Candidate supervisor's information summary form

Name and surname, degree, title: Piotr Koczoń, prof. dr. hab.	
Academic discipline/disciplines	food and nutrition technology
Professional development (degrees and titles) in chronological order	**2020** professorship, agricultural science **2010** habilitated doctor of agricultural sciences in the field of food technology **1998** doctor of agricultural sciences in the field of food and nutrition technology **1993** Master of Science in Chemistry
Most important publications/ patents in the last 3 years (maximum 10)	1. Attempts to Use Thermal Imaging to Assess the Microbiological Safety of Poultry Meat in Modified Atmosphere Packaging. Edyta Lipińska, Katarzyna Pobiega, Kamil Piwowarek, **Piotr Koczoń**, Stanisław Błażejak. Applied Sciences-Basel, 2025, DOI:10.3390/app15137301. 2. Investigation of Oil Extracted from Roasted and Unroasted Oats with Use of Chemometrics. Palani Bharani, Siol Marta, Makouei Sina Joanna Bryś, Eliza Gruczyńska-Sękowska, **Piotr Koczoń**. Applied Sciences-Basel, 2024. 3. Quality Properties of Dried Banana Slices with Carboxymethyl Cellulose Coating Ultrasonic Pretreatments. Fereshteh Nadery Dehsheikh, Somayeh Taghian Dinani **Piotr Koczoń**, Joanna Bryś, Tomasz Niemiec, Lenka Kouřimská.; Foods, 2025, vol. 14, nr 22, s.1-22, Numer artykułu:3904. 4. Waste Dumps as Microplastic Hotspots: A Comparative Investigation at Urban, Suburban, and Rural Areas of Eastern India and Associated Risk Assessment. Mamun Mandal, Anamika Roy, Sneha Kumari Binha, Robert Popek, Arkadiusz Przybysz, **Piotr Koczoń**, Dinesh Prasad, Abhijit Sarkar. DOI10.1093/etojnl/vgaf086 5. The Analytical Possibilities of FT-IR Spectroscopy Powered by Vibrating Molecules. **Piotr Koczoń** Jakub T. Hołaj-Krzak, Bharani Palani, Tymoteusz Bolewski, Jarosław Dąbrowski, Bartłomiej Bartyzel, Eliza Gruczyńska-Sękowska. International Journal of Molecular Sciences. 2023. DOI:10.3390/ijms24021013. 6. Properties of Oil Extracted from Oat Grains before and after the Roasting Process Conducted under Different Conditions. Palani Bharani, Bryś Joanna, Gruczyńska-Sękowska Eliza, Andrzej Bryś, **Piotr Koczoń**, Biology and Life Sciences Forum, 2023. DOI:10.3390/foods2023-15044. 7. Applications of Silk Fibroin in Human and Veterinary Medicine. **Piotr Koczoń,** Alicja Dąbrowska, Ewa Laskowska, Małgorzata Łabuz, Katarzyna Maj, Jakub Masztakowski, Bartłomiej Bartyzel, Andrzej Bryś, Joanna Bryś, Eliza Gruczyńska-Sękowska. Materials, 2023, vol. 16, nr 22, s.1-18, Numer artykułu:7128. DOI 10.3390/ma16227128

Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral procedures) in chronological order	1. One ongoing doctoral program: "The investigation on the possibility of use of FT-IR spectral data combined with reference data and statistical modelling for versatile evaluation of raw and thermally treated oat grains". 2. Supervisor of the completed doctoral program of Magdalena Reder, M.Sc.: "The applicability of Fourier transformed mid infrared spectroscopy (FT-MIR) for versatile, rapid assessment of selected edible oils used for frying food products." 3. Supervisor of the completed doctoral program of Katarzyna Sujka, M.Sc.: " Identification and determination of adulterations of selected spirit beverages by FT-IR spectroscopy." 4. Supervisor of the completed doctoral program of Hanna Ciemniewska, M.Sc. “Physicochemical and technological characteristics of hazelnuts (Corylus avellana L.) grown in Polish climatic conditions”
Achievements in the area of projects/grants (in the last 5 years)	1. Scientific exchange to assess quality and risks of foods obtained by novel processing and packaging technologies "SEQUR FOOD" Ga. no. 101182843. 01 January 2025 - 30 December 2028 2. Chemical and microbiological hazard identification and characterization of cereals processed by novel non-thermal technologies as raw materials in plant-based drinks. EUBA-EFSA-2024-ENREL-01. 01 September 2025 - 31 August 2026
Subject area of the research project for which the candidate student is being recruited	Chemical and microbiological risk assessment of various foods (e.g. cereal grains with oats primarily,) fresh and proceeded during selected modern processing (including temperature-free) methods, such as ultrasound or microwaves. Application of statistical models constructed based on the results of classical chemical, and microbiological measurements and spectral data (FT-IR) to rapidly assess the chemical and microbiological quality of tested materials. The PhD student will participate in the SEQUR FOOD project (Horizontal MSCA-2023-SE-01).
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