

Candidate supervisor's information summary form

Name and surname, degree, title: Joanna Bryś, dr hab. prof. SGGW	
Discipline/ disciplines of science	Nutrition and food technology
Professional development (degrees and titles) in chronological order	<ol style="list-style-type: none"> 1. MSc. - 2001. 2. Dr Eng. - 2005. 3. Dr hab. Eng. – 2019.
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. Bryś J., Obranović M., Repajić M., Kraljić K., Škevin D., Bryś A., Górska A., Ostrowska-Ligęza E., Wirkowska-Wojdyła M.: Comparison of Different Methods of Extraction for Pomegranate Seeds, Proceedings, MDPI AG, vol. 70, 2021, 1-6. 2. Bryś J., Górska A., Ostrowska-Ligęza E., Wirkowska-Wojdyła M., Bryś A., Brzezińska R., Dolatowska-Żebrowska K., Małajowicz J., Ziarno M., Obranović M., Škevin D.: Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures, Applied Sciences-Basel, MDPI, vol. 11, 2021, 1-11. 3. Bryś J., Górska A., Ostrowska-Ligęza E., Wirkowska-Wojdyła M., Bryś A., Brzezińska R., Dolatowska-Żebrowska K., Ziarno M., Obranović M., Škevin D.: Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods, Applied Sciences-Basel, MDPI, vol. 11 2021, 1-11. 4. Hamułka J., Bryś J., Górska A., Janaszek-Mańkowska M., Górnicka M.: The Quality and Composition of Fatty Acids in Adipose Tissue-Derived from Wild Animals; A Pilot Study, Applied Sciences-Basel, MDPI, vol. 11, 2021, 1-12. 5. Ziarno M., Bryś J., Parzyszek M., Veber A.: Effect of Lactic Acid Bacteria on the Lipid Profile of Bean-Based Plant Substitute of Fermented Milk, Microorganisms, vol. 8, 2020, 1-15 6. Bryś A., Bryś J., Mellado Á., Głowacki S., Tulej W., Ostrowska-Ligęza E., Koczoń P.: Characterization of oil from roasted hemp seeds using the PDSC and FTIR techniques, Journal of Thermal Analysis and Calorimetry, Akademiai Kiado Rt., vol. 138, 2019, 2781-2786. 7. Bryś J., Flores I., Górska A., Ostrowska-Ligęza E., Bryś A., Niemiec T., Koczoń P.: The synthesis followed by spectral and calorimetric evaluation of stability of human milk fat substitutes obtained from thistle milk and lard, International Journal of Analytical Chemistry, vol. 2019, 2019, 1-10. 8. Dolatowska-Żebrowska K., Ostrowska-Ligęza E., Wirkowska-Wojdyła M., Bryś J., Górska A.: Characterization of thermal properties of goat milk fat and goat milk chocolate by using DSC, PDSC and TGA methods, Journal of Thermal Analysis and Calorimetry, Akademiai Kiado Rt., vol. 138, 2019, 2769-2779. 9. Kot A., Błażej S., Kieliszek M., Gientka I., Bryś J., Reczek L., Pobjega K.: Effect of exogenous stress factors on the biosynthesis of carotenoids and lipids by Rhodotorula yeast strains in media containing agro-industrial waste, World Journal of Microbiology & Biotechnology, vol. 35, 2019, 1-10. 10. Wesolowska A., Bryś J., Barbarska O., Strom K., Szymanska-Majchrzak J., Karzel K., Pawlikowska E., Zielińska M., Hamułka J., Oledzka G.: Lipid profile, lipase bioactivity, and lipophilic antioxidant

	content in high pressure processed donor human milk, <i>Nutrients</i> , vol. 11, 2019, 1-15.
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	<p>1. Auxiliary promoter in the doctoral dissertation of Hanna Ciemniewska-Żytkiewicz. Programmes opening: 13.06.2014. Thesis defended with honors: 7.07.2016.</p> <p>2. Auxiliary promoter in the doctoral dissertation of Justyna Kadzińska. Programmes opening: 02.12.2017.</p>
Project/grants achievements (from the last 10 years)	<p>1. Implementation of the project under Scientific Exchange Programme between the New Member States and Switzerland: Sciex-NMS^{ch} at the Institute of Food, Nutrition and Health of the Swiss Federal Institute of Technology in Zürich. Project code 10.100. Implementation period: 1.11.2010 - 31.10.2011</p> <p>2. Implementation of own research project (Ministry of Science and Higher Education): project number N N 312 068439. Implementation period: 27.10.2010 - 26.10.2012</p> <p>3. Implementation of the project at the Kent-Garden Daniel Walendzik company as part of the "Stolica Staży" program. Implementation period: from 1.03. until September 1, 2013</p> <p>4. Implementation of the project in the WITPOL company under the "Staż Sukcesem Naukowca" program. Implementation period: 1.04.2014 - 30.09.2014.</p> <p>5. Implementation of the project as part of Scholarship Found of Warsaw University of Life Sciences for PhD students and young academic teachers in Laboratory for Oil and Fat Technology, Department of Food Engineering, Faculty of Food Technology and Biotechnology, University of Zagreb. Implementation period: 25.06.2020- 25.09.2020.</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	The aim of the work will be, in the first stage, to develop the recipe composition of innovative products containing bioactive substances and by-products of the oil industry. In the second stage, the products obtained will be subject to qualitative analysis. The lipid fraction, which has a significant impact on the shelf life of food products, will be examined in detail. The work can be carried out in cooperation with a company dealing in the production of, among others, oils.
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