

Candidate supervisor's information summary form

Name and surname, degree, title: Aneta Cegiełka, PhD	
Academic discipline/disciplines	food and nutrition technology
Professional development (degrees and titles) in chronological order	Master of Science in Food and Nutrition Technology, 1996 PhD in Food and Nutrition Technology, 2002 Habilitated doctor in Food and Nutrition Technology, 2014
Most important publications/ patents in the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. Chmiel M., Świder O., Roszko M., Adamczak L., Cegiełka A., Pietrzak D., Florowski T., Bryła M., Florowska A. (2025). Effect of High-Pressure Processing and Long-Time Storage on Color, Lipid Oxidation, and Free Amino Acids Profile of Beef. <i>Applied Sciences</i>, 15:1–21, doi:10.3390/app15052382 2. Chmiel M., Hać-Szymańczuk E., Dasiewicz K., Szymańska I., Adamczak L., Cegiełka A., Pietrzak D., Florowski T., Reder K., Bryła M. (2025). Microbiological and physicochemical quality changes of pork ham slices packed using various methods during long-term refrigerated storage. <i>LWT-Food Science and Technology</i>, 225:1–12, nr artykułu 117933, doi:10.1016/j.lwt.2025.117933 3. Chmiel M., Świder O., Padewska D., Hać-Szymańczuk E., Adamczak L., Cegiełka A., Florowski T., Pietrzak D., Szymańska I., Bryła M., Roszko M. (2025). Microbial Spoilage Dynamics, Free Amino Acid Profile Alterations, and Biogenic Amine Accumulation in Beef Under Different Packaging Systems During Extended Storage. <i>Applied Sciences</i>, 15, 15:1–24, doi:10.3390/app15189882 4. Cegiełka A., Piątkowska J., Chmiel M., Hać-Szymańczuk E. (2025). Changes in Quality Features of Pork Burgers Prepared with Chokeberry Pomace During Storage. <i>Applied Sciences</i>, 15:1–20, doi:10.3390/app15052337 5. Dasiewicz K., Słowiński M., Szymańska I., Cegiełka A. 2025. Analysis of Meat Juice Leakage from Refrigerated Culinary Pork, Beef, and Chicken Meat into the Unit Packaging: Estimation of Reference Limits for Distribution and Retail in Poland. <i>Applied Sciences</i>, 15:1–17, doi:10.3390/app152111394
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	none

<p>Achievements in the area of projects/grants (in the last 5 years)</p>	<p>An application for a research project from national external funds entitled "Research on the production of hybrid burgers with increased nutritional value using animal and plant raw materials produced using ecological methods" was submitted in the competition entitled "Processing of plant and animal products using ecological methods" financed by the Ministry of Agriculture and Rural Development (14/12/2022) - no funding was obtained.</p>
<p>Subject area of the research project for which the candidate student is being recruited</p>	<p>What are the potential replacements for permitted additives with natural ingredients in the production of processed meats, and what are the mechanisms by which natural ingredients impact the quality characteristics of meat products? What combined methods (e.g., high-pressure heat treatment, packaging) can be used in the production and preservation of meat products to improve their safety?</p>
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