

### Candidate supervisor's information summary form

Name and surname, degree, title: <b>Aneta Cegiełka, Ph.D.</b>	
Discipline/ disciplines of science	food and nutrition technology
Professional development (degrees and titles) in chronological order	<ul style="list-style-type: none"> <li>• MSc. in the field of food and nutrition technology (1996); the title of the thesis "Comparison of the effectiveness of the technology concentrates and soy protein isolates in the technology of model meat batters"</li> <li>• PhD in agricultural sciences in the field of food and nutrition technologies (2002); title of doctoral dissertation "Research on the effect of transglutaminase and phosphate on the quality of poultry ham with a reduced amount of table salt"</li> <li>• dr hab. agricultural sciences in the field of food and nutrition technologies (2014); title of the habilitation dissertation "Research on determining the impact of replacing animal fat raw material with vegetable oils and the addition of fiber preparations on the quality of chicken burgers"</li> </ul>
Most important publications/patens over the last 3 years (maximum 10)	<p>2021 – A. Cegiełka, E. Hać-Szymańczuk, K. Frączkiewicz, M. Chmiel: Influence of antioxidative and antibacterial activity of sage aqueous extract and chitosan formulation on chicken burger quality. <i>Medycyna Weterynaryjna</i>, DOI: <a href="https://doi.org/10.21521/mw.6531">dx.doi.org/10.21521/mw.6531</a></p> <p>2020 – A. Cegiełka A.: "Clean Label" as one of the leading trends in the meat industry in the world and in Poland - a review. <i>Roczniki Państwowego Zakładu Higieny</i>, <a href="https://doi.org/10.32394/rpzh.2020.0098">https://doi.org/10.32394/rpzh.2020.0098</a></p> <p>2020 - M. Chmiel, M. Roszko, E. Hać-Szymańczuk., L. Adamczak, T. Florowski, D. Pietrzak, A. Cegiełka, M. Bryła: Time evolution of microbiological quality and content of volatile compounds in chicken fillets packed using various techniques and stored under different conditions. <i>Poultry Science</i>, DOI:10.1016/j.psj.2019.10.045</p> <p>2019 – A. Cegiełka, E. Hać-Szymańczuk, K. Piwowarek, K. Dasiewicz, M. Słowiński, K. Wrońska: The use of bioactive properties of sage preparations to improve the storage stability of low-pressure mechanically separated meat from chickens. <i>Poultry Science</i>, <a href="https://doi.org/10.3382/ps/pez242">https://doi.org/10.3382/ps/pez242</a></p> <p>2019 – E. Hać-Szymańczuk, A. Cegiełka, M. Karkos, M. Gniewosz, K. Piwowarek: Evaluation of antioxidant and antimicrobial activity of oregano (<i>Origanum vulgare</i> L.) preparations during storage of low-pressure mechanically separated meat (BAADER meat) from chickens, <i>Food Science and Biotechnology</i>, <a href="https://doi.org/10.1007/s10068-018-0491-1">https://doi.org/10.1007/s10068-018-0491-1</a></p> <p>2018 - M. Chmiel, E. Hać-Szymańczuk, L. Adamczak, D. Pietrzak, T. Florowski, A. Cegiełka: Quality changes of chicken breast meat</p>

	<p>packaged in a normal and in a modified atmosphere. The Journal of Applied Poultry Research, <a href="https://doi.org/10.3382/japr/pfy004">https://doi.org/10.3382/japr/pfy004</a></p> <p>2018 – A. Cegielka, E. Hać-Szymańczuk: Chitozan - naturalny biopolimer przedłużający trwałość produktów. Przemysł Spożywczy, DOI: 10.15199/65.2018.5.4</p> <p>2017 – A. Cegielka, M. Gniewosz, E. Hać-Szymańczuk, A. Chlebowska-Śmigiel: Effect of the addition of pullulan on the quality of low-fat homogenized scalded sausages, CyTA - Journal of Food, DOI: 10.1080/19476337.2016</p> <p>2015 - A. Cegielka, M. Chmiel, E. Krajewska-Kamińska, E. Hać-Szymańczuk: Quality characteristics of chicken burgers enriched with vegetable oils, inulin and wheat fiber. Italian Journal of Food Science, vol. 27, 1-12</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	none
Project/grants achievements (from the last 10 years)	Head of the habilitation research project N N312 21 09 36 p. "Research on the effects of soluble and insoluble fiber preparations and vegetable oil on the quality of poultry meat burgers" (2009-2011)
Topic – research problem – for which the candidate supervisor seeks a doctoral student	What are the possibilities of replacing additional substances allowed by ingredients of natural origin in the production of meat preparations and the mechanisms of interaction of ingredients of natural origin on the distinguishing features of meat products? What combination methods in the production and preservation of meat products can be used to improve their safety (e.g. high pressure, packaging)?
<u>Contact details:</u> Faculty/Institute E-mail address Tel.	Institute of Food Sciences aneta_cegielka@sggw.edu.pl +48 (22) 59-375-32