Candidate supervisor's information summary form

Name and surname, degree, title: dr hab. inż. Emilia Janiszewska-Turak, prof. SGGW	
Academic discipline/disciplines	Food and Nutrition Technology
Professional development (degrees and titles) in chronological order	06.2004 – **Msc eng.**; University of Warmia and Mazury in Olsztyn, Faculty of Food Science; field of study: Chemical and Process Engineering, specialisation in Food Processing Engineering 21 November 2008 – obtained a **PhD** in Agricultural Sciences, discipline: Food Technology and Nutrition, Warsaw University of Life Sciences, Faculty of Food Sciences, Department of Food Engineering and Production Organisation 5 November 2019 – awarded the **degree of habilitated doctor** in agricultural sciences, discipline: food technology and nutrition; Warsaw University of Life Sciences; Institute of Food Sciences, Department of Food Engineering and Production Organisation 1 May 2022 – **position of University Professor**
Most important publications/ patents in the last 3 years (maximum 10)	**Janiszewska-Turak, E**., & Radek, K. (2026). Designing Spray-Dried Powders Through pH Control and Carrier Selection: Insights from Model Systems to Carrot Juice. Applied Sciences, 16(3), 1277. **Janiszewska-Turak, E**., Kovalov, D., Kucy, A., Pobiega, K., & Rybak, K. (2026). Effects of thermal and pulsed electric field on processing on king oyster mushroom and summer black truffle. Translational Food Sciences, 2, vxaf022. Ossowski, S., Rybak, K., Pobiega, K., Sękul, J., Domżalska, Z., Gregorek, K., ... & **Janiszewska-Turak, E**. (2025). Antioxidant Activity and Microbial Quality of Freeze-Dried, Lactic Acid Fermented Peach Products. Molecules, 30(11), 2360. **Janiszewska-Turak, E**., Rybak, K., Pobiega, K., & Ossowski, S. (2025). Effect of Ultrasonic Pre-Treatment on the Textural, Structural, and Chemical Properties of Fermented Red Bell Peppers. Applied Sciences, 15(6), 2988. **Janiszewska-Turak, E**., Ossowski, S., Domżalska, Z., Gregorek, K., Sękul, J., Pobiega, K., & Rybak, K. (2025). Physicochemical and Structural Properties of Freeze-Dried Lacto-Fermented Peach Snacks. Applied Sciences, 15(11), 6347. **Janiszewska-Turak, E**., Rybak, K., Pobiega, K., & Ossowski, S. (2025). Effect of Ultrasonic Pre-Treatment on the Textural,

	Structural, and Chemical Properties of Fermented Red Bell Peppers. Applied Sciences, 15(6), 2988. **Janiszewska-Turak, E**., Rybak, K., Witrowa-Rajchert, D., Pobiega, K., Wierzbicka, A., Ossowski, S., ... & Gramza-Michałowska, A. (2024). Influence of Heat Treatment and Lactic Acid Fermentation on the Physical and Chemical Properties of Pumpkin Juice. Molecules, 29(19), 4519. **Janiszewska-Turak, E.,** Wierzbicka, A., Rybak, K., Pobiega, K., Synowiec, A., Woźniak, Ł., ... & Gramza-Michałowska, A. (2024). Studying the Influence of Salt Concentrations on Betalain and Selected Physical and Chemical Properties in the Lactic Acid Fermentation Process of Red Beetroot. Molecules, 29(20), 4803. Wierzbicka, A., & **Janiszewska-Turak, E**. (2024). Influence of the Salt Addition during the Fermentation Process on the Physical and Chemical Properties of Dried Yellow Beetroot. Applied Sciences-Basel, 14, 1–20. https://doi.org/10.3390/app14020524
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	Piotr Grzegory, MSc, 2016–2018, 'Shaping the physicochemical properties of dried strawberries', Faculty of Food Sciences, Warsaw University of Life Sciences, assistant supervisor, thesis defence on 9 February 2018.
Achievements in the area of projects/grants (in the last 5 years)	YouAreIn - Innovators in the agri-food industry, [2022-1-PL01-KA220-HED-000087693] Project manager at SGGW: Małgorzata Nowacka, start date 01-11-2022, end date 31-08-2025, completed; contractor
Subject area of the research project for which the candidate student is being recruited	Development of technology for obtaining functional powders based on vegetables and fruit.
<u>Contact details:</u> Institute E-mail address Telephone number	INSTITUTE OF FOOD SCIENCES Department of Food Engineering email: emilia_janiszewska_turak@sggw.edu.pl tel. +48 22 593 75 66