

PERSONAL INFORMATION

Dajana Gašo-Sokač



Franje Kuhača 20, Osijek, 31 000, Croatia

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138-http://www.ptfos.unios.hr/index.php/zavod-za-primijenjenu-kemiju-i-ekologiju/ zaposlenici/nastavno-osoblje/3255-dajana-gaso-sokac

Sex Female | Date of birth 27/04/1974. | Nationality Croatian

WORK EXPERIENCE

2018.-Associate professor

Faculty of Food Technology, University of Osijek, Franje Kuhača 20, 31000 Osijek, Croatia

Assistant professor 2012. - 2018.

Faculty of Food Technology, University of Osijek, Franje Kuhača 20, 31000 Osijek, Croatia

Science and higher education

2007. -2012. Senior assistant

Faculty of Food Technology, University of Osijek, Franje Kuhača 20, 31000 Osijek, Croatia

Science and higher education

1999. -2007. **Assistant**

Faculty of Food Technology, University of Osijek, Franje Kuhača 20, 31000 Osijek, Croatia

Science and higher education

EDUCATION AND TRAINING

24.04.2009. PhD, Chemistry

HKO 8.2: EQF 8: QF-EHEA 3 cycle

Faculty of Chemical Engineering and Technology, University of Zagreb, Croatia

16, 07, 2003. MSc, Chemistry

HKO 8.1; EQF 8; QF-EHEA 2 cycle

Faculty of Science, University of Zagreb, Croatia

24. 09. 1998. MEng, food technology

HKO 7.1; EQF 7; QF-EHEA 2 cycle

Faculty of Food Technology, University of Osijek, Croatia

PERSONAL SKILLS



Curriculum Vitae

Mother tongue(s)

Croatian

Other language(s)

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	

German

English

Replace with name of language certificate. Enter level if known.							
C1	C1	B1	B1	C1			
Replace with name of language certificate. Enter level if known.							

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

Communication skills

good communication skills gained through my experience as teacher

.

Organisational / managerial skills

- Since 2014 2018

 Head of Department of Applied Chemistry and Ecology at Faculty of Food Technology Osijek
- Since 2014 –2016 Head of Subdepartment of Chemistry and Ecology at Faculty of Food Technology Osijek

Job-related skills

Skills in methods of purification, isolation, synthesis, and analysis of organic compounds Skills in characterisation of polyphenolic compound and measurement of antioxidative activities Skills in green chemistry (microwave synthesis, mechanosynthesis, sonochemistry)

Computer skills

- Good command of Microsoft Office
- Good command of ChemWin, ChemOffice Ultra 12
- Good command of photo editing program (Adobe Photoshop)
- Good command of web-design programs (WordPress, Dreamweaver)

Other skills

Driving licence

B category

ADDITIONAL INFORMATION

Publications

List of publications:

https://bib.irb.hr/lista-radova?autor=231541

Projects

Researcher- National Project:

- 2002.-2007. Scientific project: Interactions between natural organic compounds in food and metal package, leader Marijan Šeruga
- 2016.- Scientific project: Solution chemistry routes towards complex multifferoic materials, leader Igor Djerdj

Memberships

Croatian Society of Chemical Engineers and Technologists (2002 – onwards) Croatian Chemical Society (2002 – onwards)



Scientific papers indexed in Web of science – Last 5 years

- 2. Bušić, Valentina; Pavlović, Hrvoje; Roca, Sunčica; Vikić-Topić, Dražen; Gašo-Sokač, Dajana. Microwave-assisted quaternization of various pyridine derivatives and their antibacterial activity. *Croatica chemica acta.* **90** (2017) 3; 1-9
- 3. Bušić, Valentina; Katalinić, Maja; Šinko, Goran; Kovarik, Zrinka; Gašo-Sokač, Dajana. Pyridoxal oxime derivative potency to reactivate cholinesterases inhibited by organophosphorus compounds, *Toxicology Letters* **262** (2016) 114-122
- 4. D. Gašo-Sokač, V. Bušić, M. Cetina, M. Jukić, An Efficient Synthesis of Pyridoxal Oxime Derivatives Under Microwave Irradiation. *Molecules*. **19** (2014), 6; 7610-7620.
- 5. V. Bušić, D. Gašo-Sokač, S. Kovač, Novel and Cleaner Synthesis of Pyridinium Salts from Pyridoxal Oxime and Substituted Phenacyl Bromides. *Croatica chemica acta*. **86** (2013), 3; 331-334.
- M. Šrajer Gajdošik, D. Gašo-Sokač, H. Pavlović, J. Clifton, L. Breen, L. Cao, J. Giacometti, Đ. Josić Sample preparation and further proteomic investigation of the inhibitory activity of pyridinium oximes to Gram-positive and Gram-negative food pathogens. Food Res. Int. 51 (2013) 1; 46-52.
- M. Cetina, A. Nagl, D. Gašo-Sokač, S. Kovač, V. Bušić, D. Saftić. Extensive Intramolecular and Intermolecular Interactions in Two Quaternary Salts of the Pyridoxal Oxime. *J Chem Crystallogr.* 42 (2012) 7; 752-758.
- 8. Jerković, D. Gašo-Sokač, H. Pavlović, Z. Marijanović, M. Gugić, I. Petrović, S. Kovač, Volatile Organic Compounds from *Centaurium erythraea* Rafn (Croatia) and the Antimicrobial Potential of Its Essential Oil. *Molecules*. **17** (2012) 2058-2072.
- 9. Dj. Josic, L. Breen, J. Clifton, M. Srajer Gajdošik, D. Gašo-Sokač, M. Rucevic, E. Müller. Separation of proteins from human plasma by sample displacement chromatography in hydrophobic interaction mode. *Electrophoresis* **33** (2012) 1842-1849.
- 10. D. Gaso-Sokac, S.Kovac, J.Clifton, Dj. Josic, Therapeutic plasma proteins application of proteomics in process optimization, validation, and analysis of the final product, *Electrophoresis*, **32** (2011) 1104-1117.
- 11. J. Clifton, F. Huang, D. Gaso-Sokac, K. Brilliant, D. Hixson, Dj. Josić, Use of proteomics for validation of the isolation process of clotting factor IX from human plasma, *Journal of Proteomics*, **73** (2010) 678-688.
- 12. D. Gašo-Sokač, S. Kovač, Dj. Josić, Application of Proteomics in Food Technology and Food Biotechnology: Process development, Quality Control and Product Safety, Food Technology and Biotechnology, **48** (3) (2010) 284-295.
- D. Gašo-Sokač, M. Katalinić, Z. Kovarik, V. Bušić, S. Kovač, Synthesis and evaluation of novel analogues of vitamin B₆ as reactivators of tabun and paraoxon inhibited acetylcholinesterase, *Chemico-Biological Interactions*, **187** (2010) 234-237.
- D. Gašo-Sokač, S. Kovač, Dj. Josić, Application of Proteomics in Food Technology and Food Biotechnology: Process Development, Quality Control and Product Safety. Food technology and biotechnology. 48 (2010) 3; 284-295

Scientific papers indexed in CAB - Last 5 years

- 1. D. Gašo-Sokač, M. Nujić, V. Bušić, M. Habuda-Stanić, Biocatalytic reductions by plant tissue Green alternative for alcohol production. *Croatian Journal of Food Science and Technology*. 6 (2014), 1; 51-60.
- 2. D. Gašo-Sokač, Dj. Josić, The role of proteomics in plasma fractionation and quality control of plasma-derived therapeutic proteins. *Blood Transfusion*. 8 (2010), 3; 86-91
- 3. D. Gašo-Sokač, S. Kovač, V. Bušić, Isolation of Active Substances from the Seeds of the Plant Milk Thistle (*Silybum marianum*) and Determination of Antioxidant Activity. *Kemija u industriji*. 60 (2011) 9; 441-445.