

### Candidate supervisor's information summary form

Danuta Jaworska PhD, assistant professor	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles)	2021 r. – Professor Warsaw University of Life Sciences 2016 - habilitated doctor of agricultural sciences in the discipline of food technology and nutrition 2004 - PhD in agricultural sciences in the discipline of food technology and nutrition
Most important publications/pat ents over the last 3 years (maximum 10)	<ol style="list-style-type: none"> <li>1. Przybylski, W.; Jaworska, D.; Kajak-Siemaszko, K.; Sałek, P.; Pakuła, K. Effect of Heat Treatment by the Sous-Vide Method on the Quality of Poultry Meat. <i>Foods</i> 2021, 10, 1610. <a href="https://doi.org/10.3390/foods10071610">https://doi.org/10.3390/foods10071610</a>, MNiSW-100 pkt, IF= 4,350</li> <li>2. Jaworska D., Rosiak E., Kostyra E., Jaszczyk K., Wroniszewska M., Przybylski W.: Effect of Herbal Addition on the Microbiological, Oxidative Stability and Sensory Quality of Minced Poultry Meat, <i>Foods</i>, 2021, vol. 10, nr 7, s.1-16, nr art.:1537. DOI:10.3390/foods10071537, MNiSW- 100 pkt, IF= 4,350</li> <li>3. Smagowska E., Jaworska D., Current state of research on the quality of meat from polish native pig breeds. <i>Animals Science, Papers and Reports</i>. 2021, 39, 2, 131-140. MNiSW = 100 pkt, IF = 0,725</li> <li>4. Sałek P., Konieczka P., Przybylski W; Jaworska D., Rosikiewicz A., Nowicka K., Montowska M. Szkopek D., Kinsner M., Cieślak A. Gradually Increasing Vitamin E Dose Allow To Increase Dietary Polyunsaturation Level while Maintaining the Oxidation Status of Lipids and Proteins in Chicken Breast Muscle. <i>Annals of Animal Science</i>. 2021 21, 4, 1523–1541; IF=1,157; MNiSW-100 pkt</li> <li>5. Przybylski W., Sałek P., Kozłowska L., Jaworska D., Stańczuk J. Metabolomic analysis indicates that higher drip loss may be related to the production of methylglyoxal as a by-product of glycolysis. <i>Poultry Science</i>, 2022; 101; 2, 1-11. doi: 10.1016/j.psj.2021.101608, 101.101608; IF=3,196; MNiSW-140 pkt</li> <li>6. Przybylski W., Jaworska D., Sionek B., Sankowska W. and Wójtowicz M. Functional and Sensory Properties of Gingerbread Enriched with the Addition of Vegetables. <i>Applied Sciences</i>. 2022, 12, 9267</li> <li>7. Konieczka P., Żelechowska E., Przybylski W., Jaworska D., Sałek P., Kinsner M., Jankowski J., The Sarcoplasmic Protein Profile of Breast Muscle in Turkeys in Response to Different Dietary Ratios of Limiting Amino Acids and Clostridium perfringens-Induced Inflammation, <i>Poultry Science</i>, 2022, 102195</li> <li>8. Przybylski W., Jaworska D., Sot M., Sieczko L., Niemyjski S., Dukaczewska K. Wojtasik-Kalinowska I. Can Bioelectrical Impedance Analysis (BIA) Be Used to Predict Pig's Meat Quality In Vivo? <i>Applied. Sciences</i>. 2022, 12, 12035</li> <li>9. Przybylski, W.; Jaworska, D.; Płecha, M.; Dukaczewska, K.; Ostrowski, G.; Sałek, P.; Sawicki, K.; Pawłowska, J. Fungal Biostarter Effect on the Quality of Dry-Aged Beef. <i>Foods</i> 2023, 12, 1330</li> </ol>

<p>Experience in work with doctoral students (defended doctoral order)</p>	<p>1. Relationship between sensory quality and chemical composition of traditional sausage from White Koluda geese - defended doctorate in 2019; assistant supervisor (Katarzyna Nowicka)</p> <p>2.. Selected conditions for consumer acceptance of bread with different fiber content; - doctorate defended in 2019 assistant supervisor (Maria Królak)</p> <p>3. Determinants of sensory quality of traditional raw ripening tenderloins, - main supervisor – defended doctorate 2021, Ewa Smagowska</p>
<p>Project/grants achievements (from the last 10 years)</p>	<p>Bio-based products, innovative technologies for the production of healthy bakery products and low-calorie pasta "- Operational Program Innovative Economy, No. POIG.01.03.01-14-041 / 12 2013-2015, contractor</p> <p>2. Grant NCN No. 2013/09 / B / NZ9 / 00291: "The effect of the addition to the dietary dose of carnosic acid, selenium yeast preparation or selenate (VI) on the concentration of fatty acids, Se, and cholesterol and its oxidation products in the body of lambs", head project: prof. dr hab. M. Czauderna - project task manager:</p> <p>3. Grant NCN No. 2012/05 / B / ST4 / 01219: "Chemical and biological studies of selenium biotransformation processes in selenophilic plants and probiotic bacteria in terms of their use in functional food, project manager: prof. dr hab. M. Czauderna; project task manager</p> <p>4. Grant Bioactivity of cannabidiol and nano-selenium in maintaining the immune potential and integrity of the digestive tract in chickens "(No. 2018/29 / B / NZ9 / 01351) under the NCN OPUS program, project manager Dr. hab. Paweł Konieczka, contractor of the task in the project</p> <p>5. Project: Processing of plant and animal products with ecological methods: Optimization of technology for processing meat, milk and aquaculture products with simultaneous extension of storage life. 2020 / 027.7.2020; Topic: Application of environmental lactic acid bacteria to optimize the production process of organic cottage cheese. Objective subsidy of the Minister of Agriculture and Rural Development of 29 July 2015 on the rates of objective subsidies for various entities performing tasks for agriculture (Journal of Laws of 2019, item 1522) Decision JPR.re.027.7.2020; task manager dr hab. Dorota Zielińska, prof. SGGW; - contractor in the project</p> <p>6. Development of bio-starters supporting dry maturation of beef. Research project NCBiR TANGO-IV-C / 0005 / 2019-00, task manager in the project prof. dr hab. Wiesław Przybylski; contractor in the project</p> <p>7. Healthy Snack - Optimizing the quality of a high-fiber snack product in terms of probiotic enrichment. NCBiR Investment Agreement POIR.01.03.01-00-0004 / 17 No. 6/2021 of August 20, 2021 with the Invento fund. - task manager in the project</p>
<p>Topic – research problem – for which the candidate supervisor seeks a student</p>	<p>Sensory, technological, physicochemical conditions of the quality of various food groups, traditional, conventional and supplemented foods. Searching for waste management to develop new food products, zero waste</p>
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