

### Candidate supervisor's information summary form

Name and surname, degree, title: <b>Ewa Jakubczyk, dr hab. prof.</b>	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles) in chronological order	<p>2013 – habilitation in agricultural sciences in the field of food technology and nutrition, specialties: food engineering</p> <p>2000 – PhD in agricultural sciences</p> <p>1996-2000- PhD studies at the Faculty of Food Technology, Warsaw University of Life Sciences</p> <p>1996- master of science at the Faculty of Food Technology, Warsaw University of Life Sciences</p>
Most important publications/patens over the last 3 years (maximum 10)	<p>-Jakubczyk, Ewa, Anna Kamińska-Dwórznicza, and Ewa Ostrowska-Ligęza. 2022. "The Effect of Composition, Pre-Treatment on the Mechanical and Acoustic Properties of Apple Gels and Freeze-Dried Materials" <i>Gels</i> 8, no. 2: 110.</p> <p>-Ostrowska-Ligęza, Ewa, Karolina Szulc, Ewa Jakubczyk, Karolina Dolatowska-Żebrowska, Magdalena Wirkowska-Wojdyła, Joanna Bryś, and Agata Górka. 2022. "The Influence of a Chocolate Coating on the State Diagrams and Thermal Behaviour of Freeze-Dried Strawberries" <i>Applied Sciences</i> 12/ 3: 1342.</p> <p>Kot Anna, Kamińska-Dwórznicza Anna, Antczak Andrzej, Jakubczyk Ewa, Matwijczuk Arkadiusz 2022:Effect of ι-carrageenan and its acidic and enzymatic hydrolysates on ice crystal structure changes in model sucrose solution.<i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i>, 64320, 128744.</p> <p>-Jakubczyk, Ewa, Anna Kamińska-Dwórznicza, Ewa Ostrowska-Ligęza, Agata Górka, Magdalena Wirkowska-Wojdyła, Diana Mańko-Jurkowska, Agnieszka Górka, and Joanna Bryś. 2021. "Application of Different Compositions of Apple Puree Gels and Drying Methods to Fabricate Snacks of Modified Structure, Storage Stability and Hygroscopicity" <i>Applied Sciences</i> 11/21: 10286.</p> <p>Jakubczyk, E.; Kamińska-Dwórznicza, A. Effect of Addition of Chokeberry Juice Concentrate and Foaming Agent on the Physical Properties of Agar Gel. <i>Gels</i> 2021, 7, 137. <a href="https://doi.org/10.3390/gels7030137">https://doi.org/10.3390/gels7030137</a></p> <p>-Ewa Jakubczyk E, Aleksandra Jaskulska : The Effect of Freeze-Drying on the Properties of Polish Vegetable Soups. <i>Applied Sciences</i>, 2021, 11(2):654.</p> <p>Dorota Nowak, Jakubczyk Ewa. The Freeze-Drying of Foods—The Characteristic of the Process Course and the Effect of Its Parameters on the Physical Properties of Food Materials, <i>Foods</i> 2020. 9, (10): 1488.</p>

	<p>-Ewa Jakubczyk, Ewa Gondek, Anna Kamińska-Dwórznicza, Katarzyna Samborska, Artur Wiktor, Krzysztof Królikowski: A complex approach to assessing properties of aerated agar-fructose gels : application of acoustic emission technique. Food Hydrocolloids 2019, 91, 66-75.</p> <p>-Anna Kamińska-Dwórznicza, Ewa Gondek, Sylwia Łaba, Ewa Jakubczyk and Katarzyna Samborska: Characteristics of Instrumental Methods to Describe and Assess the Recrystallization Process in Ice Cream Systems. Foods 2019, 8(4), 117; 1-13.</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	Doctoral dissertation supervisor. Influence of preliminary processes and drying methods on the properties of fruits of selected highbush blueberry varieties–defence-26.09.2019 rok
Project/grants achievements (from the last 10 years)	<p>-Integrated sensing and imaging devices for designing, monitoring and controlling microstructure of foods, Project Inside Food, Nr 226783 under the EU's 7th Framework Program, implemented in 2009-2013.</p> <p>- The use of acoustic and mechanical properties to assess the quality of wheat grain. Grant of the Ministry of Science and Higher Education N312247855, implemented in the years:2008-2010.</p> <p>- Studies on the stability of food foams and the impact of the drying process on their quality. Grant of the Ministry of Science and Higher Education N312247833, implemented in 2007- 2009.</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	<p>Assessment of the potential for the use of hydrocolloids and structure modifying substances in the formation of multi-component gels and dried products, based on their mechanical rheological, structural and sorption properties.</p> <p>Analysis of the structure and properties of foams and their use in technological processes in the food industry</p>
<p><u>Contact details:</u></p> <p>Faulty/Institute</p> <p>E-mail address</p> <p>Tel.</p>	<p>Institute of Food Sciences</p> <p><a href="mailto:ewa_jakubczyk@sggw.edu.pl">ewa_jakubczyk@sggw.edu.pl</a></p> <p>022 59 37 563</p>