Candidate supervisor's information summary form

Name and surname, degree, title: Lidia Stasiak-Różańska, PhD	
Academic discipline/disciplines	Food Technology and Nutrition
Professional development (degrees and titles) in chronological order	**2012** PhD in agricultural sciences in the field of food technology and nutrition; title of dissertation: "Research on the use of selected species of acetic acid bacteria to obtain a cell preparation with catalytic activity of glycerol dehydrogenase", Faculty of Food Sciences, Warsaw University of Life Sciences – SGGW. **2019**, PhD in agricultural sciences in the field of food technology and nutrition; title of scientific achievement: "Biotechnological production of dihydroxyacetone from waste glycerol using acetic acid bacteria and the concept of using this compound in combination with bacterial cellulose," Faculty of Food Sciences, Warsaw University of Life Sciences - SGGW.
Most important publications/ patents in the last 3 years (maximum 10)	1. Dhakala A., Stasiak-Różańska L., Adhikari A., Novel Approaches in Production and Application of Bacterial Cellulose in Food Industries, ed. Thomas Bayer, Manfred Kircher, Biowaste to Value-added Products Economics and Technologies, Springer, Berlin, Heidelberg, 2025 1-34, https://doi.org/10.1007/10_2025_285 2. Stasiak-Różańska L., Gawor J., Piwowarek K., Fabiszewska A., Aleksandrzak- Piekarczyk T., Co-Fermentation and Genomic Insights into Lactic Acid Bacteria for Enhanced Propionic Acid Production Using a Non-GMO Approach, Foods, 2025, 14, 1573, https://doi.org/10.3390/ foods14091573 3. Płoska J., Garbowska M., Ścibisz I., Stasiak-Różańska 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 4. 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 5. 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 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 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 8. Garbowska M., Berthold-Pluta A., Stasiak-Różańska 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 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	**2018-2022**, co-supervisor in the completed and defended doctoral dissertation of Joanna Cichowska, MSc, Eng., entitled "Analysis of the influence of polyols as osmoactive substances, ultrasound and pulsed electric field on the course of osmotic dehydration and drying of apple tissue", Main Supervisor: prof. dr hab. Dorota Witrowa-Rajchert, Faculty of Food Sciences (currently Faculty of Food Technology), Warsaw University of Life Sciences - SGGW. **2020 – present**, 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 (in the last 5 years)	**2019**, Characterization of genetic determinants of propionic acid biosynthesis and analysis of their functionality in selected lactic acid bacteria; [2018/29/B/NZ9/02278] Project manager at SGGW, start date 09-01-2019, end date 08-01-2023. **2021**, Physicochemical analyses, consultations, expert opinions, and opinions regarding food quality assessment Project manager at Warsaw University of Life Sciences - SGGW, start date: March 1, 2021, end date: December 31, 2021. **2022**, YouAreIn - Innovators in the Agri-Food Industry [2022-1-PL01-KA220-HED-000087693] contractor, start date 01-11-2022, end date 31-08-2025. **2023**, Development of innovative products and technologies for obtaining, producing, and processing A2 milk in the new breeding and implementation complex - MA-2 [00107.DDD.6509.00104.2022.10] contractor, start date 26-10-2023, end date 30-04-2025. **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, contractor, coordinator of the research task.
Subject area of the research project for which the candidate student is being recruited	The planned research includes the isolation and characterization (taxonomic, genetic, biochemical) of lactic acid bacteria occurring in niches in various parts of the world; searching for strains with unique properties useful in food production, obtaining a food product based on the milk of different species of mammals using additional cultures of isolated strains.
<u>Contact details:</u> Institute E-mail address Telephone number	 Institute of Food Sciences lidia_stasiak_rozanska@sggw.edu.pl 22 5937 539