



Ana-Marija Klarić

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Gender: Female **Date of birth**: 27/11/1994 **Nationality**: Croatian

WORK EXPERIENCE

[24/10/2024 – Current] **University teaching and research assistant**

Faculty of Food Technology Osijek

City: Osijek | **Country**: Croatia

-assistant position in the scientific discipline of Biotechnical sciences; scientific field of food technology/biotechnology at the Faculty of Food Technology Osijek

-research assistant working on "Bieconomy excellence alliance for stimulating innovative and inclusive green transition" - BEAMING project

Current scientific research is in the field of:

- bioeconomy
- *solid-state* fermentation
- "upcycled foods"

[2020 – 2023] **University research assistant**

Faculty of Food Technology Osijek

City: Osijek | **Country**: Croatia

– experience in the project Bio4Feed financed by EU structural funds (<https://www.ptfos.unios.hr/Bio4Feed/>)

– performed research activities as part of the project:

- cultivation of different microorganisms
- cultivation of microorganisms by solid-state fermentation processes in laboratory jars and tray bioreactor
- analysis of different products by TOC (carbon and nitrogen concentration), UHPLC (concentration of sugars and phenolic compounds) and UV-VIS spectrophotometer (enzyme activity)
- working on lyophilizer, encapsulator, atomic absorption spectrophotometer, FT-NIR spectrometer
- analysis of the results of research activities and preparing the results for the publication of scientific papers

EDUCATION AND TRAINING

[24/10/2024 – Current] **PHD STUDENT AT POSTGRADUATE UNIVERSITY STUDY FOOD TECHNOLOGY AND NUTRITION**

Faculty of Food Technology Osijek <https://www.ptfos.unios.hr/>

City: Osijek | **Country**: Croatia |

[01/10/2019 – 31/01/2020] **ERASMUS+ practice**

BOKU-University of Natural Resources and Life Sciences, Vienna

City: Vienna | **Country**: Austria |

– working in an electrochemical laboratory (production of biosensors and pH-sensors)

[2017 – 2019] **MSc in process engineering**

Faculty of Food Technology Osijek <https://www.ptfos.unios.hr/>

City: Osijek | **Country:** Croatia |

[2013 – 2017] **BSc in food technology**

Faculty of Food Technology Osijek <https://www.ptfos.unios.hr/>

City: Osijek | **Country:** Croatia |

LANGUAGE SKILLS

Mother tongue(s): Croatian

Other language(s):

English

LISTENING C2 READING C2 WRITING C2

SPOKEN PRODUCTION C1 SPOKEN INTERACTION C1

German

LISTENING A2 READING A2 WRITING A2

SPOKEN PRODUCTION A2 SPOKEN INTERACTION A2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

COMMUNICATION AND INTERPERSONAL SKILLS

Communication skills

- good communication and presentation skills acquired through presentations at scientific meetings and seminars during college education
 - well-built skills in written and oral presentation of professional content and ability to adapt to different environments and work in a team
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DIGITAL SKILLS

My Digital Skills

MS Office (Word/Excel/PowerPoint) | Internet | MsTeams | Skype | Zoom | Social media

DRIVING LICENCE

Cars: B

ADDITIONAL INFORMATION

Publications

- Šelo G, Planinić M, Tišma M, **Klarić AM**, Bucić-Kojić A (2024) Effects of Fungal Solid-State Fermentation on the Profile of Phenolic Compounds and on the Nutritional Properties of Grape Pomace. *Microorganisms*, 12(7):1310. doi:10.3390/microorganisms12071310.
- Martinović J, Ambrus R, Planinić M, Šelo G, **Klarić AM**, Perković G, Bucić-Kojić A (2024) Microencapsulation of Grape Pomace Extracts with Alginate-Based Coatings by Freeze-Drying: Release Kinetics and In Vitro Bioaccessibility Assessment of Phenolic Compounds. *Gels*, 10(6):353. doi:10.3390/gels10060353.
- Martinović J, Lukinac J, Jukić M, Ambrus R, Planinić M, Šelo G, **Klarić AM**, Perković G, Bucić-Kojić A (2023) Physicochemical Characterization and Evaluation of Gastrointestinal In Vitro Behavior of Alginate-Based Microbeads with Encapsulated Grape Pomace Extracts. *Pharmaceutics*, 15:980. <https://doi.org/10.3390/pharmaceutics15030980>.
- Božinović M, Sokač T, Šalić A, **Dukarić AM**, Tišma M, Planinić M, Zelić B (2023) Standardization of 3,5-dinitrosalicylic acid (DNS) assay for measuring xylanase

activity: detecting and solving problems. Croatian journal of food science and technology, 15(2): 151-162. <https://doi.org/10.17508/CJFST.2023.15.2.03>.

Awards

- Rector's award for excellence, Faculty of Food Technology Osijek, 2019

Projects

1. Bieconomy excellence alliance for stimulating innovative and inclusive green transition - BEAMING; Horizon Europe Programme (European Excellence Initiative (EEI); HORIZON-WIDERA-2023-ACCES-03); project leader: Marina Tišma, PhD, prof.; project duration: 01./2024. – 12./2027. - associate
2. Bioconversion of lignocellulosic materials into high value feed; European regional development fund (ERDF); project leader: Mirela Planinić, PhD, full prof.; project duration: 2019. - 2022. - associate