



Stela Jokić is born in Našice in 1982; enrolled in a Postgraduate University Study Program of Food Engineering in 2008, and in 2011 she received her PhD. She is a full professor at Faculty of Food technology Osijek at the Department of Process Engineering. From 2018 to 2021 she was a Vice-dean for Science and today she is Vice-Dean for Marketing and Business Cooperation. She is involved in realization of many scientific and professional projects. She was a project leader in ten projects mainly related to the extraction of bioactive compounds. She designed and constructed the first pilot supercritical CO₂ extraction device in the Republic of Croatia. Supervised: 7 PhD theses. She is author/co-author of more than 200 articles in international peer-reviewed journals and 15 book chapters. Cumulative h-index = 44. She is a holder of National Science Award for 2018 for promotion of the science (Republic Croatia); Award of the Croatian Academy of Engineering "Rikard Podhorsky"; National Science Award for

2016 in the field of Biotechnical science; Danubius Young Scientist Award 2015 for Croatia; Award of the Croatian Academy of Engineering for young scientist "Vera Johanides" in 2013, Annual Science Award for the year 2012 from Osijek-Baranja County, National Science Award for 2011 for young scientist. She achieved a good communication and professional skills during her several months stay at USA and in different European countries through mobility exchange programs. She has excellent cooperation with the industry where participated in the development of new products. She has promoted science and the profession many times through different media as well as through popular scientific and professional lectures at various events. She is a member of the Croatian Society of Chemical Engineering, European Hygienic Engineering and Design Group; TehnOS association. She is elected as the top 2% of scientist by Stanford University and Elsevier. She is now Editor-in-Chief of Croatian Journal of Food Science and Technology

Lecture: " Application of innovative extraction techniques for the isolation of bioactive compounds from food industry by-products "