





PERSONAL INFORMATION

Lidija Jakobek Barron





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Sex F | Date of birth. April 4th 1977. | Nationality Croatian

WORK EXPERIENCE

- November 1st 2017. onward
 Position: Vice-dean for industrial relations and development
 Institution: Faculty of Food Technology Osijek
- May 1st 2019. onward
 Position: Full Professor
 Institution: Faculty of Food Technology Osijek
 Work field: Research (adsorption processes, interactions polyphenols – dietary fibers, polyphenol bioaccessibility) and teaching
- October 30th 2013. – May 1st 2019.
 Position: Associate Professor
 Institution: Faculty of Food Technology Osijek
 Work field: Research (adsorption processes, interactions polyphenols – dietary fibers, polyphenol bioaccessibility) and teaching
- January 26th 2010. – October 30th 2013.
 Position: Assistant Professor
 Institution: Faculty of Food Technology Osijek
 Work field: research (HPLC and UV/Vis techniques, identification and quantification of polyphenols), lab practice and teaching
- May 29th 2008. – January 26th 2010.
 Position: Senior Assistant
 Institution: Faculty of Food Technology Osijek
 Work field: research (HPLC and UV/Vis techniques, identification and quantification of polyphenols), lab practice
- November 24th 2003. - May 29th 2008.
 Position: Assistant
 Institution: Faculty of Food Technology Osijek
 Work field: research (HPLC and UV/Vis techniques, identification and quantification of polyphenols, antiradical activity), lab practice
- November 19th 2001. - November 24th 2003.
 Position: Younger Assistant
 Institution: Faculty of Food Technology Osijek
 Work field: research (HPLC and UV/Vis techniques, identification and quantification of polyphenols, antiradical activity), lab practice

EDUCATION AND TRAINING

- 17.06.2019.- 12.07.2019. Yale University, Department of Statistics and Data Science, New Haven, SAD
 Nonlinear modeling of adsorption isotherms
- 01.09.2013. – 12.10.2013. University of Helsinki, Helsinki, Finland
 Different techniques of liquid chromatography, column chromatography
- 01.05.2011. – 07.11.2011. CEBAS-CSIC Institut, Research Group on Quality Safety and Bioactivity of Plant Foods, Murcia, Spain
 Working with two analytical systems: UPLC-MS system (triple quadrupole) and HPLC-MS-MS system (ion trap with ESI ionization)
- 19. 12. 2007. PhD, Biotechnical Sciences, Food Technology
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
- during 2002. Bundesamt fur Weinbau, Eisenstadt, Austria
 Familiarization with the liquid chromatography equipment
- 11. 06. 2001. BSc in 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	C1/2	C1/2	C1/2	C1/2	C1/2
German	B1/2	B1/2	A1/2	A1/2	B1/2

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user

Communication skills

- good communication skills gained through my experience as a teacher

Organisational / managerial skills

- 2017. until today Vice-dean for industrial relations and development at the Faculty of Food Technology Osijek
- 2019. – member of the Scientific Committee of international scientific congress „With Food to Health“.
- 2019. – member of the Organizing Committee „10th International Congress „Flour bread 19“ and the 12th Croatian Congress of Cereal Technologists „Brašno kruh 19“
- 2019. - member of the Organizing Committee of “The Carrier Week” of J. J. Strossmayer University of Osijek.
- 2018. - member of the Scientific Committee of international scientific congress „With Food to Health“
- 2012. – 2017. – president of the Panel for student practice work at the Faculty of Food Technology Osijek
- 2008. – 2012. – member of the Panel for student practice work at the Faculty of Food Technology Osijek
- guiding students through their diploma works

Job-related skills

- research organisation and planning
- Teaching, seminars and lab practice: Food Packaging, Packaging Materials, Physical Chemistry, Instrumental Methods of Analysis, Engineering Chemistry.
- Identification and quantification of polyphenolic compounds from fruits, fruit juices and wine, interactions between polyphenolic compounds, studies of adsorption processes and interactions between polyphenols and dietary fibers, modelling of adsorption isotherms, polyphenol bioaccessibility
- HPLC-PDA method validation and analysis, measurement with UV/vis spectrophotometry, antiradical activity by using DPPH and ABTS methods

Computer skills

- good knowledge of Microsoft Office™ tools (Word, PowerPoint, Excel), Corel, Origin

Driving licence

- B category

ADDITIONAL INFORMATION

Publications

List of publications: <http://bib.irb.hr/lista-radova?autor=243274>
 Google scholar: https://scholar.google.com/citations?user=d5m6i_sAAAAJ&hl=hr&oi=ao

Presentations

-„Polyphenols in old apple varieties“, presentation at the professional-educational manifestation Preservation of old varieties, Cernik, Croatia, 02.03.2019.
 -„Active and intelligent packaging“, International conference Polymeric materials in packaging, Zagreb, Croatia, 26.11. 2014.
 -“Polyphenolic compound research at the Faculty of Food Technology Osijek, Croatia”, Viikki Food Science seminars, University of Helsinki, Helsinki, Finland, 03.09.2013.
 -„Active and intelligent packaging“, Faculty of Food Technology Osijek, 20. 05. 2010.
 -„Bioavailability and metabolism of phenolic compounds from fruits“, Faculty of Food Technology Osijek, 2.12. 2011.

Projects

Project leader:

- project „Development of young researcher’s career – training of new doctors of science“, funded by Croatian Science Foundation, European Social Fund (2018.-2022).
- project „Dihydrochalcones in old apple varieties“, funded by Osijek-Baranja County (12. 2018. - 12. 2019.)
- research project IP-2016-06-6777 „The influence of dietary fibers on polyphenol bioaccessibility by studying adsorption and simulated digestion processes, *in vitro*“, funded by Croatian Science Foundation (1.3.2017. – 28.02.2021.)
- project „Nutritional properties of old, neglected apple cultivars from Slavonia region, important for their preservation“, funded by Adris Foundation (10. 2015. - 10. 2016.)
- project „Characterization of polyphenols in old apple varieties“, funded by Josip Juraj Strossmayer University of Osijek (2013. - 2014.)
- project of postdoc program, Brain gain 02.03. „Bioavailability and metabolism of phenolic compounds from fruits“, funded by Croatian Science Foundation (05.2011. – 11.2011.)

Participation on the project:

- project „Development and Implementation of the Interdisciplinary Graduate Study Programme Biotechnology in English“, funded by European Social Fund (2018. – 2020.)
- project “Development of the study programmes in the biotechnical field according to the Croatian Qualifications Framework (CROQF); funded by the European Social Fund, 2015.- 2016.
- project 113-1130471-0451 „Heat transfer and thermal properties of food during processing“, funded by Ministry of Science, Education and sports, Republic of Croatia, (2006. 2009.)
- Project 0113-006 „Interactions in metal packaging materials – food systems“, funded by the Ministry of Science, Education and Sports, Republic of Croatia, (2002. - 2006.)
- Project 113003 „Quality control and nutritional and toxic aspects of food“, funded by the Ministry of Science, Education and Sports, Republic of Croatia (2002.)

Honours and awards

Rector’s award 1999.