Ana Bucić-Kojić

Franje Kuhača 18, 31 000 Osijek, Hrvatska
+385 31 224 334
abucic@ptfos.hr
www.ptfos.unios.hr

Sex F | Date of birth 21/01/1977 | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement	
25. 7. 2024.	Full professor (tenure) Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
26. 6. 2019. – 24. 7. 2024.	Full professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
31. 10. 2013. – 25. 6.2019.	Associate professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
27. 1. 2010. – 29. 10. 2013.	Assistant professor Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
1. 6. 2002. – 26. 1. 2010.	Assistant Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
Business or sector	Science and higher education

EDUCATION AND TRAINING

21. 11. 2018.	General Course on Intellectual Property State Intellectual Property Office and WIPO Academy
20. 1. 2010.	Pedagogical – psychological and didactic - methodological education Josip Juraj Strossmayer University of Osijek Faculty of Education
11. 12. 2008.	PhD in Biotechnical Science, Food Technology, Engineering Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
10. 7. 2001.	MSc of Food Technology, Food Engineering Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek

Training/mobility

29. 5. 2024. – 4. 6. 2024.	Teaching; University of Sarajevo, The Faculty of Agriculture and Food Sciences, Sarajevo, Bosnia and Herzegovina
26. 6. 2023. – 8. 7. 2023.	Training in the field of determination of bioaccessibility of polyphenolic compounds from food under conditions of simulated digestion in vitro (static and dynamic). The Spanish National Research Council (CSIC), Autonomous University of Madrid, Spain (UAM)
15. 11. 2021. – 19. 11. 2021.	Teaching; University of Szeged; Faculty of Pharmacy; Institute of Pharmaceutical Technology and Regulatory Affairs, Hungary
20. 6. 2019. – 5. 7. 2019.	Training in the field of evaluation of anticancer activities of plant extracts on selected cancer cell lines. Lithuanian University of Health Sciences, Faculty of Pharmacy Department of Drug Chemistry, Kaunas, Lithuania

23. 4. 2019. – 27. 4. 2019.	Teaching; Brno University of Technology, Faculty of Chemistry/Institute of Food Science and Biotechnology, Brno, Czech Republic
20. 6. 2018. – 27. 6. 2018.	Teaching; Semmelweis University, Faculty of Pharmacy, Budapest, Hungary
16. 2. 2018. – 14. 3. 2018.	Training in the field of evaluation of biological activity of natural products in *in vivo* and *in vitro* conditions. Faculty of Pharmacy, Department of Pharmacology, University of Seville, Spain.
10. 7. 2017. – 20. 7. 2017.	Teaching; Faculty of Tropical AgriSciences, Czech University of Life Sciences Prague, Czech Republic
22. 5. 2017. – 16. 6. 2017.	Training in the field of extraction of biologically active compounds from plant materials and evaluation of their anti-inflammatory properties. Faculty of Pharmacy, Laboratory for Pharmacognosy, University of Porto, Portugal
23. 5. 2016. – 21. 6. 2016.	Training in the field of separation process – familiarization with innovative and sustainable extraction. GREEN Extraction Laboratory at Avignon University, UMR 408 INRA – UAPV, Sécurité et Qualité des Produits d'Origine Végétale, Université d'Avignon et des Pays de Vaucluse, Avignon , France
13. 8. 2015. – 27. 8. 2015.	Training in the field of separation and analysis of lignin and products of lignin degradation from lignocellulosic materials. Gembloux Agro-Bio Tech, Laboratory of Biological and Industrial Chemistry, Biorefining and Green Technologies, University of Liege, Belgium
4. 5. 2014. – 17. 5. 2014.	Teaching; DICCA - Department of Civil, Chemical and Environmental Engineering, University of Genova, Italy
5. 5. 2013. – 15. 6. 2013.	Training in the field of separation processes- non-conventional extraction methods - High pressure/high temperature extraction. Department of Chemical and Process Engineering "G.B. Bonino", University of Genova, Italy
15. 9. 2010. – 15. 12. 2010.	Training in the field of separation processes- supercritical fluid extraction. Institute of Chemical Process Fundamentals, Prague, Czech Republic.
2007.	Training for LC/MS/MS-u. Applied Biosystems centre, Darmstadt, Germany.
12. 9. 2005. – 21. 10. 2005.	Training in the field of separation processes- supercritical fluid extraction. Faculty of Chemistry and Chemical Engineering. University of Maribor, Slovenia

PERSONAL SKILLS

Mother tongue(s) Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	B2	B2	C1

Organisational / managerial skills

- Head of Sub-department of Mechanical, Thermal and Separation Processes, 1. 2. 2017.- 30. 6. 2017.
- Head of Department of Process Engineering, 1. 2. 2015. – 31. 1. 2017.
- Member of Organization Board of International congress “Flour-Bread” (2011; 2013; 2017)
- Member of Scientific Board of International congress “Flour-Bread” (2019)

Computer skills

- good command of Microsoft Office™ tools, CorelDraw, Statistica and Design Expert

Driving licence

- B

ADDITIONAL INFORMATION

Projects

Project leader

1. Development of a sustainable integrated process for the production of bioactive isolates from food industry residues – POPI-WinCEco (IP-01-2018-1227) funded by Croatian Science Foundation (31/10/2018 – 30/10/2022)
2. Young Researchers’ Career Development Project (DOK-2018-09-6203) funded by Croatian

Science Foundation (2019 – 2024)

3. Encapsulation of polyphenol-rich extracts from food industry residues and characterization of encapsulated particles (1. 3.2022.-29.2.2024); bilateral project Croatia-Hungary
4. Innovative eco-concept for utilization of grape pomace; funded by Osijek-Baranja County (2017)
5. „Biotransformation of solid winery waste into biologically active products“; funded by OTP Bank, Croatia (6/2017 – 12/2017)
6. Environmentally friendly utilization of winery waste for production of biologically active grape pomace extracts; funded Adris Foundation, Croatia (2016-2017)
7. ″Influence of biological treatment of grape pomace on extraction of polyphenols″ funded by Josip Josip Juraj Strossmayer University of Osijek (2013-2014)

Associate in EU project:

1. “Application of Plant-Based Ingredients in the Development of Low-Carbon Functional Food Products Based on the Principles of Transformative Bioeconomy (MultiFunFood)” funded by EU – NextGenerationEU (2025 –2029)
2. ″Bioconversion of lignocellulosic materials to value added feed″ - Bio4Feed″; funded by European regional development fund (ERDF); (2019-2022)
3. Inovative production of organic fertilizers and substrates for growing seedlings; European regional development fund (ERDF); (2019-2022)
4. ″Development of the study programmes in the biotechnical field according to the Croatian Qualifications Framework″ (CROQF); funded by European Social Fund (ESF); (2015-2016)
5. ″Development of innovative process of agricultural waste biological treatment in biogas production - ProBioTech" funded by European regional development fund (ERDF); (2014-2016).

Associate in Erasmus + project:

1. “Teaching green and digital solutions to the future generations of engineering students,” (GENESIS) – funded by EU (2025–2028)

Associate in national scientific projects:

1. Development of integrated micro-system based biocatalytic process for biodiesel production"; (2016-06-7993; DeMSy(BioPro)2; funded by Croatian Science Foundation (2017 – 2021)
2. From Food-Industry Residues to Functional Tea Biscuits; funded by Osijek-Baranja County (2018)
3. ″Modelling and simulation of drying and extraction processes in food processing″ funded by the Ministry of Science, Education and Sports, Republic of Croatia (2007 – 2014)
4. ″Modern methods of drying in food processing engineering″ funded by the Ministry of Science, Education and Sports, Republic of Croatia (2002 – 2006)
5. VIP project ″Drying Slavonic indigenous and organic products″ funded by Ministry of Agriculture, Republic of Croatia (2004 – 2006)

Associate in bilateral projects:

1. Chinese-Croatian bilateral project; Isobutanol production from lignocellulosic materials; (project duration: 2019 – 2021)

Honours and awards

1. Award for Academic Achievements Granted by Faculty of Food Technology Osijek for 2021.
2. Young scientist award “Vera Johanides” from Croatian Academy of Engineering for 2009.

Memberships

1. Member of the Editorial Board of Croatian Journal of Food Science and Technology, Faculty of Food Technology Osijek, J.J. Strossmayer University of Osijek (26. 11. 2019. –).
2. Member of the European Biotechnology Thematic Network Association (2023 -).
3. Alumni TehnOS (2011. –)

Selected Publications

Martinović, J. Ambrus,R., Planinić, M., Perković, M., Šelo, G., Klarić, A.-M., Bucić-Kojić, A. (2025). Spray-Drying Microencapsulation of Grape Pomace Extracts with Alginate-Based Coatings and Bioaccessibility of Phenolic Compounds. Gels, Gels, 11(2025), 2, 130. doi.org/10.3390/gels11020130

Martinović J, Ambrus R, Planinić M, Šelo G, Klarić Ana-Marija, Perković G, Bucić-Kojić A. Microencapsulation of Grape Pomace Extracts with Alginate-Based Coatings by Freeze-Drying: Release Kinetics and In Vitro Bioaccessibility Assessment of Phenolic Compounds. *Gels*, 10 (2024), 6; 1-26. doi: 10.3390/gels10060353

Martinović J, Lukinac J, Jukić M, Ambrus R, Planinić M, Šelo G, Perković G, Bucić-Kojić A. The Release of Grape Pomace Phenolics from Alginate-Based Microbeads during Simulated Digestion In Vitro: The Influence of Coatings and Drying Method. *Gels*, 9 (2023), 11; 870, 19. doi: 10.3390/gels9110870

Martinović J, Lukinac J, Jukić M, Ambrus R, Planinić M, Šelo G, Klarić, A-M, Perković G, Bucić-Kojić Ana. In Vitro Bioaccessibility Assessment of Phenolic Compounds from Encapsulated Grape Pomace Extract by Ionic Gelation. *Molecules*, 28 (2023), 13; 5285, 27. doi: 10.3390/molecules28135285

Martinović J, Lukinac J, Jukić M, Ambrus R, Planinić M, Šelo G, Klarić, A-M, Perković G, Bucić-Kojić Ana. Physicochemical Characterization and Evaluation of Gastrointestinal In Vitro Behavior of Alginate-Based Microbeads with Encapsulated Grape Pomace Extracts. *Pharmaceutics*, 15 (2023), 3; 980, 28. doi: 10.3390/pharmaceutics15030980

Šelo G, Planinić M, Tišma M, Martinović J, Perković G, Bucić-Kojić A. Bioconversion of Grape Pomace with Rhizopus oryzae under Solid-State Conditions: Changes in the Chemical Composition and Profile of Phenolic Compound. *Microorganisms*, 11 (2023), 4; 956, 22. doi: 10.3390/microorganisms11040956

Mišković Špoljarić K, Šelo G, Pešut E, Martinović J, Planinić M, Tišma M, Bucić-Kojić A. Antioxidant and antiproliferative potentials of phenolic-rich extracts from biotransformed grape pomace in colorectal Cancer. *BMC Complementary Medicine and Therapies*, 23 (2023), 29; 1-11. doi: 10.1186/s12906-023-03852-w

Šelo G, Planinić M, Tišma M, Grgić J, Perković G, Koceva Komlenić D, Bucić-Kojić A. A Comparative Study of the Influence of Various Fungal-Based Pretreatments of Grape Pomace on Phenolic Compounds Recovery. *Foods*, 11 (2022), 11; 1665, 21. doi: 10.3390/foods11111665

Šibalić D, Planinić M, Jurić A, Bucić-Kojić A, Tišma M. Analysis of phenolic compounds in beer: From raw materials to the final product. *Chemical Papers* (2020); doi: 10.1007/s11696-020-01276-1

Bucić-Kojić A, Fernandes F, Silva T, Planinić M, Tišma M, Šelo G, Šibalić D, Pereira DM, Andrade PB. Enhancement of the anti-inflammatory properties of grape pomace treated by *Trametes versicolor*. *Food & Function*, 11 (2020), 680-688

Bucić-Kojić A, Šelo G, Zelić B, Planinić M, Tišma, M. Recovery of phenolic acids and enzymes production from corn silage biologically treated by *Trametes versicolor*. *Applied Biochemistry and Biotechnology*, 181 (2017) 948-960

Planinić M, Zelić B, Čubel I, Bucić-Kojić A, Tišma M. Corn forage biological pretreatment by Trametes versicolor in a tray bioreactor. *Waste Management & Research*, 34 (2016) 802-809.

Bucić-Kojić A, Casazza Alessandro A, Strelec I, Paini M, Planinić M, Perego P. Influence of High-Pressure/High-Temperature Extraction on the Recovery of Phenolic Compounds from Barley Grains. *Journal of Food Biochemistry*. 39 (2015) 696-707

Planinić M, Aliakbarian B,, Perego P, Greganić K, Tomas S, Bucić-Kojić A. Influence of Temperature and Drying Time on Extraction Yield of Phenolic Compounds from Grape Pomace Variety "Portogizac". *Chemical and Biochemical Engineering Quarterly.* 29 (2015) 343-350.

Bucić-Kojić A, Sovová H, Planinić M, Tomas S. Temperature-dependent kinetics of grape seed phenolic compounds extraction: Experiment and model. *Food Chemistry,* 136 (2013), 1136-1140.

Bucić-Kojić A, Planinić M, Tomas S, Jakobek L, Šeruga M. Influence of Solvent and temperature on extraction of total polyphenols, individual polyphenols and proanthocyanidins from grape seed and antioxidant activity. *International Journal of Food Science and Technology.* 44(2009) 2394 2400.

Bucić-Kojić A, Planinić, M, Tomas S, Bilić M, Velić, D. Study of solid-liquid extraction kinetics of total poliphenols form grape seeds. Journal of Food Engineering 81 (2007), 236-242.

List of scientific and professional publications can be obtained from the site: https://www.croris.hr/crosbi/searchByContext/2/1804