

Candidate supervisor's information summary form

Marta Chmiel, dr hab., associate professor	
Discipline/ disciplines of science	food technology and nutrition
Professional development (degrees and titles) in chronological order	2007 – B.Sc. degree 2008 – M.Sc. degree 2012 – Ph.D. of agricultural sciences 2020 – associate profesor of agricultural sciences
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. Chmiel M., Roszko M., Hać-Szymańczuk E., Cegielka A., Adamczak L., Florowski T., Pietrzak D., Bryła M., Świder O. (2022). Changes in the microbiological quality and content of biogenic amines in chicken fillets packed using various techniques and stored under different conditions. <i>Food Microbiology</i>, 102, 103920. 2. Chmiel M., Adamczak L., Pietrzak D., Florowski T., Florowska A. (2022). Effect of Differentiated Relative Humidity of Air on the Quality of Traditional Speciality Guaranteed “Krakowska Sucha Staropolska” Sausage. <i>Foods</i>, 11, 811. 3. Zwolan A., Pietrzak D., Adamczak L., Chmiel M., Florowski T., Kalisz S., Hać-Szymańczuk E., Bryś J. Oszmiański J. (2022). Characteristics of water and ethanolic extracts of <i>Scutellaria baicalensis</i> root and their effect on color, lipid oxidation, and microbiological quality of chicken meatballs during refrigerated storage. <i>Journal of Food Processing and Preservation</i>, 46, 16192. 4. Hać-Szymańczuk E., Cegielka A., Chmiel M., Piwowarek K., Tarnowska K. (2021). Addition of different rosemary preparations (<i>Rosmarinus officinalis</i> L.) to chicken meatballs improves their quality profile. <i>International Journal of Food Science and Technology</i>, 56, 6236-6245. 5. Słowiński M., Miazek J., Dasiewicz K., Chmiel M. (2021). The Effect of the Addition of Fiber Preparations on the Color of Medium-Grounded Pasteurized and Sterilized Model Canned Meat Products. <i>Molecules</i>, 26, 2247. 6. Wirkowska-Wojdyła, Chmiel M., Ostrowska-Ligeża E., Górksa A., Bryś J., Słowiński M., Czerniszewska A. (2021). The Influence of Interesterification on the Thermal and Technological Properties of Milkfat-Rapeseed Oil Mixture and Its Potential Use in Incorporation of Model Meat Batters. <i>Applied Sciences – Basel</i>, 11, 350. 7. Chmiel M., Roszko M., Hać-Szymańczuk E., Adamczak L., Florowski T., Pietrzak D., Bryła M. (2020). 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>, 99, 1107-1116. 8. Chmiel M., Roszko M., Adamczak L., Florowski T., Pietrzak D. (2019). Influence of storage and packaging method on chicken breasts meat chemical composition and fat oxidation. <i>Poultry Science</i>, 98, 2679-2690. 9. Chmiel M., Hać-Szymańczuk E., Adamczak L., Pietrzak D., Florowski T., Cegielka A. (2018). Quality changes of chicken breast meat packaged in a normal and in a modified atmosphere. <i>Journal of Applied Poultry Research</i>, 27, 349-362.

	<p>10. Adamczak L., Chmiel M., Florowski T., Pietrzak D., Marcin W., Barczak T. (2021). Invention, Protected, Application number (in the first country of filing above): P. 424332, Patent / law number: Pat.236615, Date of filing (in the first country of filing above): 01/22/2018, Grant date: 08/02 - 2021, Publication of a patent / design: [WUP 08-02-2021].</p>
<p>Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order</p>	<p>none</p>
<p>Project/grants achievements (from the last 10 years)</p>	<p>1. Research projects "Influence of oxygen and moisture absorbers on the storage quality of meat products", performed under the contract for the provision of research services between the Warsaw University of Life Sciences and Multisorb Technologies Inc. Buffalo, New York, USA, 2015-2016, Leader (6 projects).</p> <p>2. Research project "The impact of the residual oxygen content in the packaging on the color of meat and its shelf life during refrigerated storage", carried out with the funds granted under the internal competition procedure for conducting scientific research for the development of young scientists and participants of doctoral studies at WULS, 2013-2014, Project Manager.</p> <p>3. Research project N N312 068739 "Research on the use of computer image analysis to detect the PSE defect of pork meat", Ministry of Science and Higher Education / National Science Center, research grant, 2010-2012, Main Contractor (project manager - Prof. Mirosław Słowiński).</p>
<p>Topic – research problem – for which the candidate supervisor seeks a doctoral student</p>	<p>1. Influence of packing method on the quality of meat and meat products</p> <p>2. Possibilities of extending the shelf life of meat and meat products</p> <p>3. Changes in meat and meat products during storage</p>
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