

## PARTICIPANT INFORMATION BY INSTITUTION

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| <b>Institution Name<br/>(Acronym)</b>   | Faculty of Food Technology and Biotechnology at<br>University of Zagreb<br>(PBF)   |
| <b>Country</b>  | Croatia  |
| <b>Researchers involved</b> (please, indicate university department or research group affiliation where appropriate) (* <b>contact person</b> ) | Jasenka Gajdoš Kljusurić*, Davor Valinger, Ana Jurinjak<br>Tušek, Tamara Jurina, Maja Benković<br>Department of Process Engineering<br>Laboratory for measurement, regulation and automatization   |
| <b>Contact email</b>  | jgajdos@pbf.hr   |
| <b>Main Research topics</b>   | NIR spectroscopy<br>Analyses of food quality, food fraud<br>Applied chemometrics<br>Data Analysis,<br>Modelling and Optimization<br>Neural networks  |
| <b>Main Equipment and Facilities</b>  | colorimeter and standard laboratory equipment (pH meter, conductometer, spectrophotometer ...)<br>three types of NIR instruments<br>portable, process and laboratory<br>Laboratory of 60 m <sup>2</sup><br>Licences for COMSOL, Statistica, Unscrambler, MatLab, |
| <b>Other relevant information</b>   | Stimulating environment, relatively young team with more than 30 publications in last 5 years, although we have a full hourly schedule through lectures (we teach in Croatian and English).  |