

**Candidate supervisor's information summary form**  
maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: dr hab. Inż. Agnieszka Ciurzyńska, prof. SGGW	
Academic discipline/disciplines	food and nutrition technology
Professional development (degrees and titles) in chronological order	<p><b>2003</b> - Master of Science in Food Technology and Human Nutrition, in the field of food technology, Warsaw University of Life Sciences,</p> <p><b>2007</b> - doctor of agricultural sciences in the field of food and nutrition technology - food engineering and production organization, Warsaw University of Life Sciences,</p> <p><b>2017</b> - habilitated doctor of agricultural sciences in the field of food and nutrition technology - food engineering, Warsaw University of Life Sciences,</p>
Most important publications/ patents in the last 3 years (maximum 10)	<ol style="list-style-type: none"> <li>1. Ciurzyńska A., Janowicz M., Karwacka M., Nowacka M., Galus S. (2024). Development and Characteristics of Protein Edible Film Derived from Pork Gelatin and Beef Broth. <i>Polymers</i>, 16(7), 1-18</li> <li>2. Ciurzyńska A., Janowicz M., Karwacka M. (2024). Analysis of the effect of vegetable broth addition to a gelatin pork edible film and coating method on select physical properties of freeze-dried coated vegetable bars. <i>Applied Sciences</i>, 14, 5215</li> <li>3. Nowacka M., Ciurzyńska A., Trusińska M., Janiszewska-Turak E. (2024). W: Low-Temperature Processing of Food Products / Jafari Mahdi Seid, Rostamabadi Hadis (red.), 2024, Woodhead Publishing, s.373-399</li> <li>4. Ciurzyńska A., Rybak K., Witrowa-Rajchert D., Nowacka M. (2024). Exploring the influence of pulsed electric field and temperature on key physical attributes in sustainable hot-air - dried apple tissue. <i>Sustainability</i>, 16 (17), 1-17</li> <li>5. Ciurzyńska A., Trusińska M., Rybak K., Wiktor A., Nowacka M. (2023). The influence of pulsed electric field and air temperature on the course of hybrid drying and bioactive components of apple tissue. <i>Molecules</i>, 28, 2970</li> <li>6. Ciurzyńska A., Popkowicz P., Galus S., Janowicz M. (2022). Innovative freeze-dried snacks with sodium alginate and fruit pomace (only apple or only chokeberry) obtained within the framework of sustainable production. <i>Molecules</i>, 27, 10, 58-66</li> <li>7. Ciurzyńska A., Janowicz M., Karwacka M., Galus S., Kowalska J., Gańko K. (2022). The effect of hybrid drying methods on the quality of dried carrot. <i>Applied Sciences-Basel</i>, 12, 20, 1-17</li> <li>8. Ciurzyńska A., Galus S., Karwacka M., Janowicz M. (2022) The sorption properties, structure and shrinkage of freeze-dried multi-vegetable snack bars in the aspect of the environmental water activity. <i>LWT-Food Science and Technology</i>, 171, 1-9</li> </ol>

	<p>9. Ciurzyńska A., Falacińska J., Kowalska H., Kowalska J., Galus A.S., Marzec A., Domian E. (2021). The effect of pre-treatment (blanching, ultrasound and freezing) on quality of freeze-dried red beets. <i>Foods</i>, 10, 132.</p> <p>10. Ciurzynska A., Marczak W., Lenart A., Janowicz M. (2020). Production of innovative freeze-dried vegetable snack with hydrocolloids in terms of technological process and carbon footprint calculation. <i>Food Hydrocoll.</i>, 108, 105993</p>
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	auxiliary supervisor M.Eng. Kinga Czajkowska. Thesis title: "The influence of osmotic dehydration of apples in sugar solutions with the addition of enriching ingredients and convection-microwave vacuum drying on the physicochemical properties of the dried fruit." Thesis defended on April 12, 2019 with honors
Achievements in the area of projects/grants (in the last 5 years)	<p>1. Contractor of task 3 in the international project ERA-NET SUSFOOD2 and CORE Organic Cofunds-Towards sustainable and organic food systems, NR SF-CO/MILDSUSFRUITS/2/2021 "Application of innovative processing methods to ensure high-quality organic fruit products", 2020-2025</p> <p>2. Contarctor of the NCBiR project "Development of an innovative method for calculating the carbon footprint for a basic basket of food products." Biostrateg project 3/343817/17/NCBR/2018, 2018-2021</p> <p>3. The contractor of the project "Development of innovative products and technologies for obtaining, producing and processing A2 milk in the new breeding and implementation complex - MA-2 [00107.DDD.6509.00104.2022.10], 2023-2025</p>
Subject area of the research project for which the candidate student is being recruited	<p>Studies on the possibility of using sustainable processing technologies to transform by-products into innovative food products. Analysis of the possibilities of designing and creating functional features of food products in terms of their broadly understood physico-chemical properties and storage stability. Research on the properties of food products and the impact of various technological processes on shaping their structure. Analysis of mass movement during water removal from plant materials using osmotic dehydration and various drying techniques. Assessment of the nutritional value and structure of obtained innovative food products at various levels of advancement.</p>
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