

Candidate supervisor's information summary form

Name and surname, degree, title: : dr hab. inż. Emilia Janiszewska-Turak	
Discipline/ disciplines of science	Food Technology and Nutrition
Professional development (degrees and titles) in chronological order	<p>1999-2004 University of Warmia and Mazury in Olsztyn - MSC. Faculty of Food Sciences Chemical and Process Engineering</p> <p>2004-2008 Warsaw University of Life Sciences - PhD degree Faculty of Food Sciences, Department of Food Engineering and Process Management</p> <p>21.11.2008 – PhD title - in the field of agricultural science, discipline of food and nutrition technology</p> <p>2008-2019 Warsaw University of Life Sciences - the degree of habilitated doctor Institute of Food Sciences, Department of Food Engineering and Production Organization</p> <p>November 15, 2019 - conferment by the Discipline Council of the postdoctoral degree in the field of agricultural science, discipline of food and nutrition technology</p>
Most important publications/patents over the last 3 years (maximum 10)	<p>Janiszewska-Turak E., Fronia J., Królczyk J. B., 2018. Analiza stosowania barwników spożywczych w produkcji, wyrobów przeznaczonych dla dzieci. <i>Nauka Przyroda Technologie</i>, 12(3), 249-260</p> <p>Janiszewska-Turak E., Sak A., Witrowa-Rajchert D. (2019), The influence of carrier material on the stability of chokeberry juice microcapsules, <i>International Agrophysics</i>. https://doi.org/10.31545/intagr/113530 2019, 33(4): 517–525</p> <p>Bednarska, M.A., Janiszewska-Turak, E. (2020). The influence of spray drying parameters and carrier material on the physico-chemical properties and quality of chokeberry juice powder. <i>J Food Sci Technol</i> 57, 564–577 https://doi.org/10.1007/s13197-019-04088-8</p> <p>Krzykowski, A., Dziki, D., Rudy, S., Gawlik-Dziki, U., Janiszewska-Turak, E., & Biernacka, B. (2020). Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i>, 8(10), 1265.</p> <p>Janiszewska-Turak E., Witrowa-Rajchert D. (2021), The influence of carrot pre-treatment, type of carrier and disc speed on the physical and chemical properties of spray-dried carrot juice microcapsules, <i>Drying Technology</i>, 39 (4), 439-449 DOI: 10.1080/07373937.2019.1705850,</p> <p>Janiszewska-Turak E., Bąk P., Krzykowski A., Witrowa-Rajchert D., (online od XII 2020)The influence of the carrier addition and spray</p>

	<p>drying temperatures on physicochemical properties of microencapsulated carrot juice powder, International Journal of Food Science & Technology</p> <p>Janiszewska-Turak E., Hornowska Ł., Pobiega K, Gniewosz M., Witrowa-Rajchert D., (online od XII 2020), The influence of Lactobacillus bacteria type and kind of carrier on the properties of spray-dried microencapsules of fermented beetroot powders, International Journal of Food Science & Technology</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	MSc. Piotr Grzegory, 2016-2018, "Shaping the physicochemical properties of dried strawberries", Faculty of Food Sciences, Warsaw University of Life Sciences, auxiliary supervisor, 02/09/2018
Project/grants achievements (from the last 10 years)	<p>1. Project manager - "The impact of the type of extraction on the quality of microencapsulated pigments obtained from orange carrot and red beet", 09.2013- 06.2014, Grant for a research task as part of an internal competition procedure at SGGW for a young scientist or participant in doctoral studies,</p> <p>2. Project manager - Analysis of the bed structure and powder particles obtained from fermented vegetable juices using the spray drying method ", project of the Miniatura 3 competition, 2019/03 / X / NZ9 / 00388</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	<p>Determination of the effect of pre-treatment of vegetables and fruits on the properties of powders obtained after the spray drying process</p> <p>Determination of the effect of the addition of starter cultures on the properties of powders obtained after the spray-drying process</p> <p>Application of the obtained powders as additives to the selected type of food product</p>
<p><u>Contact details:</u></p> <p>Faculty/Institute</p> <p>E-mail address</p> <p>Tel.</p>	<p>Institute of Food Sciences</p> <p>emilia_janiszewska_turak@sggw.edu.pl</p> <p>+48 22 593 75 66</p>