

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

Name and surname, degree, title: Aneta Cegielka, PhD	
Academic discipline/disciplines	food and nutrition technology
Professional development (degrees and titles) in chronological order	<ul style="list-style-type: none"> • MSc Eng. in the field of food technology and nutrition (1996); title of the master's thesis: "Comparison of the technological efficiency of soy protein concentrates and isolates in the technology of model meat batters" • PhD in agricultural sciences in the field of food technology and nutrition (2002); title of the doctoral dissertation: "Research on the effect of transglutaminase and phosphates on the quality of poultry ham with reduced amounts of table salt" • postdoctoral degree in agricultural sciences in the field of food technology and nutrition (2014); title of the habilitation dissertation: "Research on determining the effect of replacing animal fat raw material with vegetable oils and adding fiber preparations on the quality of chicken meat hamburgers"
Most important publications/ patents in the last 3 years (maximum 10)	<p>2025 - A. Cegielka, J. Piątkowska, M. Chmiel [i in.]: Changes in Quality Features of Pork Burgers Prepared with Chokeberry Pomace During Storage. Applied Sciences-Basel, 2025, vol. 15, nr 5, s.1-20, Numer artykułu:2337, DOI:10.3390/app15052337</p> <p>2025 - M. Chmiel, O. Świder, M. Roszko, L. Adamczak, A. Cegielka [i in.]: Effect of High-Pressure Processing and Long-Time Storage on Color, Lipid Oxidation, and Free Amino Acids Profile of Beef. Applied Sciences-Basel, 2025, vol. 15, nr 5, s.1-21, Numer artykułu:2382. DOI:10.3390/app15052382</p> <p>2024 - A. Cegielka, J. Perchuć, D. Pietrzak [i in.]: An Attempt to use Black Chokeberry Pomace in the Production of Hamburgers, Food Biotechnology and Agricultural Science, 2024, vol. 78, s.68-73,DOI:10.70734/fbas/195628</p> <p>2024 – A. Pisula, A. Cegielka, M. Słowiński: Ethnic meat products from Poland. W: Encyclopedia of Meat Sciences: Third Edition; Dickeman Michael (red.), Elsevier, s.479-487, DOI:10.1016/B978-0-323-85125-1.00104-6</p> <p>2023 - M. Chmiel, A. Cegielka, O. Świder [i in.]:LWT-Food Science and Technology, 2023, vol. 175, s.1-11, Numer artykułu: 114483, DOI:10.1016/j.lwt.2023.114483</p> <p>2023 - M. Chmiel, L. Adamczak, D. Pietrzak, T. Florowski, A. Cegielka: Wpływ składu mieszaniny gazów w opakowaniu MAP na jakość mięsa wieprzowego. Postępy Nauki i Technologii Przemysłu Rolno-</p>

	<p>Spożywczego, vol. 77, nr 3-4, s.31-43, https://www.ibprs.pl/wp-content/uploads/2024/06/PNiTPRS-2023-t.-77-nr-3-4-2.pdf</p> <p>2023 - H. Kowalska, E. Masiarz, A. Ignaczak. A. Marzec, E. Hać-Szymańczuk., A. Salamon, A. Cegielka [i in.]: Advances in Multigrain Snack Bar Technology and Consumer Expectations: A Review. Food Reviews International, 2023, vol. 39, nr 1, s.93-118. DOI:10.1080/87559129.2022.2094402</p>
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	none
Achievements in the area of projects/grants (in the last 5 years)	three submitted applications for research projects in the competitions entitled "Research in organic farming" financed by the Ministry of Agriculture and Rural Development (2021, 2022, 2024) - funding was not awarded
Subject area of the research project for which the candidate student is being recruited	Possibilities of using by-products generated in the fruit and vegetable industry in the production of meat products from the convenience food category; mechanisms of the impact of natural ingredients on the quality characteristics of meat products? Application of combined methods (e.g. HHP, packaging) to extend the durability of the above-mentioned meat products.
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