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, assistant professor	
Discipline/ disciplines of science	nutrition and food technology
Professional development (degrees and titles) in chronological order	**Postdoctoral degree** (dr hab.) – 2019 - Research on ensuring the quality and safety of functional food; **PhD** – 2006 - "Prognostic models of growth and survival of probiotic bacteria in selected food products"; **MSc, Eng**. – 2001 - "Predicting the growth, survival and inactivation of selected groups of bacteria in modelled meat products"
Most important publications/patens over the last 3 years (maximum 10)	1. Kruk, M., Trząskowska, M., Ścibisz, I., Pokorski, P., 2021. Application of the "SCOBY" and Kombucha Tea for the Production of Fermented Milk Drinks. Microorganisms 9, 123. 2. Kruk, M., Trząskowska, M., 2021. Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination Environment. Foods 10, 542. 3. Trząskowska, M., Łepecka, A., Neffe-Skocińska, K., Marciniak-Lukasiak, K., Zielińska, D., Szydłowska, A., Bilska, 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. Sustainability 12, 3187. 4. Kruk, M., Wójcik, T., Trząskowska, M., 2019. Application of Kombucha tea brew and SCOBY to produce fermented milk beverage. Food. Science. Technology. Quality 120, 49 – 59. 5. Trząskowska, M., Dai, Y., Delaquis, P., Wang, S., 2018. Pathogen reduction on mung bean reduction of Escherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes on mung bean using combined thermal and chemical treatments with acetic acid and hydrogen peroxide. Food Microbiology 76, 62–68. 6. Trmcic, A., Chen, H., Trząskowska, M., Tamber, S., Wang, S., 2018. Biofilm-Forming Capacity of Five Salmonella Strains and Their Fate on Postharvest Mini Cucumbers. J. Food Prot. 81, 1871–1879. 7. Rosiak, E., Kajak-Siemaszko, K., Trząskowska, M., Kołożyn-Krajewska, D., 2018. Predictive microbiology of food. Advancements of Microbiology 57, 229–243.
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	K. Kucukgoz: Development and nutritional assessment of potentially probiotic non-dairy product - in vitro research; PhD student at the Doctoral School of the Warsaw University of Life Sciences 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. Processing of plant and animal products with organic methods: research in the field of processing (including smoking) of meat and meat products with limitation of nitrate and nitrite addition, taking into account the extension of the storage life of these products, UP in Lublin, SGGW in Warsaw and Jasiołka meat plant in Dukla , Basic research for organic farming, Subsidy from the Minister of Agriculture and Rural Development in 2016, doer. 7. Processing of plant and animal products with organic methods: research in the processing (including smoking) of meat and meat products with limitation of nitrate and nitrite addition, including extension of storage life of these products, UP in Lublin, SGGW in Warsaw and Jasiołka meat plant in Dukla , Basic research for organic farming, Subsidy from the Minister of Agriculture and Rural Development in 2015, doer. 8. Ecological methods of meat processing and production of meat products without the use of nitrates and nitrites, including extending the storage life of these products, Subsidy from the Minister of Agriculture and Rural Development in 2013, doer. 9. 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, microbiological safety of food, biofilm in the food production environment
<u>Contact details:</u> Faulty/Institute E-mail address Tel.	 Institute of Human Nutrition Sciences monika_trzaskowska@sggw.edu.pl 22 59 370 67