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Nermina Spaho



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RADNO ISKUSTVO

2018 –	**Redovni profesor** na oblasti Prehrambene tehnologije Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2018-	Centar interdisciplinarnih studija, Univerzite u Sarajevu Kordinacija nastavnih aktivnosti na predmetima Senzorna anliza hrane, Pakovanje hrane
2012-2018	Vanredni profesor na oblasti Tehnologija vrenja Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2014-2015	Vanredni profesor Fakultet zdravstvenih studija, Univerzite u Bihaću
2012-2014	Vanredni profesor Biotehnički fakultet, Univerzitet u Bihaću
2008-2012	Docent na oblasti Tehnologija vrenja Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2001-2007	Viši asistent na predmetu Tehnologija jakih alkoholnih pića Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
1996-2000	Asistent na predmetu tehnologija jakih alkoholnih pića Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina

OBRAZOVANJE I OSPOSOBLJAVANJE

2007-	Doktor poljoprivrednih nauka, Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
1992-1999	Magistar poljoprivrednih nauka, Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina
1984-1988	Dipl.ing. Poljoprivrede, Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina

2021	Obuka nastavnika, Polytechnic Institute of Beja, Department of Technology and Applied Sciences, Portugal
2018	Obuka nastavnika, 3-11 mart March, Instituto Politecnico de Viana do Castelo, Portugal
2017	Obuka nastavnika- radionica “Make it Global”, 12-16 June, Erasmus+, University of Bologna, Italy
2015	Didaktička obuka 23-25-Septembar, University of Hohenheim, Germany
2013	Obuka u senzornoj analizi– Norwegian University of Life Sciences; UMB Bioforsk Institut u Aas, Norveška.

2012 DESTILLATA , Međunarodno takmičenje za voćne rakija I likere, Beč, Austrija

2010 Obuka za analizu aroma aktivnih komponenti, Graz University of Technology, Austria

2010 Primjena statističkih metoda -Principal component analysis, University of AgroParisTeck, Grinogen, Paris.

2009 Usavršavanja u oblasti fermentirane hrane. AgroParisTech, Grignon, France

2008 DESTILLATA, Međunarodno takmičenje za voćne rakija I likere, Beč, Austrija.

2004 Pohađanje kursa za destilaciju Institute fur Lebensmitteltechnologie- Garungstechnologie, Universitet Hohenheim, Deutschland.

2004 Razvoj poljoprivrede, marketinga i mehanizacije, Budimpešta

2000 ETH University of Zurich, Swiss Federal Research Station for Fruit-Growing, Viticulture and Horticulture:
- Obuka u oblasti senzorne analize
- Obuka u oblasti tehnologije proizvodnje rakija i likera

OSOBNE VJEŠTINE

Maternji jezik: bosanski

Ostali jezici

	RAZUMIJEVANJE		GOVOR		PISANJE
	Slušanje	Čitanje	Govorna interakcija	Govorna produkcija	
engleski	C1	C1	C1	C1	B1
njemački	B1	B1	A2	A2	A2

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Skripte

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2. Nermina Spaho, Erich Leitner (2010): Aroma i aromatske supstance, WUS Austria and Faculty of Agriculture and Food Sciences, University of Sarajevo

Objavljeni naučni i stručni radovi

1. Šekerić, A., Blesić, M., Drkenda, P., **Spaho, N.** (2023). Effect of the alcohol content on sensory perception of the fruit spirits. Acta Agriculturae Slovenica, 119(4), 1-7. https://doi.org/10.14720/aas.2023.119.4.15939
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5. **Spaho, N.**, Gaši, F., Leitner, E., Akagić, A., Blesić, M., Meland, M. (2023). Improving the Flavor Profile of Apple Spirits Using Traditional Cultivars. ACS Food Science & Technology , 3(3), 414-427. DOI: 10.1021/acsfoodscitech.2c00320
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33. Akagić, A., Vranac, A., **Spaho, N**., Gaši, F., Kurtović, M., Meland, M. (2017): Effect of processing on the polyphenolic compounds in apple juices. Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo, Vol. LXII, 67/2, pp. 482-492.
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35. Blesic, M., Zele, M., Bavcar, D., **Spaho, N**., Smajic-Murtic M. (2016): Monoterpenes in cv. Zilavka Free-Run Musts from Prefermentatively Macerated Pomace - American Journal of Enology and Viticulture. 67 (1), pp. 116-119.
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37. Blesic, M., Smajic-Murtic, M., Vranac, A., **Spaho, N**., Osmić, A., Hadžiahmetović, E., Hodžić, S. (2016): Influences of yeast inoculation and sugar concentration in apple juice on the course of alcoholic fermentation, basic composition, and acidic properties of apple wines. Works of the Faculty of Agriculture and Food Sciences, University of Sarajevo, Vol.LXI, No.66/2, pp. 153-166.
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40. Blesić, M., **Spaho, N.,** Smajić Murtić, M., Mušić, O. (2016): Influences of trademark and lightinng conditions on sensory perception of wine quality. 5th International Symposium on Agricultural Sciences, Banja Luka 29.02. – 03.03. 2016., Book of Abstracts, pp. 143.
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Učešće u naučno-straživačkim projektima

1. Izučavanje genomskih asocijacija aromatskih profila kod autohtonih genotipova jabuke u cilju komercijalne utilizacije . Kantonalno ministarstvo za obrazovanje, nauku i mlade (2019-2021)
2. Projekat Federalnog ministarstva obrazovanja i nauke (2019): Štetne komponente u rakijama od koštičavog voća.
3. Agricultural landscapes development- LANDS- Erasmus + Programme. Projekt br. 585833-EPP-1-2017-1-RS-EPPKA2-CBHE-JP (2018-2020)
4. MSc in Sustainable Food Production Systems –Erasmus + Project STEPS (2019-2021)
5. Lifelong learning for sustainable agriculture in Alps_Danube-AdriaticRegion-LifeADA- TEMPUS JPHES 544595 2013/16.
6. University of life science, Norway and Faculty of Agriculture and Food Sciences University of Sarajevo. „Evaluation of fruit genetic resources in B&H with aim of sustainable commercial utilization". 2011-2014.
7. University of life science, Norway and Faculty of Agriculture and Food Sciences University of Sarajevo: „Antioxidant activity and stability of bioactive components during processing of certain raw materials of plant origin in Bosnia and Herzegovina"-PRN 332160 UQ. 2012-2014.
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11. WUS Austria: 04/SA/08 **–** Master in Food Analysis. 2008-2010.
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13. Tempus project CD_JEP_40035: Building the European Food Science Education in B&H 2006-2009.
14. Federalno ministarstvo poljoprivrede, vodoprivrede i šumarstva. 2007/08: Organska poljoprivreda- instrument održivosti ruralnih područja, BiH.
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19. PODRŠKA REKONSTRUKCIJI POLJOPRIVREDNOG I ŠUMARSKOG FAKULTETA UNIVERZITETA U SARAJEVU, Eidgenossische Technische Hochscschule Zurich, 1997-2001.
20. TEMPUS PHARE CD-JEP 13104-1998 "Reorientation of Academic Education in Agriculture in Bosnia and Herzegovina", 1998-2001

Recenzije i članstva

Recenzije knjiga

- Predrag Vukosavljević, Ivana Karabegović (2025). VOĆNE RAKIJE, TEHNOLOGIJA PROIZVODNJE I METODE ANALIZE, Univerzitet u Beogradu – Poljoprivredni fakultet
- Sanja Oručević Žuljević, Mirjana Demin, Amila Oras (2025): Senzorna anliza hljeba, Univerzitet u Sarajevu
- Milenko Blesić (2016): Tehnologija vina, Poljoprivredno-prehrambeni fakultet Univerziteta u Sarajevu

Stalni recenzent za sljedeće *časopise**:***

- Foods, MDPI
- Metabolites, MDPI
- Moleculs, MDPI
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- Food Chemistry X, Elsevier
- Microchemical Journal, Elsevier
- Journal of Distilling Science (JDS)
- Journal of the Institute of Brewing
- ACS Food Science & Technology, American Chemical Society
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- Wood Science and Technology, Springer
- Food Physics, Institute of Food Physical Processing, Jiangsu University, Chine

- Acta Alimentaria, An International Journal of Food Science, Akadémiai Kiadó Hungarian
- Croatian Journal of Food Science and Technology, Faculty of Food Technology Osijek
- Radovi poljoprivrednog fakulteta

Članstvo

Uredнički odbor časopisa:

- JOURNAL OF DISTILLING SCIENCE, USA
- Journal of Tekirdağ Faculty of Agriculture (JOTAF), Tekirdag, Türkiye

Stalni član komisija za senzornu ocjenu kvaliteta hrane i pića:

- Međunarodni sajam poljoprivrede i prehrambene industrije „Sajam šljive“, Gradačac
- Novosadski sajam, Novi Sad.
- Međunarodno ocjena kvaliteta destilata, Apatin, Srbija
- Međunarodni festival Žganih Pijač, Slovenia
- Zlatni čokanj, Zenica
- Avala Fest, Beograd