

Candidate supervisor's information summary form

Dr hab. inż. Sabina Galus	
Discipline/ disciplines of science	Food technology and nutrition
Professional development (degrees and titles) in chronological order	<p>2021 - postdoctoral degree (habilitation) in agricultural sciences in the field of food technology and nutrition, Institute of Food Sciences, Warsaw University of Life Sciences</p> <p>2010 - PhD in agricultural sciences in the field of food technology and nutrition, Faculty of Food Technology, Warsaw University of Life Sciences</p>
Most important publications/patens over the last 3 years (maximum 10)	<p>Galus S., Mikus M., Ciużyńska A., Domian E., Kowalska J., Marzec A., Kowalska H. (2021). The effect of whey protein-based edible coatings incorporated with lemon and lemongrass essential oils on the quality attributes of fresh-cut pears during storage. <i>Coatings</i>, 11(7), 745, 1-19</p> <p>Mikus M., Galus S., Ciużyńska A., Janowicz M. (2021). Development and characterization of novel composite films based on soy protein isolate and oilseed flours. <i>Molecules</i>, 26(12), 3738, 1-18</p> <p>Kowalska H., Marzec A., Domian E., Kowalska J., Ciużyńska A., Galus S., (2021). Edible coatings as osmotic dehydration pretreatment in nutrient-enhanced fruit or vegetable snacks development: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i>, 1-34</p> <p>Galus S., Gouathitz M., Kowalska H., Debeaufort F. (2020). Effect of candelilla or carnauba wax on barrier, mechanical, optical, structural properties of sodium caseinate edible films. <i>International Journal of Molecular Sciences</i>, 21(24), 9349, 1-20</p> <p>Galus S., Arik Kibar A. E., Gniewosz M., Kraśniewska K. (2020). Novel materials in the preparation of edible films and coatings – a review. <i>Coatings</i>, 10 (7), 674, 1-14</p> <p>Villa C.C., Galus S., Nowacka M. Magri A., Petriccione M., Gutiérrez T.J. (2020). Molecular sieves for food applications: a review. <i>Trends in Food Science & Technology</i>, 102, 102-122</p> <p>Kraśniewska K., Galus S., Gniewosz M. (2020). Biopolymers-based materials containing silver nanoparticles as active packaging for food applications – a review. <i>International Journal of Molecular Sciences</i>, 21(3), 1-17</p>

	<p>Galus S., Lenart A. (2019). Optical, mechanical, and moisture sorption properties of whey protein edible films. <i>Journal of Food Process Engineering</i>, 42(6), 1-10</p> <p>Galus S., Kadzińska J. (2019). Gas barrier and wetting properties of whey protein isolate-based emulsion films. <i>Polymer Engineering & Science</i>, 59, E376-E383</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	<p>Supervisor at the Doctoral School of the Warsaw University of Life Sciences (PhD thesis 2021-2025)</p> <p>Assistant supervisor at the Doctoral School of the Warsaw University of Life Sciences (1 PhD thesis 2020-2024, 2 PhD thesis 2019-2023)</p>
Project/grants achievements (from the last 10 years)	<p>Iuventus Plus 2011 013371 MNiSW (2012-2015) „Influence of hydrophobic substances on physical properties of films made of natural polymers” (project manager)</p> <p>Biostrateg 3/343817/17/NCBR/2018 NCBiR (2018-2021) „Development of an innovative method of calculating the carbon footprint for the basic basket of food products” (team member)</p> <p>Miniatura 5 DEC-2021/05/X/NZ9/00746 NCN (2021-2022) „Assessment of the possibility of using biopolymer colored films as colorimetric pH indicators” (project manager)</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	<p>Development and characterisation of active biopolymer packaging films. Food coating as mild technology in determining the food quality. Possibilities of using waste materials in the production of biodegradable packaging.</p>
<p><u>Contact details:</u></p> <p>Faculty/Institute</p> <p>E-mail address</p> <p>Tel.</p>	<p>Institute of Food Science</p> <p>Department of Food Engineering and Process Management</p> <p>sabina_galus@sggw.edu.pl</p> <p>22 593 75 79</p>