

**Candidate supervisor's information summary form**  
maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: Monika Trząskowska, PhD, associate professor	
Discipline/ disciplines of science	nutrition and food technology
Professional development (degrees and titles) in chronological order	<p><b>Postdoctoral degree</b> (dr hab.) – 2019 – “Research on ensuring the quality and safety of functional food”;</p> <p><b>PhD</b> – 2006 - “Prognostic models of growth and survival of probiotic bacteria in selected food products”;</p> <p><b>MSc, Eng.</b> – 2001 - “Predicting the growth, survival and inactivation of selected groups of bacteria in modelled meat products”</p>
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> <li>1. Wójciak, K.M., Ferysiuk, K., Kęska, P., Materska, M., Chilczuk, B., Trząskowska, M., Kruk, M., Kołożyn-Krajewska, D., Domínguez, R., 2023. Reduction of Nitrite in Canned Pork through the Application of Black Currant (<i>Ribes nigrum</i> L.) Leaves Extract. <i>Molecules</i> 28, 1749.</li> <li>2. Ferysiuk, K., Wójciak, K.M., Trząskowska, M., 2022. Fortification of low-nitrite canned pork with willow herb (<i>Epilobium angustifolium</i> L.). <i>International Journal of Food Science &amp; Technology</i> 57, 4194–4210.</li> <li>3. Küçüköz, K., Trząskowska, M., 2022. Nondairy Probiotic Products: Functional Foods That Require More Attention. <i>Nutrients</i> 14, 753.</li> <li>4. Łepecka, A., Okoń, A., Szymański, P., Zielińska, D., Kajak-Siemaszko, K., Jaworska, D., Neffe-Skocińska, K., Sionek, B., Trząskowska, M., Kołożyn-Krajewska, D., Dolatowski, Z.J., 2022. The Use of Unique, Environmental Lactic Acid Bacteria Strains in the Traditional Production of Organic Cheeses from Unpasteurized Cow's Milk. <i>Molecules</i> 27, 1097.</li> <li>5. Kruk, M., Trząskowska, M., 2021. Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination Environment. <i>Foods</i> 10, 542. <a href="https://doi.org/10.3390/foods10030542">https://doi.org/10.3390/foods10030542</a></li> <li>6. Kruk, M., Trząskowska, M., Ścibisz, I., Pokorski, P., 2021. Application of the “SCOBY” and Kombucha Tea for the Production of Fermented Milk Drinks. <i>Microorganisms</i> 9, 123.</li> <li>7. Łapińska, E., Pikora, M., Trząskowska, M., 2021. Jakość mikrobiologiczna i sensoryczna fermentowanych napojów miodowych. <i>Przemysł fermentacyjny i owocowo-warzywny</i> 65, 24–26.</li> <li>8. Szydłowska, A., Zielińska, D., Łepecka, A., Trząskowska, M., Neffe-Skocińska, K., Kołożyn-Krajewska, D., 2020. Development of Functional High-Protein Organic Bars with the Addition of Whey Protein Concentrate and Bioactive Ingredients. <i>Agriculture</i> 10, 390.</li> <li>9. Trząskowska, M., Łepecka, A., Neffe-Skocińska, K., Marciniak-Lukasiak, K., Zielińska, D., Szydłowska, A., Bilka, B., Tomaszewska, M., Kołożyn-Krajewska, D., 2020. Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durability—Contribution to Food Waste Reduction. <i>Sustainability</i> 12, 3187.</li> <li>10. Zielińska, D., Bilka, B., Marciniak-Lukasiak, K., Łepecka, A., Trząskowska, M., Neffe-Skocińska, K., Tomaszewska, M., Szydłowska, A., Kołożyn-Krajewska, D., 2020. Consumer Understanding of the Date of Minimum Durability of Food in</li> </ol>

	Association with Quality Evaluation of Food Products After Expiration. International Journal of Environmental Research and Public Health 17, 1632.
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	M. Kruk: Analysis of bioactive compounds in selected waste materials from the food industry and assessment of the possibility of their reuse; PhD student at the Doctoral School – SGGW, from the academic year 2021/2020 K. Kucukgoz: Development and nutritional assessment of potentially probiotic non-dairy product - in vitro research; PhD student at the Doctoral School – SGGW, from the academic year 2020/2021
Project/grants achievements (from the last 10 years)	1. Analysis of biofilm formation and penetration of pathogenic bacteria into the seeds of food sprout, 2018, National Science Center, No. DEC-2018/02 / X / NZ9 / 02119 of 05.12.2018, SGGW in Warsaw, head. 2. Development of a system for monitoring waste food and an effective program to rationalize losses and reduce food waste, acronym: PROM, as part of the competition NCBiR Gospostrateg 1/385753 / 1NCBR / 2018, doer. 3. Processing of plant and animal products with ecological methods: optimization of the technology of smoking processes of organic sausages, cheese and organic fish, IBPRS in Warsaw, Subsidy of the Minister of Agriculture and Rural Development in 2018, doer. 4. Research on innovative solutions in the field of meat processing, limiting the addition of nitrates and nitrites, including the use of fermented milk of various breeds of animals in the field of meat and offal processing in order to affect the health, sensory parameters and durability of products, IBPRS in Warsaw, Minister's subsidy Agriculture and Rural Development in 2018, doer. 5. Processing of plant and animal products with organic methods: Research on innovative solutions to improve the characteristics and sensory parameters of organic fruit and vegetable processing products, including the preservation of nutrients of the products obtained SGGW in Warsaw, Subsidy of the Minister of Agriculture and Rural Development for 2018, doer. 6. The use of prognostic microbiology for modeling food safety, 2010-2011, NCBiR development project No. N R12 0097 06, doer.
Topic – research problem – for which the candidate supervisor seeks a doctoral student	microbiological quality of food, fermented food development, risk assessment in the food chain, biofilm in the food production environment
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