

Candidate supervisor's information summary form

Name and surname, degree, title: dr hab. inż. Dorota Derewiaka (PhD), prof. SGGW	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles) in chronological order	<p>01/01/2021 professor at the Warsaw University of Life Sciences</p> <p>13/09/2019 - postdoctoral degree in agricultural sciences in the discipline Food Technology and Nutrition, specialty food analysis, awarded by the Council of the Faculty of Food Sciences, Warsaw University of Life Sciences - SGGW, the title of scientific achievement "Sterols and their transformation products as indicators of the quality of fats present in food products"</p> <p>12/12/2008 - PhD in agricultural sciences in the field of food technology and human nutrition, awarded by the Council of the Faculty of Food Sciences, Warsaw University of Life Sciences - SGGW, the title of scientific achievement "Occurrence and creation of sterol oxidation products in selected food products" Department of Biotechnology, Microbiology and Food Evaluation under the guidance of prof. dr. hab. Mieczysław Obiedziński</p> <p>5/07/2004 - master's degree in engineering in agricultural sciences in the field of human nutrition, Faculty of Human Nutrition and Consumption, Warsaw University of Life Sciences, title of scientific achievement "Assessment of trans fatty acids content in selected confectionery and snack products" Department of Dietetics and Functional Food under the guidance of prof. dr. hab. Franciszek Świdorski</p>
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. Derewiaka D. Cholesterol and cholesterol oxidation products (COPs) in Food Lipids Sources, Health Implications, and Future Trends. Ed. Lorenzo Jose [i in.]. 2022, Elsevier, s.173-205 2. Derewiaka D., Rupert M., Wołosiak R, Bzducha-Wróbel A., Ścibisz I., Matuszewska-Janica A. Volatiles as markers of bioactive components found in Croatian extra virgin olive oils. LWT-Food Science and Technology, 2021, vol. 139, Numer artykułu:11053. 3. Derewiaka D., Majewska E., Kuzak K., Szadkowska D. Comparison of volatiles and chemical composition of traditional and non-traditional honeys available of the Polish market. Applied Sciences, 2021, 11, 14, numer artykułu 6371.

	<p>4. Jedlińska A, Wiktor A., Witrowa-Rajchert D., Derewiaka D., Wołosiak R., Matwijczuk A., Niemczynowicz A., Katarzyna Samborska K. Quality Assessment of Honey Powders Obtained by High- and Low-Temperature Spray Drying. <i>Applied Sciences</i> 2021, 11(1), 224.</p> <p>5. Jedlińska A., Samborska K., Wiktor A., Balik M., Derewiaka D., Matwijczuk A. Gondek E. Spray drying of pure kiwiberry pulp in dehumidified air. <i>Drying technology</i>, 2021.</p> <p>6. Ziarno M., Derewiaka D., Stawińska Ewelina [i in.], Effects of fat content on selected qualitative parameters of a fermented coconut “milk” beverage. <i>Journal of Food and Nutrition Research</i>, 2020, vol. 59, nr 2, s.155-162.</p> <p>7. Derewiaka D., Stepnowska N., Bryś J., Ziarno M., Ciecierska M., Kowalska J. 2019. Chia seed oil as an additive to yogurts. <i>Grasas y Aceites</i> 70 (2), e302. IF= 0,891, MNiSW 40</p> <p>8. Čiča K. H., Rupert M., Koczón P., Derewiaka D., Gajdoš-Kjusurić J., Petravić-Tominac V., Mrvčić J., Stanzer D. 2019. Characterisation of flavour compounds in Biska – a herbal spirit produced with mistletoe. <i>Journal of the Institute of Brewing</i>, 125, 1, 143-154.</p> <p>9. Derewiaka D., Formation of cholesterol oxidation products, cholesterol dimers and cholestadienes after thermal processing of cholesterol standards and butter. <i>European Journal of Lipid Science and Technology</i> 2019, Vol. 121, nr 9, art. 1800373, s. 1-8.</p> <p>10. Pobiega K., Kraśniewska K., Derewiaka D., Gniewosz M. Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> 2019, Vol. 56, nr 12, s. 5386-5395</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	Auxiliary supervisor in the doctoral dissertation mgr inż. Bogumiła Urbańska "Impact of selected parameters of the raw materials and parameters of the process of conching on the properties of chocolate mass" (proceedings opened in February in 2019).
Project/grants achievements (from the last 10 years)	Project Miniatura 1 [DEC-2017/01 / X / NZ9 / X / 00919] Studies on the impact of the food matrix on the model digestion of cholesterol. Project manager at SGGW, start date 27-10-2017, end date 26-10-2018.
Topic – research problem – for which the candidate supervisor seeks a doctoral student	Studies on the oxidation of fats, sterols and other bioactive compounds found in food products, including their transformation during processing. Study of the effect of the digestion process on oxysterols found in food products. Determination of flavors found in foods and during their processing.
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