

### Candidate supervisor's information summary form

Name and surname, degree, title: <b>Stanisław Kalisz Assoc. Prof. PhD</b>	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles) in chronological order	<p><b>1997</b> – Engineer in Food Technology</p> <p><b>1998</b> – Master of Science in Food Technology</p> <p><b>2001</b> – Doctor of Agricultural Sciences in Food Technology</p> <p><b>2016</b> – Associate professor of Agricultural Sciences in Food Technology</p>
Most important publications/patens over the last 3 years (maximum 10)	<p>Grobelna Anna, <b>Kalisz Stanisław</b>, Kieliszek Marek: Effect of processing methods and storage time on the content of bioactive compounds in blue honeysuckle berry purees, w: Agronomy, MDPI AG, vol. 9, nr 12, 2019, ss. 1-11,</p> <p>Grobelna Anna, <b>Kalisz Stanisław</b>, Kieliszek Marek: The effect of the addition of blue honeysuckle berry juice to apple juice on the selected quality characteristics, anthocyanin stability, and antioxidant properties, w: Biomolecules, vol. 9, nr 11, 2019, ss. 1-14, Numer artykułu:744,</p> <p>Kadzińska Justyna, Janowicz Monika, <b>Kalisz Stanisław</b>, Bryś Joanna, Lenart Andrzej: An overview of fruit and vegetable edible packaging materials, w: Packaging Technology and Science, vol. 32, nr 10, 2019, ss. 483-495,</p> <p>Cendrowski Andrzej, Kraśniewska Karolina, Przybył Jarosław, Zielińska Agnieszka, <b>Kalisz Stanisław</b>: Antibacterial and antioxidant activity of extracts from rose fruits (<i>Rosa rugosa</i>), Molecules, vol. 25, nr 6, 2020, s. 1-20,</p> <p>Grobelna Anna, <b>Kalisz Stanisław</b>, Kieliszek Marek, Giurgiulescu Liviu: Blue honeysuckle berry (<i>Lonicera caerulea</i> L.), as raw material, is particularly predisposed to the production of functional foods , Carpathian Journal of Food Science and Technology, North University of Baia Mare, vol. 12, nr 3, 2020, s.144-155,</p> <p><b>Kalisz Stanisław</b>, Oszmiański Jan, Kolniak-Ostek Joanna, Grobelna Anna, Kieliszek Marek, Cendrowski Andrzej: Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum rhabarbarum</i>), LWT-Food Science and Technology, vol. 118, 2020, s. 1-7,</p> <p>Zwolan Adam, Pietrzak Dorota, Adamczak Lech, Chmiel Marta, <b>Kalisz Stanisław</b>, Wirkowska-Wojdyła Magdalena, Florowski Tomasz, Oszmiański Jan: Effects of <i>Nigella sativa</i> L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage, LWT-Food Science and Technology, vol. 130, 2020, s. 1-7,</p>

	<p><b>Kalisz Stanisław</b>, Kieliszek Marek :Influence of storage conditions on selected quality characteristics of blue honeysuckle berry juice, <i>Agrochimica</i>, Vol. 66 - N. 1, 2021, 25-37,</p> <p>Kieliszek Marek, Kolotylo Vitaliy, Mikołajczuk-Szczyrba Anna, Giurgiulescu Liviu, Kot Anna, <b>Kalisz Stanisław</b>, Pobiega Katarzyna, Cendrowski Andrzej, Isolation and identification of new yeast strains from bee bread <i>Carpathian Journal of Food Science and Technology</i>, 2021, 207–213</p> <p>Cendrowski, Andrzej., Królak, Marcin., <b>Kalisz, Stanisław</b>: Polyphenols, L-Ascorbic Acid, and Antioxidant Activity in Wines from Rose Fruits (<i>Rosa rugosa</i>). <i>Molecules</i> , 2021, 26 (9), 1–17.</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	The supervisor in the Ph.D. Anna Grobelna: "A study on the effect of selected technological operations on the quality characteristics and the content of bioactive compounds in the juices of blue honeysuckle berry" (commencement of the procedure on April 12, 2019).
Project/grants achievements (from the last 10 years)	2007-2011 habilitation grant no. N N312 2191 33 "Effect of the addition of selected substances to fruit products containing anthocyanins on the stability of biologically-active components and antioxidative properties".
Topic – research problem – for which the candidate supervisor seeks a doctoral student	Obtaining innovative functional fruit products. Influence of preservation methods on the properties of the product and the content of bioactive ingredients. Evaluation of the processing suitability of selected raw materials and the physicochemical properties of the obtained products.
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