

PERSONAL INFORMATION

Nela Nedić Tiban

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Sex female | Date of birth 21/09/1970 | Nationality Croatian

WORK EXPERIENCE

- 2017 - **Full professor**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
- 2012 - 2017 **Associate professor**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
- 2007 - 2012 **Assistant professor**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Teaching, research activities
- 1997 - 2007 **Young researcher - assistant**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Performing laboratory exercises, research activities

EDUCATION AND TRAINING

- 28/12/2005 **PhD in Food Technology**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Title: Detection of adulteration in honeys by differential scanning calorimetry
- 20/7/2001 **MSc in Food Technology**
University of Zagreb, Faculty of Food Technology and Biotechnology
Title: Influence of hydrocolloids and sweeteners on rheological and sensory properties of peach nectar
- 7/3/1997 **BSc in Food Technology**
Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Title: Effectiveness of hydrogen peroxide and ascorbic acid to fresh-cut cauliflower

PERSONAL SKILLS

Mother tongue(s) Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
english	B1	B2	B2	A2	B2
german	B2	B1	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

A member of the Library Board of Faculty of Food Technology Osijek, 2009 - 2014
Member of the Committee for undergraduate or graduate courses at Faculty of Food Technology Osijek, 2010-2014

Computer skills

Good command of Microsoft Office tools

Driving licence B

ADDITIONAL INFORMATION

- Projects**
- Researcher at international projects*
Stress phenomena in minimally processed food products of plant origin (Croatia-Slovenia) 1997 - 1998
Improvement of the process to extend the shelf-life (stability) minimally processed fruits and vegetables (Croatia-Italia) 2000 - 2001
State and function of water in the phase transitions during dehydration and freezing food products (Croatia-Slovenia) 2002 -2003
Starch isolation from domestic cereal varieties and modified starches development for food industry (Croatia-Macedonia) 2002 - 2003
The content of phenols and browning index during maturation and storage of indigenous and modern cultivars of apples (Croatia-Bosnia and Herzegovina) 2005 - 2006
The influence of trehalose on the retention of aroma compounds in strawberry paste (Croatia-Slovenia) 2006 - 2007
- Researcher at national projects*
Development of processes for high-quality food products (1997 - 2002)
Development of processes for high-quality food products (2002 - 2006)
The development of processes for high quality foods (2007 - 2013)
Trehalose: fruit product quality improvement (2014 - 2017)
- Researcher at other projects*
Improving the process of food freezing (2001 - 2004)
Improvement of methods of preparation and preservation of fruits and vegetables for the market (2011 - 2012)
- Principal investigator of professional project*
Development of new products based on oyster mushroom (2007 - 2010)
- Training**
- 1998, Vienna, Austria, University of Natural Resources and Life Sciences, Institute of Food Technology
- Memberships**
- Croatian Society of Chemical Engineers
Croatian Society of Food Technologists, Biotechnologists and Nutritionists