

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

Name and surname, degree, title: Iwona Wojtasik-Kalinowska, PhD, DSc	
Academic discipline/disciplines	Food Technology and Human Nutrition
Professional development (degrees and titles) in chronological order	<p>2025 – Habilitated Doctor (DSc) in Agricultural Sciences, in the discipline of Food Technology and Human Nutrition</p> <p>2018 – Doctor of Agricultural Sciences (PhD) in Food Technology and Human Nutrition</p> <p>2005 – Master of Science in Engineering (MSc Eng.) in Food Technology</p>
Most important publications/patents in the last 3 years (maximum 10)	<p>Wojtasik-Kalinowska, I., Górską-Horczyk, E., Stelmasiak, A., Marcinkowska-Lesiak, M., Onopiuk, A., Wierzbicka, A., Półtorak, A. Effect of temperature and oxygen dose during rendering of goose fat to promote fatty acid profiles. <i>European Journal of Lipid Science and Technology</i>, 2021, 123(12), 1–8. https://doi.org/10.1002/ejlt.202100085</p> <p>Wojtasik-Kalinowska, I., Marcinkowska-Lesiak, M., Onopiuk, A., Stelmasiak, A., Szpicer, A., Holc, D., Wierzbicka, A., Półtorak, A. Geese fillets flavor stability and quality characteristics at different stages of sous-vide cooking. <i>Animal Science Papers and Reports</i>, 2021, 39(4), 419–435.</p> <p>Wojtasik-Kalinowska, I., Farmer, L.J., Hagan, T.D.J., Gordon, A., Polkinghorne, R., Pogorzelski, G., Wierzbicka, A., Półtorak, A. The influence of cooking methods and muscle on beef aroma profile and consumer satisfaction: Insights from volatile compound analysis. <i>Applied Sciences</i>, 2024, 14, 4477. https://doi.org/10.3390/app14114477</p> <p>Wojtasik-Kalinowska, I., Onopiuk, A., Szpicer, A., Wierzbicka, A., Półtorak, A. Frozen storage quality and flavor evaluation of ready-to-eat steamed meat products treated with antioxidants. <i>CyTA – Journal of Food</i>, 2021, 19(1), 152–162.</p> <p>Wojtasik-Kalinowska, I., Marcinkowska-Lesiak, M., Onopiuk, A., Szpicer, A., Wierzbicka, A., Półtorak, A. The effect of <i>Solanum lycopersicum</i> L. extract on quality and flavor stability of ready-to-eat meat products. <i>Animal Science Papers and Reports</i>, 2022, 40, 423–438.</p>

	<p>Patent No. 232487 Method for producing dried beef and dried beef product, particularly intended for physically active individuals. 2019. Inventors: Wierzbicka, A., Półtorak, A., Pogorzelska, E., Pogorzelski, G., Wyrwicz, J., Wierzbicki, J., Wierzbicka, A., Lipińska, A., Stelmasiak, A., Szpicer, A., Onopiuk, A., Wojtasik-Kalinowska, I.</p>
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)	<p>R&D Specialist Research and Development Project POIR.01.01.01-00-1066/19 entitled: "Innovative functional edible fats with enhanced nutritional, health-promoting and technological value in the 'spray-off' and 'friendly use' system," implemented under the Smart Growth Operational Programme 2014–2020, funded by the National Centre for Research and Development (NCBR). Project implementation period: 2020–2022.</p>
Subject area of the research project for which the candidate student is being recruited	
<p><u>Contact details:</u></p> <p>Institute</p> <p>E-mail address</p> <p>Telephone number</p>	<p>Institute of Human Nutrition Sciences</p> <p>iwona.wojtasik-kalinowska@sggw.edu.pl</p> <p>+48 22 593 7086</p>