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## CURRICULUM VITAE

### PERSONAL DETAILS

Name: **Harun Kurtagić, Ph.D.**  
Date of birth: 22.01.1964  
Nationality: Bosnian  
Address: Osik 409, 71 210 Ilidža, Bosnia and Herzegovina  
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e-mail: [harun.kurtagic@outlook.com](mailto:harun.kurtagic@outlook.com);



### WORK EXPERIENCE

- 2017 – present      **Professor of Biochemistry and Analytical Chemistry**, Faculty of Pharmacy and Health, Travnik, Bosnia and Herzegovina
- Responsible for organizing conducting lectures, overseeing exams and developing lecture and coursework materials
  - Mentoring of MSc and PhD students
  - Regular member of a PhD and MSc committees
- 2012– present      **Head of Department of Foodstuff Control** in Laboratory of Federal Institute for Agriculture Sarajevo, Bosnia and Herzegovina
- Responsible for managing staff, finances and performance of department
  - Personally developed, validated and accredited important methods for food&feed analysis (e.g.pesticide residues in fruits and vegetables, cow milk, HMF in bee honey and diastase in bee honey)
  - Actively participated in setting up new methods in laboratory analysis
  - Responsible for department system accreditation EN/ISO 17025
- 2006– 2012      **Expert associate for residue of pesticides**in Department for Foodstuff Control of FederalInstitute for Agriculture Sarajevo, Bosnia and Herzegovina
- Overall responsibility for development and implementation of methodologies for for food&feed analysis of pesticide residues in fruits and vegetables by GCMS and LCMS/MS Agilent equipment's and setting up methods for fatty acids analysis
  - Actively participated in setting up new methods in other laboratory analysis and managed laboratory data analysis

2004- 2006	<p><b>Senior Associate for quality control of raw materials and finished products</b> in Department of Quality Control in Pharmaceutical Company BosnalijekDD Sarajevo, Bosnia and Herzegovina</p> <ul style="list-style-type: none"> <li>– Developed and verified methods for Thin Layer chromatography by CAMAG equipment for substances in finished pharmaceutical forms</li> <li>– Evaluated and verified methods for FT NIR method identification of raw materials by Perkin Elmer equipment in Pharmaceutical Industry</li> <li>– Managed particle size analysis by Particle Sizer Analyser of Malvern</li> <li>– Responsible for HPLC analysis by equipment Shimadzu</li> </ul>
2000 - 2004	<p><b>Head of In –process quality control</b> in Department of Quality Control in Pharmaceutical Company BosnalijekDD Sarajevo, Bosnia and Herzegovina</p> <ul style="list-style-type: none"> <li>– Responsible for managing staff, materials and work of department</li> <li>– Actively participated in setting up ISO 9001 and ISO 14001 Certification in Bosnalijek Company</li> <li>– Responsible for equipment in dealing with In-process quality control for all forms in Pharmaceutical Industry of Bosnalijek</li> </ul>
1998 -2000	<p><b>Associate for In- process quality control of finished products</b> in Department of Quality Control in Pharmaceutical Company Bosnalijek DD Sarajevo, Bosnia and Herzegovina</p> <ul style="list-style-type: none"> <li>– Responsible In-process quality control for all forms in Pharmaceutical Industry of Bosnalijek and related scientific equipment</li> </ul>
1989 – 1992	<p><b>Technologist for Chemical Synthesis</b> in Pharmaceutical Company Bosnalijek Sarajevo, Bosnia and Herzegovina</p> <ul style="list-style-type: none"> <li>– Responsible for chemical synthesis of vitamin B1 in cooperation with Swedish Astra Company using various chemical reactions and methods of separation (extraction, destillation, chromatography, etc.)</li> </ul>
<b>EDUCATION</b>	
2017 – present	<p><b>Professor of Biochemistry and Analytical Chemistry</b> in Faculty of Pharmacy and Health, Travnik, Bosnia and Herzegovina</p>
2008 – 2015	<p><b>PhD, Biological Sciences</b>  Faculty of Science and Mathematics, University of Sarajevo, Bosnia and Herzegovina  Biology Department: Ecology  Thesis: <i>Flavonoids as bio indicators of pollen contents and ecological quality of honey from Bosnia and Hezegovina</i>  Based on given results it can be concluded that the hypothesis of this doctoral thesis was confirmed. It has been shown that specific Bosnian honey contains flavonoids quercetin and naringenin, regardless of geographical or botanical origin. General conclusion is that Bosnian bee honey is very healthy for consumers.</p>
1991 – 2003	<p><b>MSc, Chemical Science</b>  Faculty of Science and Mathematics, University of Sarajevo, Bosnia and Herzegovina  Chemistry Department: Organic and Biochemical analytics  Thesis: Influence of particle size on the degree of dissolution of active ingredients in some drugs, which was conducted in Bosnalijek pharma company Sarajevo</p>
1984 – 1989	<p><b>Bachelor's degree in Chemical engineering</b>  Faculty of Science and Mathematics, University of Sarajevo, Bosnia and Herzegovina  Chemistry Department: Physical Chemistry</p>

<b>PROFESSIONAL SKILLS AND KNOWLEDGE</b>	Expertin dealing with most analytical methods and scientific and research equipment with special skills in chromatography, mass spectrometry and spectroscopic analytical techniques using in drug and food analysis
<b>MAIN SCIENTIFIC RESEARCH FIELDS</b>	Pesticide residues in food&feed, Flavonoids, Pollen Analysis, Traditional Medicine, Phytochemicals, Antioxidant Activity, Natural Product Chemistry, Phytochemical Analysis, Chromatography, Natural Product Pharmacology, Soxhlet Extraction, Natural Chemistry, Agricultural Chemistry, Medicinal and Pharmaceutical Chemistry, Anthocyanins, Physicochemical Analysis, Metabolite Identification
<b>Present SCIENTIFIC ACTIVITY</b>	Active member of European Cooperation for Science and Technology (COST) – COST CA 22105 BeSafeBeeHoney
<b>LANGUAGES</b>	Bosnian – Native English - Fluent German- Advanced Russian - Basic
<b>HOBBIES</b>	Spending time with friends and family, riding a bike, history and geography
<b>OTHERS PROFESSIONAL SKILLS AND KNOWLEDGE (with Certificate)</b>	Particle size analyses in pharmaceutical Industry - PSA mastersizer 2000 Malvern HPLC Shimadzu LC-10 System TLC ( <i>Thin Layer Chromatography</i> ) Scanner 3 with software win Cats CAMAG FT NIR Perkin Elmer instrumentwithAssured System FT-IR spectrometer Spectrum 1000 – Perkin Elmer pH metre SEVEN EASY Multimeter ISO/IEC 17025:2005 / internal Auditor Pelkin Elmer Equipments: <i>UV/Vis Lambda 25; AAS Analyst 100; GC Autosystem XL</i> HPLC Agilent 1200 MSD Chemstation and LC Chemstation software Agilent Validation of Chromatographic Analytical Methods LCMSMS- u Agilent 1260 Infinity, 6420 tiple Quad / <i>Method development and validation of pesticide residues by LCMSMS- u Agilent 1260 Infinity, 6420 triple Quad</i> BAS EN ISO 9001:2015 New technics of Karl Fischer method EN/ISO 17025:2017 - Reporting of results/statements of conformity

## BIBLIOGRAPHY

### *Original scientific papers:*

1. Ismet Tahirovića \*, **Harun Kurtagić**<sup>b</sup>, Narcisa Smječanin<sup>a</sup>, Aldina Aldžić-Baltić<sup>c</sup>, Zehrina Bajramović<sup>a</sup>, Jasmin Toromanović<sup>c</sup>, Amira Čopra-Janićijević<sup>a</sup>, Muamer Dizdar<sup>a</sup>, Nermin Buza<sup>d</sup> (2023). Correlations of flavonoids content and antioxidant activity in bee honey from Bosnia and Herzegovina. *Emirates Journal of Food and Agriculture*. 35(4): 262-270.
2. **Harun Kurtagić**, Edita Sarić, Nevzeta Abdelfattah and Nada Muratbegović (2021). Determination of Hydroxymethylfurfural Content (HMF) in Fresh Bee Honey Produced in Bosnia and Herzegovina (B&H) by HPLC DAD Method. *International Journal of Environmental Sciences & Natural Resources*, 26 (5): 175-180.

3. Viktor Landeka<sup>1</sup> \*, **Harun Kurtagić<sup>1</sup>**, Jovica Pažin<sup>1</sup>, Edita Sarić<sup>1</sup> (2021). Determination of honey quality in the context of physico-chemical and microbiological data in Bosnia and Herzegovina. *Croatian Journal of Food Technology, Biotechnology and Nutrition* vol.16 (1-2), 2021
4. Kahrović, Emira, Adnan Zahirović, Aleksandar Višnjjevac, Inesa Osmanković, Emir Turkušić and **Harun Kurtagić**. „Chalcone and Flavonol Copper(II) Complexes Containing Schiff Base Co-Ligand: Synthesis, Crystal Structures and Catecholase-like Activity.“ *Croatica Chemica Acta*, 91(2), (2018): 1-13.
5. **Harun Kurtagić<sup>1</sup>**, Erna Skenderović<sup>2</sup>, (2017) Quality determination of honey produced in Bosnia and Herzegovina (B&H) based on physico-chemical data, Book of abstracts and full papers from second congress of beekeeping and bee products – with international participation – BEEKEEPING AND BEE PRODUCTS, 2(1): 84 – 89.
6. **Harun Kurtagić**, (2017) Polyphenols and flavonoids in honey- review paper. *Food in Health and Disease, scientific – professional journal of nutrition and dietetics*, 6(1): 28 -35. Review paper.
7. **Kurtagić H.<sup>a</sup>**, Čopra-Janićijević A.<sup>b</sup>, (2016) Determination of Pesticide Residues in Honey using GC-MS Techniques, *Bulletin of Chemists and Technologists of Bosnia and Herzegovina*, 46: 39 – 42.
8. **H. Kurtagić<sup>1</sup>**, M. Memić<sup>2</sup> & S. Barudanović<sup>2</sup>, (2016) Determination of type of honey produced in the different climatic regions of Bosnia and Herzegovina, *International Journal of Environmental Science and Technology*, 13(11): 2721 -2730.
9. **Harun Kurtagić<sup>1</sup>**, Senka Barudanović<sup>2</sup> and Velida Durmić<sup>2</sup> (2015) Determination of Rutin, Quercetin, Naringenin and Hesperetin in the Honey from Bosnia and Herzegovina(B & H) in Relation to the Composition of Pollen, *Journal of Environmental Science and Engineering A*, 4 (12): 615-622.
10. Karalija E.<sup>a</sup>, **Kurtagić H.<sup>b</sup>**, Parić A.<sup>a\*</sup> (2014) Kinetin Induced Changes in Rutin content in *Knautia sarajevensis* (G. Beck) Szabó Shoot Cultures, *Bulletin of Chemists and Technologists of Bosnia and Herzegovina*, 42: 45 – 48.
11. **Kurtagić H.**, Redžić S., Memić M., Sulejmanović J. (2013) Identification and Quantification of Quercetin, Naringenin and Hesperetin by RP LC – DAD in Honey Samples from B&H, *Bulletin of Chemists and Technologists of Bosnia and Herzegovina*, 40: 25 – 30.
12. **Kurtagić H.**, Memić M., Selović A. (2013) Effect of particle size on the dissolution of glibenclamide, *International Journal of Pharmacy and Pharmaceutical Sciences*, Vol 5 (3): 775 -779.

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1. **Harun Kurtagić\*** Determination of the content of hydroxymethylfurfural (HMF) in fresh bee honey produced in Bosnia and Herzegovina (B&H) by HPLC DAD method, Book of Abstracts, H29 General Food of Analysis, 9<sup>th</sup> International Symposium on Recent Advances in Food Analysis, Prague Czech Republic, 5-8 November 2019.
2. **Harun Kurtagić\*** Xenobiotics as a danger of bee honey toxicity, Proceedings and abstracts from the third congress on beekeeping and bee products with international participation, 4 – 5 (2018), Bihać 2018.
3. Amna Bijedić<sup>1</sup>, **Harun Kurtagić**, Technological quality of pomegranate marmelade on the market of Mostar, 1<sup>st</sup> International Balkan Chemistry Congress (M6-PS1-19285), 17-20 September 2018, Edirne, Turkiye.
4. **Kurtagić H.**, Redžić S., Đelilović M. (2011). International Conference of Medical and Aromatic plants in generating of new values in 21<sup>st</sup> century, Academy of Sciences and Arts of Bosnia and Herzegovina, Simultaneous Determination of some flavonoids in some honey by RP LC – DAD. Book of Abstracts 18: 254 – 255.
5. MANDAL, Sacira, CAUSEVIC, Adlija, VELIJA ASIMI, Zeliya, **KURTAGIC, Harun**, ABDEL FATTAH, Nevzeta, ADILOVIC, Muhamed, BRKOVIC, Esad, SEMIZ, Sabina. Association of free fatty acids with leptin in newly diagnosed Type 2 diabetes. *42nd FEBS CONGRESS, Biochemistry for Tomorrow's Medicine, September 03-08, 2016, Kusadasi, Turkey*, The FEBS Journal 2016; 283(1): 244.
6. **Harun Kurtagić<sup>1</sup>**, Suad Habeš<sup>2</sup>, Erna Skenderović<sup>3</sup> (2016) Quality assessment of honey produced in Bosnia and Herzegovina (B&H) based on physico-chemical data. Congress of Bosnian-Herzegovinian American Academy of Arts and Sciences (BHAAAS), Neum, BiH, 26. – 29. May 2016. Oral presentation.
7. Buza N., Subašić M., **Kurtagić H.**, Toromanović J., Tahirović I. (2014) Quantification of proline in samples of honey using HPLC – ED. 1<sup>st</sup> Congress of Chemists and Chemical Engineers of Bosnia and Herzegovina, Sarajevo, B&H, 10-12. October, PP-BB-09.
8. Redžić S., **Kurtagić H.**, Prazina N., Tuka M., Avdagić T. (2011) The antimicrobial activity of honey in relation to the composition of pollen (Bosnia-Herzegovina, W. Balkan). *Planta Medica* 12 (77): 1259–SL62.

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### ***Proceedings:***

1. Ismet Tahirović\*, Dženita Helbet\*, Adisa Gaštan\*, Nermin Buza\*, Muamer Dizdar\*, Anela Topčagić\*, Jasmin Toromanović, Amira Čopra-Janićijević\*, **Harun Kurtagić**♣, (2017) Hydrophilic antioxidant scores against hydroxyl and peroxy radicals in honey samples from Bosnia and Herzegovina, © Springer Nature Singapore Pte Ltd. 2017, A. Badnjević (ed.), *CMBEBIH 2017*, IFMBE Proceedings 62: 429 – 434.
2. A. Bijedić<sup>1</sup>, A. Mićijević<sup>1</sup>, **H. Kurtagić<sup>1</sup>**, H. Omanović<sup>1</sup> (2016). VII International Scientific Agriculture Symposium „Agrosym 2016“, Jahorina, 2016. Bosnia & Herzegovina. Physical and Chemical characteristics of floral, meadow and forest honey in the area of Goražde municipality (Bosnia and Herzegovina). Book of Proceedings, 1295 – 1298.
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1. **Harun Kurtagić (2024).** *Flavonoids as Key Medicinal Components in Honey*, Cambridge Scholars Publishing, ISBN (10): 1-5275-7576-4

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1. **Food Chemistry (2023)**, Electrochemical biosensor based on NAD(P)H-dependent Quinone Reductase for rapid and efficient detection of vitamin K3, Majd Khalife<sup>1</sup>, Dalibor Stanković<sup>2</sup>, Vesna Stanković<sup>3</sup>, Julia Danicka<sup>1,4</sup>, Francesco Rizzotto<sup>1</sup>, Vlad Costache<sup>1</sup>, Anny Slama Schwok<sup>5</sup>, Philippe Gaudu<sup>1</sup>, Jasmina Vidic<sup>1,\*</sup>, FOODCHEM-D-23-04036R1.
2. **Food Chemistry (2023)**, Effects of Various Extraction Conditions on Phenolic Compounds in Turkish Pine Honey, Huseyin Sahin<sup>1\*</sup>, Ayca Aktas Karacelik<sup>1</sup>, Kaan Kaltalioglu<sup>1</sup>, FOODCHEM-D-23-01659.
3. **Cogent Food & Agriculture (2022)**, Physico-chemical and microbiological characteristics of honey produced by stingless bees from the Oromia Region, Ethiopia, Teferi Damto\*, Deresa Kebeba, Meseret Gameda, COGENTAGRI-2022-1108.
4. **Food Chemistry (2022)**, Multiresidue analysis of pesticides in four different pomegranate cultivars: investigating matrix effect variability by GC-MS/MS and LC-MS/MS, Rahul Damale<sup>1,2†</sup>, Anirban Dutta<sup>3†</sup>, Nasiruddin Shaikh<sup>1†</sup>, Anita Pardeshi<sup>1</sup>, Raviraj Shinde<sup>1</sup>, Kaushik Banerjee<sup>1\*</sup> FOODCHEM-D-22-05763.
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6. **Food Chemistry (2020)**, Comprehensive approach for simultaneous analysis of all main water-soluble vitamins in multivitamin preparations by stability-indicating HPLC-DAD method, Žane Temova Rakuša, Andrej Grobin, Robert Roškar\*, Manuscript Number: FOODCHEM-D-19-06053.
7. **Food Chemistry (2019)**, Cross sectional study of Lead traces in honey samples of SAN LUIS (ARGENTINA) using a spectrofluorimetric method, María Carolina Taliob, Mariano Acostaa, Liliana P. Fernández<sup>1 a,b</sup>. Manuscript No. FOODCHEM-D-18-06994.
8. **Food Chemistry (2019)**, A simple, accurate and sensitive analytical strategy for propoxur determination in raisin samples using gas chromatography-mass spectrometry with matrix matching method after vortex assisted dispersive liquid-liquid microextraction and assessment of green profile, Tülay Borahana, Zeynep Tekina, Buse Tuğba Zamana, Dotse Selali Chormeya, Sezgin Bakirdere\*, FOODCHEM-D-19-01492.

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10. **Journal of Apicultural Research (2016)**, A review of methods for honey sensory analysis, Gian Luigi Marcazzan, Carla Mucignat, Carla Marina Marchese, Lucia Piana, Manuscrip No. TJAR-2016-0098

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