological properties of molten chocolate masses during storage - influence of emulsifiers. *Technologica acta*. 7 (2014), 35-40.
12. Miličević, Borislav; Babić, Jurislav; Šubarić, Drago; Ačkar, Đurđica; Čačić, Jasna; Prce, M. The effect of distillation systems on the quality of apple distillates. *Technologica acta*. 6 (2013), 2; 1-6
13. Miličević, Borislav; Babić, Jurislav; Šubarić, Drago; Petošić, Emil; Ačkar, Đurđica; Čačić, Jasna. Primjena fermentacije s imobiliziranim stanicama kvasca u proizvodnji vina iz različitih sorti grožđa kutjevačkih vinograda. *Glasnik zaštite bilja*. 36 (2013) , 4; 76-85
1. Šimić, Gordana; Lalić, Alojzije; Abičić, Ivan; Horvat, Daniela; Dvojković, Krešimir; Babić, Jurislav; Ačkar, Đurđica; Šubarić, Drago. Grain characteristics and chemical composition of hull-less and hulled barley varieties created at Agricultural Institute Osijek. *Proceedings of the 52nd Croatian & 12th International Symposium on Agriculture, 2017*. 257-261
2. Miličević, Borislav; Šubarić, Drago; Jozinović, Antun; Ačkar, Đurđica; Babić, Jurislav; Vuković, Danijela; Mrgan, Ana. Effect of the immobilized yeast cells fermentation on chemical composition and biogenic amines content in wine. *International Scientific and Professional Conference 15th Ružička Days "Today Science - Tomorrow Industry" Proceedings, 2015*. 276-282
3. Miličević, Radoslav; Miličević, Borislav; Ačkar, Đurđica; Škrabal, Svjetlana; Babić, Jurislav; Jozinović, Antun; Miličević, Dijana. Rheological properties of molten chocolate masses during storage – influence of milk components. *International Scientific and Professional Conference 15th Ružička Days "Today Science - Tomorrow Industry" Proceedings, 2015*. 283-288
4. Ačkar, Đurđica; Šubarić, Drago; Jašić, Midhat; Miličević, Borislav; Valek Lendić, Kristina. Mekinje - kemijski sastav i funkcionalna svojstva. *Hranom do zdravlja - zbornik sažetaka i radova sa sedmog međunarodnog simpozija, 2014*. 76-80
5. Muhamedbegović, Benjamin; Jašić, Midhat; Juul, Nils, V.; Šubarić, Drago; Ačkar, Đurđica; Aladić, Krunoslav. Savremena ambalaža i trendovi u pakiranju hrane. *Hranom do zdravlja - zbornik sažetaka i radova sa sedmog međunarodnog simpozija, 2014*. 85-90
1. Ačkar, Đurđica; Panak Balentić, Jelena; Jozinović, Antun; Babić, Jurislav; Miličević, Borislav; Aladić, Krunoslav; Jokić, Stela; Šubarić, Drago. Supercritical CO2 extrusion – novel technology in food industry. // *Engineering Power*. 12 (2017) , 1; 13-15
2. Jokić, Stela; Aladić, Krunoslav; Ačkar, Đurđica; Jozinović, Antun; Babić, Jurislav; Šubarić, Drago. Supercritical CO2 extraction – a new perspective in the utilisation of food industry by-products. *Engineering Power*. 12 (2017) , 1; 7-12
3. Jozinović, Antun; Ačkar, Đurđica; Babić, Jurislav; Miličević, Borislav; Jokić, Stela; Šubarić, Drago. The application of some food industry by-products in the production of extruded products. *Engineering Power*. 12 (2017) , 1; 2-6
4. Jokić, Stela; Aladić, Krunoslav; Velić, Darko; Ačkar, Đurđica; Šubarić, Drago. Supercritical CO2 extraction as an alternative to organic solvents in the production of soybean oil. *Annual 2013 of the Croatian Academy of Engineering, 2013 (2014)* ; 185-194
5. Babić, Jurislav; Šubarić, Drago; Ačkar, Đurđica; Jozinović, Antun; Miličević, Borislav; Pajin, Biljana; Aličić, Damir. Primjena dodataka na bazi škroba u mesnoj industriji - Application of starch based additives in meat industry. *Meso : prvi hrvatski časopis o mesu*. 15 (2013) , 3; 209-213

Ostali radovi