

PERSONAL INFORMATION

Zvonimir Marijanović

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Sex Male | Date of birth 08/03/1972 | Nationality Croatian

WORK EXPERIENCE

- 2018. -
Institution: Faculty of Chemistry and Technology, University of Split
Position: PhD, Assistant professor
Work field: Science and higher education
- 2018. -2011.
Institution: Marko Marulić Polytechnic in Knin
Position: PhD, Senior lecturer
Work field: Science and higher education
- 2011. -2007.
Institution: Marko Marulić Polytechnic in Knin
Position: Assistant
Work field: Science and higher education

EDUCATION AND TRAINING

- 25.-29. 05. 2018.
University of Cagliari, Dipartimento Di Scienze Della Vita E Dell'ambiente, **Cagliari , Italy**
- 12.-16. 05. 2017.
University of Cagliari, Dipartimento Di Scienze Della Vita E Dell'ambiente, **Cagliari , Italy**
- 11.-18. 05. 2016.
University of Cagliari, Dipartimento Di Scienze Della Vita E Dell'ambiente, **Cagliari , Italy**
- 22.-28. 07. 2010.
University of Cagliari, Dipartimento Di Tossicologia , **Cagliari , Italy**

PERSONAL SKILLS

Mother tongue(s) Croatian
Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	C1	C1	C1
German	A1	A1	A1	A1	A1

Communication skills ▪ good communication skills gained through work at position of university professor

Organisational / managerial skills ▪ 2018.-member of the organizing committee symposium "With Food to Health", Split, Croatia
▪ 2014.- member of the organizing committee symposium "International Symposium on Bee products 3rd edition, International Honey Commission (IHC)", Opatija, Croatia

Job-related skills ▪ laboratory work, the teacher at different subjects

- Computer skills** ▪ good command of Microsoft Office™ tools, MSD Chem Station
- Other skills** ▪ team work-good communication and organisation skills; responsibility, tolerance, proactivity
- Driving licence** ▪ B

ADDITIONAL INFORMATION

Projects Participation in projects:

- "Chemical characterization of contaminated bee wax and determination of background mechanisms of negative effects by contamination using physic-chemical and spectroscopic (NMR, FTIR-ATR, GC-MS) method", Agency for Payments in Agriculture, Fisheries and Rural Development; (from January 2018 to July 2018).
- "Research of Natural Products and Flavors: Chemical Fingerprinting and Unlocking the Potential" (IP-11-2013-8547); (2014.– 2018.).
- "Application of gas chromatography in honey quality analysis before and after warming", Agency for Payments in Agriculture, Fisheries and Rural Development; (from January 2016 to July 2016).
- "Influence of clockwork on the basis of safety, composition and quality of honey and beeswax"; Agriculture, Fisheries and Rural Development Agencies (from 4 May 2015 to 31 July 2015).
- TTAdria, Technology Transfer Office, University of Split (2014. – 2015.)
- Evaluation of Unifloral Honey - Chemical Fingerprinting and Nutritional Properties "UKF 25/08., (2008. – 2010.).

Awards

- Silverfeater"MarkaMarulića" for outstanding achievement in teaching and publishing and other activities of interest to the Polytechnic, Knin, December 22, 2011.
- Acknowledgment for Best Student Chemistry: "Volatile Compounds Potential Markers in Unifloral Honey from Dalmatian Sage (*Salvia officinalis* L.), marking the 100th anniversary of the birth of nobleman Vladimir Prelog, University of Zagreb, November 3, 2006.

Memberships

- Member of Croatian Chemistry Society

SCIENTIFIC PAPERS INDEXED IN WEB OF SCIENCE

1. Lucía Sánchez-Rodríguez; Marina Kranjac; **Zvonimir Marijanović**; Igor Jerković; Mireia Corell; Alfonso Moriana; Ángel A. Carbonell-Barrachina; Esther Sendra; Francisca Hernández; Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina" hydroSOSustainable Olive Oil, *Molecules* **24** (2019) 11, 2148-2164.
2. Monica Deiana, Paola Montoro, Igor Jerković, Angela Atzeri, **Zvonimir Marijanović**, Gabriele Serreli, Sonia Piacente, Carlo Ignazio Giovanni Tuberos; First characterization of Pompiaintrea candied fruit: The headspace chemical profile, polar extract composition and its biological activities; *Food Research International*; **120** (2019) 620–630. IF=3,520 (za 2017.god.).
3. Lidija Svečnjak, Ozren Jović, Saša Prđun, Josip Rogina, **Zvonimir Marijanović**, Jana Car, Maja Matošević, Igor Jerković; Influence of beeswax adulteration with paraffin on the composition and quality of honey determined by physico-chemical analyses, 1H NMR, FTIRATR and HS-SPME/GC–MS; *Food Chemistry*, **291** (2019) 187–198. IF=4,946 (za 2017.god.).
4. Maja Friščić, Igor Jerković, **Zvonimir Marijanović**, Sanja Dragović, Kroata Hazler Pilepić and Željan Maleš; Essential Oil Composition of Different Plant Parts from Croatian *Petasites albus*(L.) GAERTN. and *P. hybridus*(L.) G.GAERTN., B.MEY. & SCHERB. (*Asteraceae*); *Chemistry & biodiversity*, **16** (2019) 1-13. IF= 1,617 (za 2017.god.).
5. Igor Jerković, Marina Kranjac, **Zvonimir Marijanović**, Bojan Šarkanj, Ana-Marija Cikoš, Krunoslav Aladić, Sandra Pedisić and Stela Jokić; Chemical Diversity of *Codium bursa* (Olivi) C. Agardh Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity; *Molecules* **24** (2019) 842; 1-16. IF=3,098 (za 2017.god.).
6. Igor Jerković, Marina Kranjac, **Zvonimir Marijanović**, Marin Roje and Stela Jokić; Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (*Taonia atomaria* and *Padinapavonica*) from the Adriatic Sea; *Molecules* **24** (2019) 495; 1-12. IF=3,098 (za 2017.god.).

7. Jerkovic, I; **Marijanovic, Z**; Serreli, G; Tuberoso, CIG; Insight into the Chemical Diversity of Late/Ice Harvest Gewurztraminer Wine; *Chemistry & biodiversity*, 15 (2018) 10; 1-7. IF= 1,617 (za 2017.god.).
8. Igor Jerković, **Zvonimir Marjanović**, Marin Roje, Piotr M. Kuś, Stela Jokić, Rozelinda Čož-Rakovac; Phytochemical study of the headspace volatile organic compounds of fresh algae and seagrass from the Adriatic Sea (single point collection); *PLoS ONE*, **13** (2018) 5; 1-13.
9. Piotr M. Kuś; Igor Jerkovic; **Zvonimir Marjanović**; Marina Kranjac; Carlo Ignazio Giovanni Tuberoso; Unlocking Phacelatanacetifolia Benth. Honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling; *Food Research International*; **106** (2018) 1; 243-253.
10. Gabriele Serreli; Igor Jerković; **Zvonimir Marjanović**; Katarzyna Angelika Gil; Carlo Ignazio Giovanni Tuberoso; Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines; *Food Research International*; 99 (2017) 1; 571-576.
11. Kuś, P.M.; Jerković, I.; **Marijanović, Z.**; Tuberoso, C.I.G.; Screening of Polish Fir Honeydew Honey Using GC/MS, HPLC-DAD, and Physical-Chemical Parameters: Benzene Derivatives and Terpenes as Chemical Markers; *Chemistry & biodiversity*, **14** (2017) 9; 1-7.
12. Jerković, I.; **Marijanović, Z**; Zekić, M.; Tuberoso C.I.G.; First Report on Rare Unifloral Honey of Endemic *Moltkia petraea* (Tratt.) Griseb. from Croatia: Detailed Chemical Screening and Antioxidant Capacity; *Chemistry & biodiversity*, **14** (2017) 3; 1-7.
13. Serreli G., Jerković I., Gil K.A., **Marijanović Z.**, Pacini V., Tuberoso C.I.G.; Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs; *Plant Foods Hum Nutr.*; **72** (2017) 240; 1-6.
14. Tosun, A; Chun, J; Jerkovic, I; **Marijanovic, Z**; Fenu, MA; Aslan, SS; Tuberoso, CIG; Kim, YS; Chemical Profiles and Anti-inflammatory Activity of the Essential Oils from *Seseligummiferum* and *Seselicorymbosum subsp. corymbosum*, *Natural product communications*; **11** (2016) 10; 1523-1526.
15. Jerkovic, I; Radonic, A; Kranjac, M; Zekic, M; **Marijanovic, Z**; Gudic, S; Kliskic, M; Red clover (*Trifolium pratense* L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity; *Chemical Papers*, **70** (2016) 6, 726-736.
16. Igor Jerković; Marina Rajić; **Zvonimir Marjanović**; Mate Bilić and Stela Jokić; Optimization of Supercritical CO₂ Extraction of *Helichrysum italicum* Dried Flowers by Response Surface Methodology: GC-MS Profiles of the Extracts and Essential Oil; *Separation Science and Technology*; **51** (2016) 18; 2925-2931.
17. Marina Zekića, Ani Radonića and **Zvonimir Marjanović**; Glucosinolate Profiling of *Calepina irregularis*; *Natural product communications*; **11** (2016) 9; 1329-1332.
18. Igor Jerković; Saša Prdun; **Zvonimir Marjanović**; Marina Zekić; Dragan Bubalo; Lidija Svečnjak; Carlo I. G. Tuberoso; Traceability of *Satsuma Mandarin* (*Citrus unshiu* Marc.) Honey through Nectar/Honey-Sac/Honey Pathways of the Headspace, Volatiles, and Semi-Volatiles: Chemical Markers; *Molecules*; **21** (2016) 1302; 1-13.
19. Igor Jerković; Marina Kranjac; **Zvonimir Marjanović**; Marina Zekić; Ani Radonić and Carlo I. G. Tuberoso; Screening of *Satureja subspicata* Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers; *Molecules*; **21** (2016) 377; 1-11.
20. Jasmina Družić; Igor Jerković; **Zvonimir Marjanović**; Marin Roje; Chemical biodiversity of the leaf and flower essential oils of *Citrus aurantium* L. from Dubrovnik area (Croatia) in comparison with *Citrus sinensis* L. Osbeck cv. Washington navel, *Citrus sinensis* L. Osbeck cv. Tarocco and *Citrus sinensis* L. Osbeck cv. Doppio Sanguigno; *The Journal of essential oil research*; **28** (2016) 4; 283-291.
21. Maja Crkvenčić; Slavica Dudaš; Igor Jerković; **Zvonimir Marjanović**; Danijela Poljuha; Kroatia Hazler Pilepić; Essential Oil Composition of Three *Globularia* Species; *Chemistry & biodiversity*, **13** (2016) 2; 219-223.
22. Igor Jerković; **Zvonimir Marjanović**; Piotr M. Kuś; Carlo I. G. Tuberoso; Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Anti-Varroa-Treatment Residue, Phenolics, and Antioxidant Properties, *Chemistry & Biodiversity*, **13** (2016); 210-218.
23. Igor Jerković, Carlo I. G. Tuberoso, **Zvonimir Marjanović**, Marina Kranjac, Mladenka Malenica Staver; Antioxidant Capacity and Chemical Profiles of *Satureja montana* L. Honey: Hotrienol and Syringyl Derivatives as Biomarkers; *Chemistry & Biodiversity*, **12** (2015) 7; 1047-1056.
24. Igor Jerković; **Zvonimir Marjanović**; Marina Kranjac; Ani Radonić; Comparison of Different Methodologies for Detailed Screening of *Taraxacum officinale* Honey Volatiles; *Natural product communications*; **10** (2015); 357-360.
25. Piotr M. Kus; **Zvonimir Marjanović**; Igor Jerković; Evaluation of HS-SPME and ultrasonic solvent extraction for monitoring of plant flavours added by the bees to herhoney: traceability biomarkers; *Food Additives and Contaminants Part A-Chemistry Analysis Control Exposure & Risk Assessment*; **32** (2015); 1761-1771.

26. Jerković, Igor; Družić, Jasmina; **Marijanović, Zvonimir**; Gugić, Mirko; Jokić, Stela; Roje, Marin; GC-FID/MS Profiling of Supercritical CO₂ Extracts of Peels from Citrus aurantium, C. sinensis cv. Washington navel, C. sinensis cv. Tarocco and C. sinensis cv. DoppioSanguigno from Dubrovnik Area (Croatia); *Natural product communications*; **10** (2015) 7; 1315-1318.
27. Jerković, Igor; Tuberoso, Carlo Ignazio Giovanni; BaranovićGoran; **Marijanović, Zvonimir**; Kranjac, Marina; Svečnjak, Lidija; Kuš, PiotrMarek; Characterization of Summer Savory (*Saturejahortensis* L.) Honey by Physico-Chemical Parameters and Chromatographic / Spectroscopic Techniques (GC-FID/MS, HPLC-DAD, UV/VIS and FTIR-ATR), *Croatianchemicaacta*; **88** (2015) 1; 15-22.
28. Jerković, C. I. G. Tuberoso, P. M. Kuš, **Z. Marijanović**, M. Kranjac; Screening of *Coffea* spp. honey by different methodologies: theobromine and caffeine as chemical markers; *RSC Advances*; **4** (2014) 60557-60562.
29. P. M. Kuš, I. Jerković, C. I. G. Tuberoso, **Z. Marijanović**, F. Congiu; Cornflower (*Centaureacyanus* L.) honey quality parameters: chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others; *Food Chemistry*; **142** (2014) 12-18.
30. Jerković, Igor; Roje, Marin; Tuberoso, C. I. G.; **Marijanović, Zvonimir**; Kasum, A.; Obradović, Marina; Bioorganic Research of *Galactitestomentosa* Moench. Honey Extracts: Enantiomeric Purity of Chiral Marker 3- Phenyllactic Acid; *Chirality*, **26** (2014) 8; 405-410.
31. MalenicaStaver, Mladenka; Ratkaj, Ivana; Broznić, Dalibor; Jerković, Igor; **Marijanović, Zvonimir**; Željezić, Davor; KraljevićPavelić, Sandra; Bioactivity of *Saturejamontana* L. honey extracts and their profile screening; *RSC Advances*; **4** (2014); 47329-47340.
32. Šarolić, Mladenka; Gugić, Mirko; Tuberoso, Carlo Ignazio Giovanni; Jerković, Igor; Šuste, Marko; **Marijanović, Zvonimir**; Kuš, PiotrMarek; Volatile Profile, Phytochemicals and Antioxidant Activity of Virgin Olive Oils from Croatian Autochthonous Varieties *Mašnjača* and *Krvavica* in Comparison with Italian Variety Leccino; *Molecules*; **19** (2014); 881-895.
33. C. I. G. Tuberoso; I. Jerković; F. Congiu; G. Sarais; **Z. Marijanović**; P. M. Kuš; Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE L*a*b*(ab)(o) chromaticity coordinates; *Food chemistry*; **145**(2014); 284-291.
34. Jerković, Igor; Marasović, Maja; **Marijanović, Zvonimir**; HazlerPilepić, Kroata; Maleš, Željani; Miloš, Mladen; Chemical Composition of *Hypericumricheri* subsp. grisebachii Essential Oil from Croatia; *Natural product communications*; **8** (2013) 2; 231-233.
35. Jerković, Igor; **Marijanović, Zvonimir**; HazlerPilepić, Kroata; Maleš, Željani; Phytochemical composition of the essential oil of *Prunellagrandiflora*, *Chemistry of natural compounds*; **49** (2013) 2; 371-373.
36. Kus, Piotr M.; Jerković, Igor; Tuberoso, Carlo I.G.; **Marijanović, Zvonimir**; Šarolić, Mladenka; GC-MS Fingerprints and Other Physico-chemical Characteristics of Rare Unifloral *Prunuscerasus* L. Honey, *Natural product communications*; **8** (2013) 5; 651-655.
37. Kus, Piotr M.; **Marijanović, Zvonimir**; Jerković, Igor; Headspace compounds from *Centaureacyanus* L. honey : the occurrence of 3, 4-dihydro-3-oxoedulan, *Chemistry of natural compounds*; **49** (2013) 5; 961-964.
38. MalenicaStaver, Mladenka; Jerković, Igor; Giacometti, Jasminka; Malenica, Ante; **Marijanović, Zvonimir**; Fatty-Acid Profile of Total and Polar Lipids in Cultured Rainbow Trout (*Oncorhynchusmykiss*) Raised in Freshwater and Seawater (Croatia) Determined by Transmethylation Method, *Chemistry & biodiversity*; **9** (2012) 8; 1591-1598.
39. Tuberoso, Carlo Ignazio Giovanni; Jerković, Igor; Bifulco, Ersilia; **Marijanović, Zvonimir**; Congiu, Francesca; Bubalo, Dragan; Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LC-DAD technique, *Food chemistry*; **135** (2012) 3; 1985-1990.
40. Jerković, Igor; Gašo-Sokač, Dajana; Pavlović, Hrvoje; **Marijanović, Zvonimir**, Gugić, Mirko; Petrović, Ivana; Kovač, Spomenka; Volatile Organic Compounds from *Centaureumerythraea* Rafn (Croatia) and the Antimicrobial Potential of Its Essential Oil, *Molecules*; **17** (2012) ; 2058-2072.
41. Jerković, Igor; MalenicaStaver, Mladenka; **Marijanović, Zvonimir**; Gugić, Mirko; Comparison of headspace solid-phase microextraction and nitrogen purge and steam distillation for determination of terpenes and other ham volatile organic compounds, *Chemistry of natural compounds*; **47** (2012) 6; 1001-1006.
42. Jerković, Igor; **Marijanović, Zvonimir**; Gugić, Mirko; Roje, Marin; Chemical Profile of the Organic Residue from Ancient Amphora Found in the Adriatic Sea Determined by Direct GC and GC-MS Analysis, *Molecules*; **16** (2011) 9; 7936-7948.
43. Tuberoso, Carlo I.G.; Jerković, Igor; Bifulco, Ersilia; **Marijanović, Zvonimir**; Biodiversity of *Salix* spp. Honeydew and Nectar Honeys Determined by RP-HPLC and Evaluation of their Antioxidant Capacity, *Chemistry & biodiversity*; **8** (2011) 5; 872-879.
44. Jerković, Igor; Tuberoso, Carlo I.G.; Kasum, Ana; **Marijanović, Zvonimir**; Volatile Compounds of *Asphodelusmicrocarpus* Salzm. Et Viv. Honey Determined by HS-SPME and USE Followed by GC/MS, *Chemistry & biodiversity*; **8** (2011) 4; 587-598.
45. Jerković, Igor; **Marijanović, Zvonimir**; MalenicaStaver, Mladenka; Screening of Natural Organic Volatiles from *Prunusmahaleb* L. Honey : Coumarin and Vomifoliol as Nonspecific Biomarkers, *Molecules*; **16** (2011) , 3; 2507-2518
46. Jerković, Igor; Kasum, Ana; **Marijanović, Zvonimir**; Tuberoso, Carlo I. G.; Contribution to the characterization of honey-based Sardinian product abbamele: volatile aroma composition, honey marker compounds and antioxidant activity, *Food chemistry*; **124** (2011) 1; 401-410.
47. Jerković, Igor; **Marijanović, Zvonimir**; Volatile Composition Screening of *Salix* spp. Nectar Honey: Benzenecarboxylic Acids,

- Norisoprenoids, Terpenes, and Others, *Chemistry & biodiversity*, **7** (2010) 9; 2309-2325.
48. Jerković, Igor; **Marijanović, Zvonimir**; MalenicaStaver, Mladenka; Lušić, Dražen; Volatiles from a Rare *Acer* spp. Honey Sample from Croatia, *Molecules*; **15** (2010) 7; 4572-4582.
 49. Jerković, Igor; **Marijanović, Zvonimir**; Oak (*Quercusfrainetto* Ten.) Honeydew Honey—Approach to Screening of Volatile Organic Composition and Antioxidant Capacity (DPPH and FRAP Assay), *Molecules*; **15** (2010) 5; 3744-3756.
 50. Jerković, Igor; **Marijanović, Zvonimir**; Ljubičić, Iva; Gugić, Mirko; Contribution of the Bees and Combs to Honey Volatiles: Blank-Trial Probe for Chemical Profiling of Honey Biodiversity, *Chemistry & biodiversity*, **7** (2010) 5; 1217-1230.
 51. Jerković, Igor; Hegić, Gordana; **Marijanović, Zvonimir**; Bubalo, Dragan; Organic Extractives from *Mentha* spp. Honey and the Bee-Stomach: Methyl Syringate, Vomifoliol, Terpenediol I, Hotrienol and Other Compounds, *Molecules*; **15** (2010) 4; 2911-2924.
 52. Jerković, Igor; **Marijanović, Zvonimir**; Tugeroso, Carlo I. G.; Bubalo, Dragan; Kezić, Nikola; Molecular diversity of volatile compounds in rare willow (*Salix* spp.) honeydew honey: identification of chemical biomarkers, *Molecular diversity*; **14** (2010) 2; 237-248
 53. Jerković, Igor; Kovačević, Dragan; Šubarić, Drago; **Marijanović, Zvonimir**; Mastanjević, Krešimir; Suman, Kristina, Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami “kulen”, *Food chemistry*; **119** (2010) 2; 813-822.
 54. Jerković, Igor; **Marijanović, Zvonimir**; Kezić, Janja; Gugić, Mirko, Headspace, Volatile and Semi-Volatile Organic Compounds Diversity and Radical Scavenging Activity of Ultrasonic Solvent Extracts from *Amorphafruticosa* Honey Samples, *Molecules*; **14** (2009) 8; 2717-2728.
 55. Jerković, Igor; **Marijanović, Zvonimir**; Screening of Volatile Composition of *Lavandulahybrida* Reverchon II Honey Using Headspace Solid-Phase Microextraction and Ultrasonic Solvent Extraction, *Chemistry & biodiversity*; **6** (2009) 3; 421-430.
 56. Jerković, Igor; Tuberoso, Carlo I. G.; **Marijanović, Zvonimir**; Jelić, Marko; Kasum, Ana; Headspace, volatile and semi-volatile patterns of *Paliurusspina-christi* unifloral honey as markers of botanical origin, *Food chemistry*; **112** (2009) 1; 239-245.
 57. Jerković, Igor; Mastelić, Josip; **Marijanović, Zvonimir**; Klein, Željana; Jelić, Marko, Comparison of hydrodistillation and ultrasonic solvent extraction for the isolation of volatile compounds from two unifloral honeys of *Robiniapseudoacacia* L. and *Castanea sativa* L., *Ultrasonic Sonochemistry*; **14** (2007) 750-756.
 58. I. Jerković, J. Mastelić and **Z. Marijanović**, Bound volatile compounds and essential oil from the fruit of *Maclurapomifera* (Raf.) Schneid-osage orange, *Flavour and Fragrance Journal*; **22** (2007) 84-88.
 59. I. Jerković, J. Mastelić and **Z. Marijanović**, A Variety of Volatiles Compounds as Markers in Unifloral Honey from Dalmatian Sage (*Salvia officinalis* L.), *Chemistry and Biodiversity*; **3** (2006) 1307-1316.