

## Curriculum Vitae

**Sanja Ostojić, (maiden Kolić), Ph.D., Senior Research Associate**

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### EDUCATION

**B.Sc.** Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia Yugoslavia, 1987,

**M.Sc** Post Graduate Course of Studies in Natural Sciences, University of Zagreb, Croatia, 1991 in the area of biochemistry. Thesis: "Proteinphosphatase activity of yeast alkaline phosphatase from yeast *Saccharomyces cerevisiae*".

**Ph.D.** University of Novi Sad, Faculty of Technology Novi Sad, Serbia, 2105 Thesis: "Thermal Properties of Meat Proteins in the Process of Osmotic Dehydration in Sugar Beet Molasses".

### PROFESSIONAL EXPERIENCE

**1987–1991:** assistant, Laboratory for biochemistry, Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia

**1989,** three months fellowship: Istituto di Chimica Biologica; (prof.dr A.Pinna) Università di Padova ; Padova Italy, Fellowship Upon Collaboration between University of Padua and University of Zagreb.

**1989,** three months fellowship: Institut für Physiologische Chemie, Physikalische Biochemie und Zellbiologie der Universität München, (prof. dr. Wolfram Hörz), "FEBS" Fellowship

**1991-now** Senior Research Associate (2020), Head of Department for thermal analysis, Quality manager (2012-14) Institute of General and Physical Chemistry, Belgrade, Serbia,

### PROJECTS

**1987 –now** Project supported by Ministry of Science of Croatia (Yugoslavia) and Ministry for Science, Technology and Development of Serbia

**2011-2020** Osmotic dehydration of food - energy and ecological aspects of sustainable production Ministry for Science, Technology and Development of Serbia No.TR 31055.

**2011-2020** Content of bioactive components in small and stone fruits as affected by cultivar specificities and growing conditions, and obtaining biologically valuable products by improved and newly developed technologies No. TR 31093.

**2019** Technological process for industrial production of multipurpose gluten free apple pomace flour with high content of dietary fiber, antioxidant and antidiabetic effects **THE INNOVATION FUND: TTF 1076 (2019)**

### PROJECTS FINANCED BY EU

**2010 FP7:** "People" - Marie Curie Initial Training Networks (ITN) 2010 - FP7-PEOPLE-2010-ITN "NEUROBRIDGE" EPSS system number 264956

[http://cordis.europa.eu/fp7/dc/index.cfm?fuseaction=usersite.fp7detailscallpage&call\\_id=247](http://cordis.europa.eu/fp7/dc/index.cfm?fuseaction=usersite.fp7detailscallpage&call_id=247)

**2021-2024** Zero food waste education of "Z" generation of European citizens (ZeeWaste4EU), 2021-1-HR01-KA220-HED-000023012 (Erasmus+ programme)

**Language:** English, Italian (basic)

**Research field and area:** material characterisation by thermoanalytical techniques.

### THE MOST RELEVANT PUBLICATIONS:

1. Marija V.Pergal, Gordana Gojgić Cvijović, Miloš Steinhart, Dragan Manojlović, **Sanja Ostojić**, Lato Pezo, Milena Špirková : Novel polyurethane network/organoclay nanocomposites: Microstructure and physicochemical properties, Progress in Organic Coatings Volume 163, February (2022), 106664,
2. Riabov P A, Micić D, Božović R B, Jovanović D V, Tomić A, Šovljanski O, Filip S, Tosti T, **Ostojić S**, Blagojević S, Đurović S (2020) The chemical, biological and thermal characteristics and gastronomical perspectives of *Laurus nobilis* essential oil from different geographical origin, *Ind. Crops Prod.* 151, 112498.
3. Darko Micić, **Sanja Ostojić**, Lato Pezo, Stevan Blagojević, Branimir Pavlič, Zoran Zeković, Saša Đurović, Essential oils of coriander and sage: Investigation of chemical profile, thermal properties and QSRR analysis *Industrial Crops & Products* 138 (2019) 111438
4. Zlatanović, **S.**, **Ostojić**, S., Micić, D., Rankov, S., Dodevska, M., Vukosavljević, P., Gorjanović, S. Thermal behavior and degradation kinetics of apple pomace flours. *Thermochimica Acta*, (2019), 673,17 25.
5. Nešić, A., Ružić, J., Gordić, M., **Ostojić, S.**, Micić, D., Onjia, A. Pectin-polyvinylpyrrolidone films: A sustainable approach to the development of biobased packaging materials (2017) *Composites Part B: Engineering*, 110, pp. 56-

6. Grozdanović M. M., **Ostojić S.**, Aleksić I., Andjelković U., Petersene A., Gavrović-Jankulović M., Active actinidin retains function upon gastrointestinal digestion and is more thermostabile than the E-64 inhibited counterpart, *J Sci Food Agric.* (2014) 94 3046–
7. Dimitrijević R., Jadranin M., Burazer L., **Ostojić S.**, Gavrović-Jankulović M.: "Evaluation of thermal stability and digestability of heterologously produced banana lectin", *Food Chemistry*, (2010) 120, 1113-1118
8. **Ostojić S.**, Dragutinović V., Kićanović M., Simonović B. R. "ZINC BINDING TO BOVINE SERUM ALBUMIN (BSA) STUDIED BY DSC" (2007) *J. Serb. Chem. Soc.*, 72 (4) 331-337.
9. **Ostojić, S.**, Pavlović, M., Živić, M., Filipović, Z., Gorjanović, S., Hrnisavljević, S., Dojčinović, M., "Processing of whey from dairy industry waste" (2005) *Environ. Chem. Lett.* 3, 29-32.
10. A. Donella-Deana, **S. Ostojić**, L. A. Pinna, S. Barbarić "specific dephosphorylation of phosphopeptides by yeast alkaline phosphatase encoded by PHO8 gene" (1993), *Biochem. Biophys. Acta.* 1177, (221-228)

**PATENTS:**

1. Zlatanović, S., Gorjanović, S., **Ostojić, S.**, Micić, D., Pastor, F., Kalušević, A., Laličić-Petronijević, J., 2019. Method for producing gluten-free flour made of apple pomace. WO2020/027683, published 06.02.2020) <https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2020027683>
2. Zlatanović, S., Gorjanović, S., **Ostojić, S.**, Micić, D., Pastor, F., Kalušević, A., Laličić-Petronijević, J., Method for producing gluten-free flour made of apple pomace National Patent Application. 2018, Republic of Serbia, Patent application number P-2018/0918. (published) [https://www.zis.gov.rs/upload/documents/pdf\\_sr/pdf/glasnik/GIS\\_2020/Glasnik\\_02\\_2020.pdf](https://www.zis.gov.rs/upload/documents/pdf_sr/pdf/glasnik/GIS_2020/Glasnik_02_2020.pdf)