

Candidate supervisor's information summary form

maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: Agnieszka Wierzbicka, professor, habilitated doctor, engineer	
Discipline / disciplines of science	Food and Nutrition Technology; engineering and apparatus of the food industry
Professional development (degrees and titles) in chronological order	20.06.2018r professor 1.06.2006r habilitated doctor 7.01.1998r doctor
Most important publications / patents over the last 3 years (maximum 10)	<p>I. Publications (3 selected publications out of 99): https://www.scopus.com/authid/detail.uri?authorId=55257254500;</p> <ol style="list-style-type: none"> 1. Pogorzelski G, Półtorak A, Wierzbicka A [i in.]: Polish consumer categorisation of grilled beef at 6 mm and 25 mm thickness into quality grades, based on Meat Standards Australia methodology, Meat Science, vol. 161, 2020, pp. 1-7, DOI:10.1016/j.meatsci.2019.107953 2. Szpicer A, Onopiuk A, Półtorak A, Wierzbicka A: The influence of oat β-glucan content on the physicochemical and sensory properties of low-fat beef burgers, CyTA-Journal of Food, vol. 18, nr 1, 2020, pp. 315-327, DOI:10.1080/19476337.2020.1750095 3. Górska-Horczyk E, Wojtasik-Kalinowska I, Wierzbicka A: Supplemental linseed oil and antioxidants affect fatty acid composition, oxidation and colour stability of frozen pork, South African Journal of Animal Science, vol. 50, nr 2, 2020, pp. 253-263, DOI:10.4314/sajas.v50i2.8 <p>II. Patents and European Community industrial designs registered in the Office for Harmonization in the Internal Market (OHIM) of the EU implemented in the years 2019-2020 into industrial practice</p> <ol style="list-style-type: none"> 1. Method for the production of white wheat bread containing beta-glucan, the use of concentrate from the aleurone layer of oat grains and a bakery product (Pat. No. : 229848, granted on 04/06/2018) 2. I Pictogram labeling system for the quality and preparation of beef 002899039-0001 3. II Pictogram labeling system for the quality and preparation of beef 002899039-0002 4. III Pictogram labeling system for the quality and preparation of beef 002899039-0003 <p>III. Obtained patents:</p> <ol style="list-style-type: none"> 1. A method of making comfortable poultry products in a layer of crunchy coating with controlled allergenicity (Pat. No.: 237097, granted the right on November 18, 2020)

	<p>2. The method of producing a pork meat product containing beta-glucan, the use of concentrate from the aleurone layer of oat grain and a pork meat product (Pat. No.: 235667, date of granting the right 14/05/2020)</p> <p>3. The method of producing dried beef and dried beef, especially for children (Pat. No.: 232488, granted on 02/01/2019)</p> <p>4. The method of producing dried beef and dried beef, especially for physically active people (Pat. No.: 232487, date of granting the right 01/02/2019)</p> <p>5. The method of producing dried beef and dried beef, especially for women (Pat. No.: 232489, granted the right on 02/01/2019)</p> <p>6. The method of maturing beef culinary elements (Pat. No.: 232490, granted the right on 02/01/2019)</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	<p>11 defended doctoral dissertations, including 9 with honors and one in collaboration with the University of Dublin, and one PhD thesis is currently under review</p> <p>https://nauka-polska.pl/#/profile/scientist?id=87336& k=rymysp</p>
Project/grants achievements (from the last 10 years)	<p>Participation in industrial projects:</p> <p>1. Innovative functional food fats with increased food, health and technological value in the "spray-off" and "friendly use" system Project no. POIR.01.01.01-00-1066 / 19; 2020-2023.</p> <p>2. A method of producing comfortable poultry products in a layer of crunchy coating with controlled allergenicity"; Project no. POIR.01.01.01-00-0130 / 18-00; 2018-2021.</p> <p>Completed projects:</p> <p>1. ProOptiBeef (2009-2015, the best implemented project in POIG in the financial perspective 2007-2013) - Project Manager.</p> <p>2. BIOŻYWNOŚĆ (2010-2015 project carried out with distinction) - Project Coordinator at SGGW.</p> <p>3. BIOPRODUCTS (2012-2015) - Project Participant.</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	<p>1. Designing a method of identifying authentic beef. Solving the research problem in the field of beef quality and the traceability of beef products depending on the production and processing technology used.</p>
<p><u>Contact details:</u></p> <p>Institute</p> <p>E-mail address</p> <p>Tel.</p>	<p>Institute of Human Nutrition Sciences</p> <p>Department of Technique and Food Development</p> <p>Division of Food Development</p> <p>agnieszka_wierzbicka@sggw.edu.pl</p>