

Candidate supervisor's information summary form

Name and surname, degree, title: Marta Chmiel, dr hab., associate professor	
Academic discipline/disciplines	food technology and nutrition
Professional development (degrees and titles) in chronological order	<p>2007 – B.Sc. degree</p> <p>2008 – M.Sc. degree</p> <p>2012 – Ph.D. of agricultural sciences</p> <p>2020 – associate professor of agricultural sciences</p>
Most important publications/ patents in the last 3 years (maximum 10)	<p>1. Chmiel M., Świder O., Roszko M., Adamczak L., Cegiełka A., Pietrzak D., Florowski T., Bryła M., Florowska A. (2025). Effect of High-Pressure Processing and Long-Time Storage on Color, Lipid Oxidation, and Free Amino Acids Profile of Beef. <i>Applied Sciences</i>, 15(5), 2382.</p> <p>2. Cegiełka, A., Piątkowska, J., Chmiel, M., Hać-Szymańczuk, E., Kalisz, S., & Adamczak, L. (2025). Changes in Quality Features of Pork Burgers Prepared with Chokeberry Pomace During Storage. <i>Applied Sciences</i>, 15(5), 2337.</p> <p>3. Bogusz R., Onopiuk A., Chmiel M., Piotrowska A., Kostyra E., Lipińska E., Bryś J., Samborska K., Pietrzak D. (2024). The Effect of Honey Powder Addition on Chosen Quality Properties of Model Chicken Products. <i>Foods</i>, 13(24), 4163.</p> <p>4. Bryła M., Damaziak K., Twarużek M., Waśkiewicz A., Stępień Ł., Roszko M., Pierzgalski A., Soszczyńska E., Łukasiewicz-Mierzejewska M., Chmiel M., Wójcik W. (2023). Toxicopathological effects of ochratoxin A and its diastereoisomer under in ovo conditions and in vitro evaluation of the toxicity of these toxins against the embryo <i>Gallus gallus</i> fibroblast cell line. <i>Poultry Science</i>, 102(2), 1-11, 102413</p> <p>5. Chmiel M., Cegiełka A., Świder O., Roszko M., Hać-Szymańczuk E., Adamczak L., Pietrzak D., Florowski T., Bryła M., Florowska A. (2023). Effect of high pressure processing on biogenic amines content in skin-packed beef during storage. <i>LWT-Food Science and Technology</i>, 175, 1-11, 114483.</p> <p>6. Chmiel M., Roszko M., Hać-Szymańczuk E., Cegiełka 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.</p> <p>7. 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.</p> <p>8. Zwołan 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.</p>

	9. Florowski T., Florowska A., Chmiel M. , Adamczak L., Pietrzak D., Ostrowska A., Szymańska I. (2022). Quality Aspects of Designing Prohealth Liver Sausages Enriched with Walnut Paste. Foods, 11(24), 3946.
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	-
Achievements in the area of projects/grants (in the last 5 years)	Research grant: The role of the metabolome of selected strains of fungi in the dry aging of beef. NCN, OPUS 27, 27.01.2025-26.01.2028, Principal Investigator.
Subject area of the research project for which the candidate student is being recruited	1. Research on determining changes in the quality of dry- and wet-aged beef. 2. Research on the influence of packaging methods on the quality of meat and meat products.
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