

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. Małgorzata Nowacka, prof. SGGW	
Academic discipline/disciplines	Food and Nutrition Technology
Professional development (degrees and titles) in chronological order	2018 Habilitation in the field of agricultural sciences in the discipline of food and nutrition technology 2009 Ph.D. in agricultural sciences in the field of food and nutrition technology, Warsaw University of Life Sciences, Faculty of Food Sciences 2005 Master of Science in agricultural sciences, Warsaw University of Life Sciences, Faculty of Food Technology, Food Technology and Human Nutrition in the field of food technology
Most important publications/ patents in the last 3 years (maximum 10)	1. Galus S., Rybak K., Dadan M., Witrowa-Rajchert D., Nowacka M.: The Effect of the Use of Unconventional Solutions for Osmotic Dehydration on Selected Properties of Fresh-Cut Oranges, Foods, Molecular Diversity Preservation International (MDPI), vol. 14, nr 3, 2025, Numer artykułu: 468, s. 1-28, DOI:10.3390/foods14030468 2. Nowacka M., Rybak K., Trusińska M., Karwacka M., Matys A., Pobiega K., Witrowa-Rajchert D.: Chosen Biochemical and Physical Properties of Beetroot Treated with Ultrasound and Dried with Infrared–Hot Air Method, Applied Sciences-Basel, MDPI, vol. 14, nr 8, 2024, Numer artykułu: 3507, s. 1-20, DOI:10.3390/app14083507 3. Nowacka M., Szymańska I., Rybak K., Karwacka M., Matys A., Wiktor A., Słowiński M., Witrowa-Rajchert D.: Effect of PEF Treatment on Chosen Properties of Raw and Hot Air- and Freeze-Dried Poultry Meat, Applied Sciences-Basel, MDPI, vol. 14, nr 5, 2024, Numer artykułu: 1808, s. 1-17, DOI:10.3390/app14051808 4. Nowacka M., Matys A., Witrowa-Rajchert D.: Innovative Technologies for Improving the Sustainability of the Food Drying Industry, Current Food Science and Technology Reports, Springer Nature Switzerland, vol. 2, nr 2, 2024, s. 231-239, DOI:10.1007/s43555-024-00026-8 5. Trusińska M., Rybak K., Drudi F., Tylewicz U., Nowacka M.: Combined effect of ultrasound and vacuum impregnation for the modification of apple tissue enriched with aloe vera juice, Ultrasonics Sonochemistry, vol. 104, 2024, Numer artykułu: 106812, s. 1-12, DOI:10.1016/j.ultsonch.2024.106812 6. Yazidi R., Yeddes W., Rybak K., Witrowa-Rajchert D., Aidi Wannes W., Hammami M., Hessini K., Saidani Tounsi M., Nowacka M.: Osmotic Dehydration of Orange Fruits in Sucrose and Prickly Pear Molasses Solutions: Mass Transfer and Quality of Dehydrated Products, Polish Journal of Food and Nutrition Sciences, vol. 74, nr 4, 2024, s. 340-349, DOI:10.31883/pjfn/194785 7. Rostamabadi H., Nowacka M., Kumar Y., Xu S., Colussi R., Frasson S., Singh S., Falsafi S.: Green modification techniques: Sustainable approaches to induce novel physicochemical and technofunctional attributes in legume starches, Trends in Food Science & Technology, vol. 146, 2024, Numer artykułu: 104389, s. 1-17, DOI:10.1016/j.tifs.2024.104389 8. Bogusz R., Nowacka M., Bryś J., Rybak K., Szulc K.: Quality assessment of yellow mealworm (<i>Tenebrio molitor</i> L.) powders processed

	by pulsed electric field and convective drying, Scientific Reports, Nature Publishing Group, vol. 14, nr 1, 2024, s. 1-14, DOI:10.1038/s41598-024-79412-0 9. Ciużyńska A., Trusińska M., Rybak K., Wiktor A., Nowacka M.: The Influence of Pulsed Electric Field and Air Temperature on the Course of Hot-Air Drying and the Bioactive Compounds of Apple Tissue, Molecules, Multidisciplinary Digital Publishing Institute (MDPI), vol. 28, nr 7, 2023, Numer artykułu: 2970, s. 1-24, DOI:10.3390/molecules28072970 10. Dadan M., Barańska A., Matys A., Rybak K., Witrowa-Rajchert D., Wiktor A., Nowacka M.: Impact of Pulsed Electric Field Treatment on the Process Kinetics and Selected Properties of Air and Dehumidified Air-Dried Mushrooms, Processes, MDPI, vol. 11, nr 7, 2023, Numer artykułu: 2101, s. 1-19, DOI:10.3390/pr11072101
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	2023 r. Dr Katarzyna Rybak (supervisor) 2016 r. Dr Magdalena Dadan (co-supervisor)
Achievements in the area of projects/grants (in the last 5 years)	1. Project Miniatura 4 (NCN, 16.10.2020-15.10.2021): "Application of model digestion to assess changes in the content of bioactive components in sonicated cranberries", project for preliminary/pilot studies, project manager 2. Project Core Organic ID 32 (ERA-NET SUSFOOD, NCBR, 01.11.2020-31.08.2024), acronym: MILDSUSFRUIT, "Innovative Mild Processing Tailored to Ensure Sustainable and High Quality Organic Fruit Products", task manager 3. Project "Student science clubs create innovations" (MEiN, 28.04.2022-27.08.2023): "Plant-based alternative to fish", project manager 4. Erasmus+ project (FRSE, 01.11.2022-31.10.2024): "YOUng AgRifood European Innovators" KA2-HE, project manager
Subject area of the research project for which the candidate student is being recruited	The impact of unconventional techniques on bioactive ingredients in food and their bioavailability
<u>Contact details:</u> Institute E-mail address Telephone number	Institute of Food Sciences malgorzata_nowacka@sggw.edu.pl 22 593 75 79