

Candidate supervisor's information summary form

Name and surname, degree, title: Małgorzata Nowacka, dr hab. inż., prof. SGGW	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles) in chronological order	<p>2018, habilitation degree in the field of agricultural sciences in the discipline of food and nutrition technology</p> <p>2009 PhD degree in agricultural sciences in the field of food technology and nutrition, Warsaw University of Life Sciences, Faculty of Food Sciences</p> <p>2005, Master's degree in agricultural sciences, Warsaw University of Life Sciences, Faculty of Food Technology, major: Food Technology and Human Nutrition in the field of food technology</p>
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. M Nowacka, M Trusinska, P Chraniuk, F Drudi, J Lukasiewicz, NP Nguyen, Przybyszewska A., Pobiega K., Tappi S., Tylewicz U., Rybak K., Wiktor A., 2023: Developments in plant proteins production for meat and fish analogues, <i>Molecules</i> 28 (7), 2966 2. A Ciużyznska, M Trusinska, K Rybak, A Wiktor, M Nowacka, 2023: The Influence of Pulsed Electric Field and Air Temperature on the Course of Hot-Air Drying and the Bioactive Compounds of Apple Tissue <i>Molecules</i> 28 (7), 2970 3. H Rostamabadi, T Rohit, AC Karaca, M Nowacka, R Colussi, SF Frasson, Aaliya B., Sunooj K.V., Falsafi R., 023: How non-thermal processing treatments affect physicochemical and structural attributes of tuber and root starches? <i>Trends in Food Science & Technology</i>, 128, 217-237 4. M Nowacka, M Dadan, M Janowicz, A Wiktor, D Witrowa-Rajchert, Mandal R., Pratap-Singh A., Janiszewska-Turak E., 2021: Effect of nonthermal treatments on selected natural food pigments and color changes in plant material, <i>Comprehensive Reviews in Food Science and Food Safety</i> 20 (5), 5097-5144
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	<p>2020 MSc. Eng. Radosław Bogusz – doctoral school</p> <p>2019 Katarzyna Rybak, MSc - open doctoral dissertation (supervisor)</p> <p>2016 Dr. Magdalena Dadan (assistant supervisor)</p>
Project/grants achievements (from the last 10 years)	<ol style="list-style-type: none"> 1. Erasmus+ project (FRSE, 01.11.2022-31.10.2024): "YOUng AgRifood European Innovators" KA2-HE, amount 250,000 EURO, application number: 2022-1-PL01-KA220-HED-000087693, project manager: dr hab. Małgorzata Nowacka, prof. WULS-SGGW. 2. Core Organic ID 32 project (ERA-NET SUSFOOD, NCBR, 01.11.2020-31.10.2023), acronym: MILDSUSFRUIT, "Innovative Mild Processing Tailored to Ensure Sustainable and High Quality Organic Fruit Products", amount PLN 611,674, decision: DWM/SF-CO/31/2021 of April 6, 2021, task leader: Małgorzata Nowacka, PhD 3. Grant of the European Commission under the Horizon 2020 program entitled "Innovative down-scaled food processing in a box" No. 817683, acronym: FOX, 2019-2022, deputy manager, from November 2022 task manager. 4. Project Miniatura 4 (NCN, 16/10/2020-15/10/2021): "Application of model digestion to assess changes in the content of bioactive components in

	<p>sonicated cranberries", project for preliminary/pilot research, PLN 49,500, decision: DEC-2020 /04/X/NZ9/00293 of October 1, 2020, project manager.</p> <ol style="list-style-type: none"> 5. Innovation Incubator 4.0 project (2nd competition for the Minigrant, 08.04.2022 – 31.12.2022): "Plant alternative to fish products", amount PLN 70,000, project manager. Project implemented as part of the non-competitive project entitled "Support for scientific research management and commercialization of R&D results in scientific units and enterprises" under the Smart Growth Operational Program 2014-2020 (Measure 4.4)) 6. Project "Student science clubs create innovations" (MEiN, April 28, 2022-August 27, 2023): "Plant alternative to fish", amount PLN 70,000, decision: SKN/SP/534683/2022 of April 28, 2022, project manager. 7. Study in the project entitled "Development of technology for hybrid drying of waste and by-products of the fruit and vegetable industry", no. POIR.01.01.01-00-0086/18, no. SGGW 506-01-092600-Q00515-99, 2018-2021, deputy manager, project contractor. 8. BIOSTRATEG II project (BIOSTRATEG2/298537/7/NCBR/2016) under the "Natural Environment, Agriculture and Forestry" Program (NCBiR), entitled "New packaging using renewable raw materials and innovative paraffin impregnations", acronym of the EKOPOLPAK project, task manager, 2016-2018. 9. Project luventus Plus IP2014 033173 (MNiSW) entitled "Use of innovative methods to obtain fruit snacks", project manager, 2015-2018. 10. LIDER project no. 497/L-4/2012 (NCBiR): Application of a pulsed electric field and a combined method using a pulsed electric field and ultrasound to support the drying process of plant tissue, project contractor, 2013-2016.
<p>Topic – research problem – for which the candidate supervisor seeks a doctoral student</p>	<ol style="list-style-type: none"> 1. 3D printing and its use in creating fruit and vegetable snacks 2. The influence of unconventional techniques on bioactive ingredients in food and their bioavailability 3. Food drying using unconventional methods and testing changes in physical and chemical properties and structure of the obtained products
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