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

Name and surname, degree, title: prof Danuta Jaworska	
Academic discipline/disciplines	Food and nutrition technology
Professional development (degrees and titles) in chronological order	2025- professor 2021 r. – professor, Warsaw University of Life Sciences 2016 - habilitated doctor of agricultural sciences in the discipline of food technology and nutrition 2004 - PhD in agricultural sciences in the discipline of food technology and nutrition
Most important publications/ patents in the last 3 years (maximum 10)	Przybylski W., Jaworska D., Sionek B., Sankowska W. and Wójtowicz M. Functional and Sensory Properties of Gingerbread Enriched with the Addition of Vegetables. Applied Sciences. 2022, 12, 9267 Konieczka P., Żelechowska E., Przybylski W., Jaworska D., Sałek P., Kinsner M., Jankowski J., The Sarcoplasmic Protein Profile of Breast Muscle in Turkeys in Response to Different Dietary Ratios of Limiting Amino Acids and Clostridium perfringens-Induced Inflammation, Poultry Science, 2022, 102195 Przybylski W., Jaworska D., Sot M., Sieczko L., Niemyjski S., Dukaczewska K. Wojtasik-Kalinowska I. Can Bioelectrical Impedance Analysis (BIA) Be Used to Predict Pig's Meat Quality In Vivo? Applied. Sciences. 2022, 12, 12035Przybylski, W.; Jaworska, D.; Płecha, M.; Dukaczewska, K.; Ostrowski, G.; Sałek, P.; Sawicki, K.; Pawłowska, J. Fungal Biostarter Effect on the Quality of Dry-Aged Beef. Foods 2023, 12, 1330 Ostrowski G., Jaworska D., Płecha M., Przybylski W., Sałek P., Sawicki K., Pawłowska J., Cold adapted and closely related mucoraceae species colonise dry-aged beef (DAB). Fungal Biology, 2023, 1397–1404. Jaworska D., Pawłowska J., Kostyra E., Piotrowska A., Płecha M., Ostrowski G., Symoniuk E., Hopkins D., Sawicki K., Przybylski W. 2025. Dry-Aged Beef Quality with the addition of Mucor flavus – Sensory, Chemosensory and Fatty Acid Analysis. Meat Science, 220, Kruk M., Lalowski P., Hoffmann M., Trząskowska M., Jaworska D. Probiotic bacteria survival and shelf life of high fibre plant snack - model study. 2024. Plant Foods for Human Nutrition. doi.org/10.1007/s11130-024-01196-5 Kruk M., Ponder A., Horoszewicz J., Popławski D., Król K, Jaworska D., Leszczyńska J., Trząskowska M. 2024, By-product hazelnut seed skin characteristics and properties in terms of use in food processing and human nutrition. Scientific Reports, 14, 18835, Sionek, B.; Okon, A.;Łepecka, A.; Antoniewska-Krzeska, A.;Szymanski, P.; Jaworska, D.; Rutkowska, J.; Kołozyn-Krajewska, D. Effect of Natural Marination Based on Apple Vinegar and Acid Whey on Volatile and Sensory Profile,

	Safety and Physicochemical Properties of Raw Fermented Beef Hams Agriculture 2025, 15, 107. https://doi.org/10.3390/agriculture15010107
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	1. Relationship between sensory quality and chemical composition of traditional sausage from White Koluda geese - defended doctorate in 2019; assistant supervisor (Katarzyna Nowicka) 2.. Selected conditions for consumer acceptance of bread with different fiber content; - doctorate defended in 2019, assistant supervisor (Maria Królak) 3. Determinants of sensory quality of traditional raw ripening tenderloins, - main supervisor – defended doctorate 2021, Ewa Smagowska 4. None initiated
Achievements in the area of projects/grants (in the last 5 years)	1. Processing of plant and animal products with ecological methods: Optimization of technology for processing meat, milk and aquaculture products with simultaneous extension of storage life. 2020 / 027.7.2020; Topic: Application of environmental lactic acid bacteria to optimise the production process of organic cottage cheese. Objective subsidy of the Minister of Agriculture and Rural Development of 29 July 2015 on the rates of objective subsidies for various entities performing tasks for agriculture (Journal of Laws of 2019, item 1522) Decision JPR.re.027.7.2020; task manager dr hab. Dorota Zielińska, prof. SGGW - contractor in the project 2. Development of bio-starters supporting dry maturation of beef. Research project NCBiR TANGO-IV-C / 0005 / 2019-00, task manager in the project prof. dr hab. Wiesław Przybylski; contractor in the project 3. Healthy Snack - Optimizing the quality of a high-fiber snack product in terms of probiotic enrichment. NCBiR Investment Agreement POIR.01.03.01-00-0004 / 17 No. 6/2021 of August 20, 2021 with the Invento fund. - task manager in the project
Subject area of the research project for which the candidate student is being recruited	Sensory, technological, and physicochemical conditions of the quality of various food groups, traditional, conventional and supplemented foods. Searching for waste management to develop new food products, zero waste
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