

### Candidate supervisor's information summary form

Name and surname, degree, title: <b>Artur Wiktor, dr hab. inż</b>	
Discipline/ disciplines of science	Food technology and nutrition
Professional development (degrees and titles) in chronological order	2011 – MSc 2016 - PhD 2021 – habilitation
Most important publications/patens over the last 3 years (maximum 10)	<ol style="list-style-type: none"> <li>1. Wiktor, A., Chadzyska, M., Rybak, K., Dadan, M., Witrowa-Rajchert, D., &amp; Nowacka, M. (2022). The Influence of Polyols on the Process Kinetics and Bioactive Substance Content in Osmotic Dehydrated Organic Strawberries. <i>Molecules</i>, 27(4), 1376.</li> <li>2. Mandal, R., Wiktor, A., Mohammadi, X., &amp; Pratap-Singh, A. (2022). Pulsed UV light irradiation processing of black tea infusions: Effect on color, phenolic content, and antioxidant capacity. <i>Food and Bioprocess Technology</i>, 15(1), 92-104.</li> <li>3. Wiktor, A., Landfeld, A., Matys, A., Novotná, P., Dadan, M., Kovářiková, E., ... &amp; Houška, M. (2021). Selected Quality Parameters of Air-Dried Apples Pretreated by High Pressure, Ultrasounds and Pulsed Electric Field—A Comparison Study. <i>Foods</i>, 10(8), 1943.</li> <li>4. Wiktor, A., Parniakov, O., Toepfl, S., Witrowa-Rajchert, D., Heinz, V., &amp; Smetana, S. (2021). Sustainability and bioactive compound preservation in microwave and pulsed electric fields technology assisted drying. <i>Innovative Food Science &amp; Emerging Technologies</i>, 67, 102597.</li> <li>5. Wiktor, A., &amp; Witrowa-Rajchert, D. (2020). Drying kinetics and quality of carrots subjected to microwave-assisted drying preceded by combined pulsed electric field and ultrasound treatment. <i>Drying Technology</i>, 38(1-2), 176-188.</li> <li>6. Rybak, K., Samborska, K., Jedlinska, A., Parniakov, O., Nowacka, M., Witrowa-Rajchert, D., &amp; Wiktor, A. (2020). The impact of pulsed electric field pretreatment of bell pepper on the selected properties of spray dried juice. <i>Innovative Food Science &amp; Emerging Technologies</i>, 65, 102446.</li> <li>7. Wiktor, A., Mandal, R., Singh, A., &amp; Pratap Singh, A. (2019). Pulsed Light treatment below a Critical Fluence (3.82 J/cm<sup>2</sup>) minimizes photo-degradation and browning of a model Phenolic (Gallic Acid) Solution. <i>Foods</i>, 8(9), 380.</li> <li>8. Lammerskitten, A., Wiktor, A., Siemer, C., Toepfl, S., Mykhailyk, V., Gondek, E., ... &amp; Parniakov, O. (2019). The effects of pulsed electric fields on the quality parameters of freeze-dried apples. <i>Journal of Food Engineering</i>, 252, 36-43.</li> <li>9. Wiktor, A., Dadan, M., Nowacka, M., Rybak, K., &amp; Witrowa-Rajchert, D. (2019). The impact of combination of pulsed electric field and ultrasound treatment on air drying kinetics and quality of carrot tissue. <i>Lwt</i>, 110, 71-</li> </ol>

<p>Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order</p>	<ol style="list-style-type: none"> <li>1. Supervisor of one doctoral dissertation, open programme</li> <li>2. Co-supervisor of one defended doctoral dissertation, 2021</li> <li>3. Co-supervisor of four doctoral dissertations, open programmes</li> </ol>
<p>Project/grants achievements (from the last 10 years)</p>	<ol style="list-style-type: none"> <li>1. European Commission grant under the Horizon 2020 program entitled "Innovative down-scaled FOod processing in a boX" No. 817683, acronym: FOX, 2019-2022, Project Manager</li> <li>2. Project Core Organic ID 32 (ERA-NET, NCBR,), acronym: MILDSUSFRUIT, "Innovative Mild Processing Tailored to Ensure Sustainable and High Quality Organic Fruit. Products ", 2020-2023, Contractor</li> <li>3. Works commissioned under the project entitled "Development of a technology for hybrid drying of waste and by-products of the fruit and vegetable industry", grant application no. POIR.01.01.01-00-0086 / 18, no. SGGW 506-01-092600-Q00515-99, 2018-2021, Project Manager.</li> <li>4. Project LIDER No. 497 / L-4/2012 (NCBiR, LIDER): "The use of pulsed electric field and a combined method using pulsed electric field and ultrasounds to support the process of drying plant tissue", 2013-2016, project manager</li> <li>5. Project luventus Plus IP2014 033173 (Ministry of Science and Higher Education) entitled "Application of innovative methods to obtain fruit snacks", 2015-2018, contractor</li> <li>6. Preludium 4 project no. 2012/07 / N / NZ9 / 02076 (NCN, PRELUDIUM) entitled "Study of the mechanism of ultrasound and steam blanching as preliminary treatments before microwave-convection drying of selected herbs", 2013-2017, contractor</li> </ol>
<p>Topic – research problem – for which the candidate supervisor seeks a doctoral student</p>	<p>The use of non-thermal technologies to support unit processes, their impact on food quality, energy and material efficiency</p>
<p><u>Contact details:</u>          Faculty/Institute          E-mail address          Tel.</p>	<p>Institute of Food Sciences  <a href="mailto:artur_wiktor@sggw.edu.pl">artur_wiktor@sggw.edu.pl</a>          22 593 75 60</p>