

PERSONAL INFORMATION

Tea Bilušić



 Hrvatske momarice 1H, 21000 Split (Croatia)

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WORK EXPERIENCE

- | | |
|-----------------------|--|
| 01/07/1997–31/12/2000 | assistant - young researcher
Institut for Adriatic Crops, Split (Croatia)
- MSc in Food Science, Faculty of Food Technology and Biotechnology, University of Zagreb |
| 01/01/2001–01/09/2004 | assistant
Faculty of Chemistry and Technology, University of Split, Split (Croatia)
- PhD in Food Science, Faculty of Food Technology and Biotechnology, University of Zagreb |
| 01/09/2004–28/09/2006 | higher assistant
Faculty of Chemistry and Technology, University of Split, Split (Croatia) |
| 28/09/2006–24/11/2009 | assistant professor
Faculty of Chemistry and Technology, University of Split, Split (Croatia) |
| 24/11/2009–23/05/2013 | associate professor
Faculty of Chemistry and Technology, University of Split, Split (Croatia) |
| 23/05/2013–Present | full professor
Faculty of Chemistry and Technology, University of Split, Split (Croatia) |

EDUCATION AND TRAINING

- | | |
|-----------------------|--|
| 01/10/1991–19/09/1996 | BSc Agronomy
Faculty of Agronomy, University of Zagreb, Zagreb (Croatia) |
| 01/10/1997–20/12/2000 | MSc Food Science and Nutrition
Faculty of Food Technology and Biotechnology, University of Zagreb, Split (Croatia) |
| 01/10/2001–17/06/2004 | PhD, Food Science
Faculty of Food Technology and Biotechnology, University of Zagreb, Split (Croatia) |
| 01/10/2000–15/07/2001 | French Government Fellowship
Institut for Agronomic Research (INRA), Paris (France) |

- 01/10/2002–15/07/2003 **Swiss Confederation Fellowship**
Faculty of Science, University of Fribourg, Fribourg (Switzerland)
- 01/09/2006–01/09/2007 **PostDoc Fellowship of Croatian National Science Fondation**
Technical University Munich (TUM), Munchen (Germany)
- 01/09/2007–01/03/2008 **PostDoc short stay**
Faculty of Chemistry and Pharmacy, University of Regensburg, Regensburg (Germany)
- Erasmus+ Fellowship**
Faculty of Pharmacy, University of Barcelona, Barcelona
- Erasmus + Fellowship**
University of Barcelona, Barcelona
- ERASMUS+ Fellowship**
Faculty of Technology, University of Novi Sad, Novi Sad

PERSONAL SKILLS

Mother tongue(s) Croatian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
French	C1	C1	C1	C1	C1

DEL F2 (Alliance française, Paris)

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages - Self-assessment grid

Communication skills

- good communication skills obtained during long work experience in the field of high education and the science
- good communication skills based on long experience with the presentation of publications on professional and scientific meetings in Croatia and abroad
- good communication skills based on the experience with scientific project coordination
- good communication skills based on long experience working as the leader of the Department of Food Technology at the Faculty of Chemistry and Technology in Split

Organisational / managerial skills

- organisation skills based on the experience as the leader of the Department of Food Technology at the Faculty of Chemistry and Technology in Split
- managerial skills based on the long experience as the project leader
- coordination of Croatian project team within EU project ARISTOIL
- coordination of two PhD thesis

Job-related skills

- experience with following laboratory instruments: Rancimat apparatus, UV-Vis spectrophotometer, microwave extraction instrument, microplate reader spectrophotometer
- experience with coordination of scientific projects (organisation of laboratory experiments and implementation of new laboratory methods - antioxidative activity, work with cancer cell lines, in vitro digestion model with human digestion enzymes)
- experience in coordination of undergraduate and graduate study programme in the field of food technology at the Faculty of Chemistry and Technology in Split
- experience with evaluation of scientific projects within the work of the panel at the Croatian Science Foundation

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Proficient user	Proficient user	Independent user	Basic user	Basic user

Digital skills - Self-assessment grid

ADDITIONAL INFORMATION

publications and projects

Publications

- Blažević, I., Đulović, A., Burčul, F., Popović, M., Montaut, S., **Bilušić, T.**, Vrca, I., Markić, J., Ljubenkov, I., Ruščić, M., Rollin, P. (2020) Stability and bioaccessibility during ex-vivo digestion of glucoraphenin and glucoraphasatin from *Mathila inacana* (L.) R. Br. Journal of Food Composition and Analysis, 90, 103483
- **Bilušić, T.**, Šola, I., Rusak, G., Poljuha, D., Čikeš Čulić, V. (2019) Antiproliferative and pro-apoptotic activities of wild asparagus (*Asparagus acutifolius* L.), black bryony (*Tamus communis* L.) and butcher's broom (*Ruscus aculeatus* L.) aqueous extracts against T24 and A549 cancer cell lines. Journal of Food Biochemistry, 44 3)
- Liović, N., Bošković, P., Drvenica, I., Režek Jambrak, A., Dropulić, A. M., Krešić, G., Nedović, V., Bugarski, B., Zorić, Z., Pedisić, S., **Bilušić, T.** (2019) Phenolic extracts from *Vaccinium corymbosum* L. loaded in microemulsions and liposomes as enhancers of olive oil oxidative stability. Polish Journal of Food and Nutrition Sciences, 69, 1, 23-33.
- **Bilušić, T.**, Blažević, I., Dropulić, A. A., Markić, J., Bratanić, A., Kokeza, A. (2019) Gastrointestinal stability of carotenoids from raw and freeze-dried vegetables. Italian Journal of Food Science, 31, 1.
- Giacometti, J., Bursać Kovačević, D., Putnik, P., Gabrić, D., **Bilušić, T.**, Stulić, V., Barba F., Chemat, F., Barbosa-Canovas, G., Režek Jambrak, A. (2018) Extraction of bioactive compounds and essential oils from Mediterranean herbs by conventional and green innovative technique. A review. Food Research International, 113, 245-262.
- **Bilušić, T.**, Žanetić, M., Ljubenkov, I., Generalić Mekinić, I., Štambuk, S., Bojović, V., Soldo, B., Magiatis, P. (2017) Molecular characterization of Dalmatian cultivars and the influence of the olive fruit harvest period on chemical profile, sensory characteristics and oil oxidative stability. European Food Research and Technology, 244, 2, 281-289
- **Kulisic-Bilusic T.**, Melliou E, Giacometti J, Causevic A, Corbo S, Landeka M, Magiatis P (2017) Phenolics, fatty acids and biological potentials of selected Croatian EVOOs, prihvaćen za objavljivanje u European Journal of Lipid Science and Technology
- Fredotović, Ž., Šprung, M., Soldo, B., Ljubenkov, I., Budić-Leto, I., **Bilušić, T.**, Čikeš-Čulić, V., Puizina, J. (2017) Chemical composition and biological activity of *A. cepa* L. and *A. × cornutum* (Clementi ex Visiani 1842) methanolic extracts. Molecules, 22, 448-1-448-13.
- Zorić Z, Markić J, Pedisić S, Bučević-Popović V, Generalić-Mekinić I, Grebenar K, **Kulišić-Bilušić**

- T (2016) Stability of rosmarinic acid in aqueous extracts from different Lamiaceae species after *in vitro* digestion with human gastrointestinal enzymes; *Food Technology and Biotechnology*, 54, 97-102
- Poljuha D, Šola I, Bilić J, Dudaš S, **Bilušić T**, Markić J, Rusak G (2015): Phenolic composition, antioxidant capacity, energy content and gastrointestinal stability of Croatian wild edible plants. *European Food Research and Technology*, 241, 573-585
 - Bučević-Popović V, Delaš I, Međugorac S, Pavela-Vrančić M, **Kulišić-Bilušić T** (2014). Oxidative stability and antioxidant activity of bovine, caprine, ovine and asinine milk. *International Journal of Dairy Technology*, 67(3), 394-401
 - **Kulišić-Bilušić, T.**, Schmöller, I., Schnäbele, K., Siracusa, L., Ruberto, G. (2012): The anticarcinogenic potential of essential oil and aqueous infusion from caper (*Capparis spinosa* L.). *Food Chemistry*, 132, 261-267
 - Siracusa, L., **Kulišić-Bilušić, T.**, Politeo, O., Krause, I., Dejanovic, B., Ruberto, G. (2011): Phenolic composition and antioxidant activity of aqueous infusions from *Capparis spinosa* L. and *Crithmum maritimum* L. before and after submission to a two-step *in vitro* digestion model. *Journal of Agricultural and Food Chemistry*, 59, 12453-12459
 - **Kulišić-Bilušić, T.**, Blazevic, I., Dejanovic, B., Milos, M., Pifat, G. (2010): Evaluation of the antioxidant activity of essential oils from caper (*Capparis spinosa* L.) and sea fennel (*Crithmum maritimum* L.) by different methods, *Journal of Food Biochemistry*, 34, 286-302
 - **Kulišić-Bilušić, T.**, Schmöller, I., Schnäbele, K., Dragovic-Uzelac, V., Krisko, A., Dejanovic, B., Milos, M., Pifat, G. (2009): Antioxidant activity *versus* cytotoxic and nuclear factor kappa B regulatory activities on HT-29 cells by natural fruit juices, *European Food Research and Technology*, 228, 417-424
 - **Kulišić-Bilušić, T.**, Dragovic-Uzelac, V., Krisko, A., Dejanovic, B., Jukic, M., Politeo, O., Katalinic, V., Milos, M. and Pifat, G. (2008): Antioxidant and acetylcholinesterase inhibiting activity of several aqueous tea infusions *in vitro*, *Food Technology and Biotechnology*, 46, 368-376
 - **Kulišić, T.**, Kriško A., Dragović-Uzelac V., Miloš M., Pifat G. (2007): The effects of essential oils and aqueous tea infusions of oregano (*Origanum vulgare* L. spp. *hirtum*), thyme (*Thymus vulgaris* L.) and wild thyme (*Thymus serpyllum* L.) on the copper-induced oxidation of human low-density lipoproteins, *International Journal of Food Sciences and Nutrition*, 58, 87-93
 - **Kulišić, T.**, Dragovic-Uzelac, V. and Milos, M. (2006): Antioxidant activity of aqueous tea infusions prepared from oregano (*Origanum vulgare* L. spp. *hirtum*), thyme (*Thymus vulgaris* L.) and wild thyme (*Thymus serpyllum* L.), *Food Technology and Biotechnology*, 44, 485-492
 - Katalinic, V., Milos, M., **Kulišić, T.** and Jukic, M. (2006): Screening of seventy medicinal plant extracts for antioxidant capacity and total phenols. *Food Chemistry*, 94, 550-557
 - **Kulišić, T.**, Radonic, A. and Milos, M. (2005): Inhibition of lard oxidation by different fractions of essential oils. *Grasas y Aceites*, 56, 284-291
 - **Kulišić, T.**, Radonic, A. and Milos, M. (2005): Antioxidant properties of thyme (*Thymus vulgaris* L.) and wild thyme (*Thymus serpyllum* L.) essential oils. *Ital. J. Food Sci.*, 17, 1-10
 - **Kulišić, T.**, Berkovic, K., Pavic, S. and Sustra A. (2005): Physico-chemical and microbiological features of brine in the process of preserving the green olives of Oblica cultivar, *Acta Alimentaria*, 34, 499-505
 - **Kulišić, T.**, Radonic, A., Katalinic, V. and Milos, M. (2004): Use of different methods for testing antioxidative activity of oregano essential oil. *Food Chemistry* 85, 633-640

Projects

a) national projects

1. coordination of the project financed by Croatian Science Foundation "Young Researchers' Career Development Project- Training of Doctoral Student", 2018-2022
2. coordination of the project financed by Split-Dalmatia County: "The influence of modified atmosphere and the variety on the quantitative and qualitative composition of phenolic secoiridoids in extra virgin olive oil during storage" (2018-2020)
3. coordination of the project financed by Split-Dalmatian County: "Lipids, phenolics and genetic profile of olives variety - Oblica, Levantinka, Buhavica and Drobznica after early and late harvesting period" (2016-2018)
4. participation in the project financed by Croatian Science Foundation (2017-2021): "Plants as the source of bioactive sulphur compounds and their ability to hyperaccumulate metals"
5. participation in the project financed by Croatian Science Foundation (2017-2021): "Extractions of

bioactive compounds from mediterranean plants using "green solvents" with high voltage discharges"

6. participation in the project financed by Ministry of Science and Higher Education (2007-2012): "Antioxidants and inhibitors of cholinesterases from aromatic plants"

7. participation in the project financed by Ministry of Science and Higher Education (2001-2006): "Antioxidant activity of volatile compounds from aromatic plants"

8. participation in the project financed by Ministry of Science and Higher Education (1997-2001): "Food production in Adriatic Coast"

b) international projects

1. coordination of EU INTERREG MED project ARISTOIL at the University of Split: "Reinforcement of Mediterranean olive oil sector competitiveness through development and application of innovative production and quality control methodologies related to olive oil health protecting properties", 2016-2019

2. coordination of scientific bilateral projects with the Republic of Serbia: "Enhancement of the stability and bioavailability of selected phytochemicals using different delivery techniques and the use of in vitro digestio model", 2016-2017

3. participation in the project financed by Croatian Science Foundation: "The role of cholinesterases in cell differentiation and their inhibition by flavonoids and flavonoid-metal complexes", 2009-2010

4. participation in the project financed by DFG at the University of Regensburg: "Sugar-based ionic liquids", 2009-2010

5. coordination of the PostDoc project financed by Croatian Science Foundation at the University of Munich (TUM): "Antioxidant activity, bioavailability and effects on apoptosis of phenolics from *Capparis spinosa* and *Crithmum maritimum*", 2007-2008

6. participation the project financed by SNF at the University of Fribourg: "Crosstalk between systemic acquired resistance and the light signaling pathway", 2002-2003

7. participation in the project financed by Groupe Danone at INRA (Jouy-en-Josas, Paris): "Amelioration of stress resistance of lactic acid bacteria and their gene regulation", 2000-2001

books and book chapters

1. Zdravlje iz maslinovog ulja, Kronomedia, Split, (2015), ISBN: 987-953-57282-5-2
2. Bioactive components from olive oil as putative epigenetic modulators, poglavlje u knjizic: Olives and Olive Oil as Functional Foods: Bioactivity, Chemistry and Processing, autori: P. Kiritsakis, F. Shahidi (2017), Wiley, ISBN:978-1-119-13531-9, 520 pages
3. Mrduljaš, N., Krešić, G., Bilušić, T.: Polyphenols - food source and health benefits. Functional Food - Improve Health through Adequate Food/ Chavarri Hueda Maria (ur.), Rijeka: InTechOpen, 2017., 23-41.

invited and plenary lectures at scientific meetings

1. invited talk: Metabolic stability and biological activity of compounds from aqueous extracts from *Capparis spinosa* and *Crithmum maritimum*, XXI. hrvatski skup kemičara i kemijskih inženjera, Split, travanj, 2009
2. invited plenary talk "Stability of selected biologically active compounds under simulated gastrointestinal conditions", Taste the Mediterranean, First International Conference, Šibenik, 29. svibnja – 1. lipnja 2014
3. invited plenary talk, "Epigenetski rizici u današnjem načinu života", The 2nd International Meetings of Food Scientists, Varaždin, 9-12 October, 2014
4. invited plenary talk, "Stabilnost proteina kazeina i sirutke iz različitih vrsta mlijeka i njihova antioksidacijska i antimikrobna aktivnost prije i poslije simuliranog dvofaznog modela probave", The 41st Croatian dairy experts symposium, Lovran, 9-12 November, 2014
5. invited plenary talk, "Antioxidant activity of phenolic fractions from extra virgin olive oils from Croatian autochthonous cultivars". International Conference, "Innovative Olive Production Systems Adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management", Thessaloniki, 12-15 November, 2014, Greece

6. invited plenary talk, „Biološki aktivni spojevi iz funkcionalne hrane kao inicijatori apoptoze i inhibitori proliferacije tumorskih stanica“, The 4th International Meetings of Food Scientists, Zadar, 11-13 November, 2016
7. invited talk, Phenolic characterization of extra virgin olive oil from Croatia. 11th International Scientific and Professional Conference WITH FOOD TO HEALTH, 18-19 October, 2018, Split, Croatia
8. invited plenary talk, Epigenetski čimbenici i debljina. 2. BiH Kongres o debljini s međunarodnim sudjelovanjem i 8. simpozij "Novosti u gastroenterologiji", Mostar, 20-23. lipnja, 2019.

participation at national scientific meetings

1. **Kulišić T.**, Pavić S., Maleš P. (2000). Preliminarna istraživanja s metodom API CHL (bioMérieux) biokemijskih testova u određivanju *Lactobacillus* vrsta tijekom procesa konzerviranja zelenih i crnih maslina sorte Oblica, Drugi hrvatski mikrobiološki kongres s međunarodnim sudjelovanjem, 3-6. listopada, Brijuni, Hrvatska
2. Miloš M., Radonić A., **Kulišić T.** (2003). Kemijski sastav i antioksidacijska svojstva eteričnog ulja mravinca. XVIII. hrvatski skup kemičara i kemijskih inženjera, Zagreb, Hrvatska
3. Modun D., Mudnić I., Vuković J., Brizić I., Katalinić V., **Bilušić T.**, Boban M. (2007). Antioxidative capacity and vasodilatory activity of strawberry leaves extract, 5th Croatian Congress of Pharmacology and 2nd Congress of Croatian Physiological Society with International Participation, September 19-22, Osijek, Croatia
4. **Bilušić, T.**, Siracusa, L., Schnäbele, K., Schmöller, I., Krause, I., Politeo, O., Miloš, M., Baratta, R. (2009). Metabolička stabilnost i biološka aktivnost spojeva iz vodenih ekstrakata biljaka *Capparis spinosa* L. i *Crithmum maritimum* L., XXI. Hrvatski skup kemičara i kemijskih inženjera, Medena, 19.-22. 4., pozvano predavanje
5. **Kulišić-Bilušić, T.**, Bučević-Popović, V., Delaš, I., Međugorac, S. (2014). Stabilnost proteina kazeina i sirutke iz različitih vrsta mlijeka i njihova antioksidacijska i antimikrobna aktivnost prije simuliranog dvofaznog modela probave i poslije njega. Hrvatski simpozij mljekarskih stručnjaka s međunarodnim sudjelovanjem, Lovran, 9.-12. studenoga, Hrvatska, plenarno predavanje
6. Šola I, Poljuha D, Bilić J, Dudaš S, **Bilušić T**, Markić J, Rusak G (2015) Usporedba gastrointestinalne stabilnosti hrvatskih divljih jestivih biljaka: analiza fenolnih spojeva, 12. Hrvatski biološki kongres s međunarodnim sudjelovanjem, Sveti Martin 18-23, rujna, 2015.
7. Jerinić, R., Čikeš-Čulić, V., **Bilušić, T.** (2017) Djelovanje lista divlje masline i oleuropeina na apoptozu stanica glioblastoma A1235. 6. Simpozij studenata farmacije i medicinske biokemije, Knjiga sažetaka/Bojić Mirza, Sertić Miranda (ur), Zagreb, Farmaceutsko-biokemijski fakultet str. 17
8. Vrca, I., Đulović, A., Burčul, F., Bilušić, T., Blažević, I. (2019) Isothiocyanate content in seed mustard oils from white, brown and black mustard after conventional and modern extraction techniques. 26. hrvatski skup kemičara i kemijskih inženjera, Šibenik, 09.-12.04.2019.

participation in international scientific meetings

- **Kulišić T.** i Miloš M. (2002). Antioxidant effect of essential oil and aqueous tea infusion obtained from thyme (*Thymus vulgaris* L.) and wild thyme (*Thymus serpyllum* L.), 1st Central European Congress on Food, 22-25 September, Ljubljana, Slovenija, pozvano predavanje
- Genoud T., Trevino Santa Cruz M., Fankhauser C., Sparla F., **Kulisic T.**, Métraux J.P. and Chua N.H. (2003). Cloning of the *PSI2* gene encoding a regulator of the phytochrome A and B pathways, 12th Swiss Plant Molecular and Cell Biology Conference, 12-14 March, Adelboden, Swiss
- Genoud T., **Kulišić T.**, Trevino Santa Cruz B.M., Métraux J.P., Pufky J. (2003). Plant defence signaling network inference using knowledge-based perturbations and global gene expression analysis. Pathways, Networks and Systems: Theory and Experiment, Santorini, Greece
- Katalinić V., Miloš M., **Kulišić T.**, Jukić M. (2004). Screening of seventy medicinal plant extracts for antioxidant capacity and total phenols, 2nd Central European Meeting of Food Technologists, Biotechnologists and Nutritionists, 17-20 October, Opatija, Croatia
- **Kulišić T.**, Jukić M., Politeo O., Dragović-Uzelac V., Miloš M. (2006). Antioxidant compounds from natural fruit juices and aqueous tea infusions as potential inhibitors of acetylcholinesterase activity *in vitro*, 9th International Summer School on Biophysics: Supramolecular Structure and Function, September, 16-28, Rovinj, Croatia
- Politeo, O., Carev, I., Burčul, F., Jukić, M., **Bilušić, T.**, Miloš, M. (2009). Evaluation of antiacetylcholinesterase and antioxidant activities of essential oil from Dalmatian endemic species *Pinus nigra* Arnold ssp. *dalmatica* (Vis.) Franco, International Meeting on Cholinesterases, Šibenik, Croatia, 20-25. 09.
- Burčul, F., **Bilušić, T.**, Jukić, M., Vojković, V., Rusak, G. (2009). Evaluation of the antioxidant activity of selected flavonoids and their metal complexes. Tenth International Summer School on

Biophysics – Supramolecular Structure and Function, Rovinj, Hrvatska, 19. 09. – 01.10. 2009.

- **Bilušić, T.** (2014). Stability of selected biologically active compounds under simulated gastrointestinal conditions in relation to different food matrix". Taste the Mediterranean, 29.05.-1.6., Šibenik, Croatia (pozvano predavanje)
- **Bilušić, T.** (2014). Epigenetic changes and nutrition. 2nd International Meeting of Nutritionists, 10.-12.09., Varaždin, Croatia (pozvano predavanje)
- **Bilušić, T.** (2014). Antioxidant activity of phenolic fractions from extra virgin olive oils from Croatian autochthonous cultivars. International Conference „Innovative Olive Production Systems Adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management", 12.-15. 11., Thessaloniki, Greece (pozvano predavanje)
- **Bilušić, T.**, Šupraha, V., Čikeš-Čulić, V., Fredotović, Ž., Puizina, J. (2016). Biologically active compounds from functional foods as apoptosis inducers and inhibitors of cancer cells proliferation. 4th International Meeting of Nutritionists, 11.-13.11., Zadar, Croatia (pozvano predavanje)
- Šupraha, V., Giacometti, J., Bučević-Popović, V., **Bilušić, T.** (2016). Biological activity of wild olive leaf extract. 4th International Meeting of Nutritionists, 11.-13.11., Zadar, Croatia
- Giacometti J, Bučević-Popović V, Markić J, Šupraha V, **Bilušić T** (2016) Gastrointestinal stability of oleuropein from wild olive leaf extract after simulated digestion process using human digestive enzymes. Congress of the Croatian Society of Biochemistry and Molecular Biology, 1-4 June 2016, Split, Croatia
- Blažević, I., **Bilušić, T.**, Generalić-Mekinić, I., Burčul, F., Čikeš-Čulić, V., Stojanov, D. (2016). Phenyl isothiocyanate: Synthesis and biological potential. 2nd International Congress of Chemists and Chemical Engineers of Bosnia and Herzegovina, 21.-23.10., Sarajevo, Bosnia and Herzegovina
- Bošković P, Mrduljaš N, Režek Jambrak A, Drvenica I, Krešić G, Belužić K, Bugarski B, **Bilušić T** (2017) Enhancement of the olive oil oxidative stability by phenolics extracts from cultivated blueberry in microemulsions and in liposomes. European Biotechnology Congress, 25-27 May, Dubrovnik, Croatia
- Liović, N., Bošković, P., Dropulić, A.M., Krešić, G., **Bilušić T.** (2017). Application of emulsion systems to enhance the biological potential of polyphenols. 10th International Scientific and Professional Conference „With Food to Health“, Osijek, Hrvatska, October 12th-13th 2017.
- Liović, N., Krešić, G., Režek Jambrak, A., Dragović Uzelac V., Burčul, F., **Bilušić, T.** (2018) Improving nutritional quality of cultivated blueberry by enhancing phenolic recovery. 32nd EFFOST International Conference, 6-8 November, Nantes, France
- **Bilušić, T.**, Đulović, A., Burčul, F., Tomaš, J., Ljubenkov, I., Markić, J., Blažević, I. (2018) *In vitro* enzymatic digestion of glucosinolates and isothiocyanates of *Lepidium latifolium* L. 25th Congress of of SCTM, 19-23 September, Ohrid, Macedonia
- Drvenica I., Kalušević A., Lević S., Bugarski B., Nedović V., Marijanović Z., Režek Jambrak A., **Bilušić T.**: Dalmatian autochthonous herbs' aroma improvement and novel nutraceuticals design by spray drying, Book of abstract of 9th Central European Congress on Food (CEFood), 24-26 May, 2018, Sibiu, Romania
- Liović, N., Krešić, G., Dragović-Uzelac, V., Zorić, Z., Kendel Jovanović, G., Pavičić Žeželj, S., **Bilušić, T.** (2019) Gastrointestinal stability of phenolic compounds of fresh and lyophilized blueberries (*C. corymbosum* L.), 12th International Scientific and Professional Conference with Food to Health, Osijek, Croatia, October 24-25, 2019
- Liović, N., **Bilušić, T.**, Režek Jambrak, A., Krešić, G., Markić, J. (2019) Stability of blueberry polyphenols subjected to *in vitro* digestion with human gastrointestinal enzymes. 13th European Nutrition Conference, Dublin, Ireland, October 15-18, 2019
- Vrca, I., Čikeš Čulić, V., Đulović, A., Burčul, F., Blažević, I., **Bilušić, T.** (2019) Extraction of isothiocyanates from white, brown and black mustard seeds and their effects on cancer cell proliferation. 7th International Congress of Nutritionists, November 8-10, Zagreb, 2019.
- Vrca, I., Jokić, S., Soldo, B., **Bilušić, T.** (2019) The content of erucic acid in the oil from mustard seeds after different extraction technique and its gastrointestinal stability. 12th International Scientific and Professional Conference with Food to Health, Osijek, Croatia, October 24-25, 2019
- Vrca, I., Šćurla, J., Đulović, A., **Bilušić, T.**, Blažević, I. (2019) Screening of surface mustard seeds morphology by SEM (scanning electron microscopy) and optical microscopy before and after conventional and modern extraction techniques. 14th Multinational Congress of Microscopy, September 15-20, Belgrade, Serbia, 2019.

professional projects

1. Unapređenje i reinženjerstvo proizvodnje eteričnih ulja, Kemijsko-tehnološki fakultet u Splitu, voditelj projekta dr. Mladen Miloš, tehnologijski projekt HITRA (2001 - 2005)
2. Moderne kompetencije za modernu gimnaziju (2007-2013), projekt Europskog socijalnog fonda, modul "Fakultativni predmet: Nutricionizam i Mediteranska prehrana", projekt IV gimnazije "Marko Marulić", Split

participation in professional meetings

1. Corso internazionale sulla tecnologia di elaborazione delle olive da tavola, Castelvetro-Selinunte (Italia) 23.-27. svibanj, 2000.
2. International conference about vergine olive oils, Aix-en-Provence (Francuska), 15.-20. lipanj, 2001.
3. International Course on the improvement of olive oil quality, Split (Croatia) 14.-21. prosinca, 2003.
4. Osnove pravilne prehrane, Seminari Agencije za odgoj i obrazovanje u sklopu modula Živjeti zdravo Zdravstvenog odgoja, Split, Dubrovnik, Šibenik, 25.-27.08. 2014.
5. Seminar Udruge učeničkih domova Republike Hrvatske : Principi pravilne prehrane, 09. siječnja 2018.

activities in popularisation of science

public lectures:

- Food in the future, University library, Split, 2013.
- Food and nutrition in the future, Festival of the science, University of Split, 2013
- Mediterranean diet, Festival of the science, University of Split, 2014.
- HRT (national TV), „Treći element": Nutrition, 2015.
- Health and food, ALUMNI KTF-Split, 2015.
- Symbolism of the food in the art and literature, Festival of the science, University of Split, 2016.
- Participation in EU project for popularisation of the science:
 1. HORIZON 2020 (Marie Curie Action): Researchers' night, coordination of the work package Functional food, 2014-2015

awards

2017. award of the University of Split for scientific work
2017. Annual award for the best scientist of the journal "Slobodna Dalmacija"