**Candidate supervisor's information summary form**

| Name and surname, degree, title: Monika Garbowska, Associate Professor | |
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| Academic discipline/disciplines | Food Technology and Nutrition |
| Professional development (degrees and titles) in chronological order | **2011** PhD in agricultural sciences in the field of food technology and nutrition; title of dissertation: "Effect of heat treatment conditions on the proteolytic activity of selected cultures of lactic acid bacteria", Faculty of Food Sciences, Warsaw University of Life Sciences – SGGW.<br>**2023**, habilitated doctor, in agricultural sciences in the field of food technology and nutrition; title of scientific achievement: " Effect of lactic acid bacteria cultures on proteolysis and content of bioactive substances in cheeses," Institute of Food Sciences, Warsaw University of Life Sciences - SGGW. |
| Most important publications/ patents in the last 3 years (maximum 10) | 1. Kizerwetter-Świda M, Garbowska M, Stefańska I, Pławińska-Czarnak J. False positive results obtained with latex agglutination identification of Staphylococcus aureus caused by Macrococcus caseolyticus and Mammaliicoccus fleurettii. Scientific Reports, 2025, 1–16 https://doi.org/10.1038/s41598-025-31847-9.<br>2. Płoska J., Garbowska M., Ścibisz I., Stasiak-Rożańska L., Study on obtaining bacterial cellulose by Komagataeibacter xylinus in co-culture with lactic acid bacteria in whey, Applied Microbiology and Biotechnology, 2025, 109-191, https://doi.org/10.1007/s00253-025-13582-3<br>3. Stasiak-Różańska L., Berthold-Pluta A., Aleksandrzak- Piekarczyk T., Koryszewska- Bagińska A., Garbowska M. Antimicrobial Activity against Cronobacter of Plant Extracts and Essential Oils in a Matrix of Bacterial Cellulose, Polymers, 2024, 16, 2316, https://doi.org/10.3390/ polym16162316<br>4. Płoska J., Garbowska M., Rybak K., Berthold-Pluta A., Stasiak-Różańska L., Study on application of biocellulose-based material for cheese packaging, International Journal of Biological Macromolecules 2024, 130433, https://doi.org/10.1016/j.ijbiomac.2024.130433<br>5. Berthold-Pluta A, Stefańska I, Forsythe S, Aleksandrzak-Piekarczyk T, Stasiak-Różańska L, Garbowska M. Genomic Analysis of *Cronobacter condimenti* s37: Identification of Resistance and Virulence Genes and Comparison with Other *Cronobacter* and Closely Related Species. International Journal of Molecular Sciences, t. 25, 16, 2024, s. 1–17, https://doi.org/10.3390/ijms25168622.<br>6. Płoska J., Garbowska M., Pluta A., Stasiak-Różańska L., Bacterial cellulose e Innovative biopolymer and possibilities of its applications in dairy industry, International Dairy Journal, 2023, 105586, https://doi.org/10.1016/j.idairyj.2023.105586<br>7. Garbowska M., Berthold-Pluta A., Stasiak-Różańska L., Pluta A., Forsythe S., Stefańska I., The Genotyping Diversity and Hemolytic Activity of Cronobacter spp. Isolated from Plant-Based Food Products in Poland, Foods, 2023, 12, 3873. https://doi.org/10.3390/ foods12203873<br>8. Garbowska M., Berthold-Pluta A., Stasiak-Rożańska L., Kalisz S., Pluta A., The Impact of White Mulberry, Green Barley, Chia Seeds, and Spirulina on Physicochemical Characteristics, Texture, and Sensory Quality of Processed Cheeses, Foods, 2023, 12, 2862, https://doi.org/10.3390/ foods12152862 |

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| | 9. Płoska J., Garbowska M. Klempová S., Stasiak-Różańska L., Obtaining Bacterial Cellulose through Selected Strains of Acetic Acid Bacteria in Classical and Waste Media, Applied Sciences, 2023, 13, 6429, https://doi.org/10.3390/ app13116429 |
| Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order | **2020 – present**, assistant supervisor of the doctoral dissertation of Justyna Płoska, M.Sc. Eng., on the biosynthesis and application of bacterial nanocellulose in the production of dairy products, Institute of Food Sciences, Warsaw University of Life Sciences - SGGW. |
| Achievements in the area of projects/grants<br>(in the last 5 years) | **2019**, Characteristics of Cronobacter spp. of significant clinical importance isolated from food products"; [DEC-2019/03/X/NZ901583] Project manager at SGGW, start date 19-12-2019, end date 18-12-2020.<br>**2023**, Development of innovative products and technologies for obtaining, producing, and processing A2 milk in the new breeding and implementation complex - MA-2<br>[00107.DDD.6509.00104.2022.10] contractor, start date 26-10-2023, end date 30-04-2025.<br>**2024 – present**, scientific and research project entitled "Research network of natural science universities for the development of the Polish dairy sector – research project" AGREEMENT No. MEiN/2023/DPI/2866, substantive manager of research tasks I.1 and II.1. |
| Subject area of the research project for which the candidate student is being recruited | The planned research includes the isolation and characterization (phenotypic, genotypic, biochemical) of lactic acid bacteria, originating from, among others, raw materials and food products, as well as determining their impact on selected quality characteristics and the possibilities of their use in obtaining dairy products. |
| <u>Contact details:</u><br>Institute<br>E-mail address<br>Telephone number | <br>Institute of Food Sciences<br>monika_garbowska@sggw.edu.pl<br>22 59 37 670 |