Candidate supervisor's information summary form

maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: Monika Trząskowska, PhD, associate professor	
Discipline/ disciplines of science	nutrition and food technology
Professional development (degrees and titles) in chronological order	**Postdoctoral degree** (dr hab.) – 2019 – "Research on ensuring the quality and safety of functional food"; **PhD** – 2006 - "Prognostic models of growth and survival of probiotic bacteria in selected food products"; **MSc, Eng**. – 2001 - "Predicting the growth, survival and inactivation of selected groups of bacteria in modelled meat products"
Most important publications/patens over the last 3 years (maximum 10)	1. Kruk Marcin, Varmanen Pekka, Edelmann Minnamari, Chamlagain Bhawani, Trząskowska Monika: Food by-product valorisation in nutrients through spent brewer's yeast bioprocessing with Propionibacterium freudenreichii, Journal of Cleaner Production, Elsevier BV, vol. 434, 2024, s. 1-15, DOI:10.1016/j.jclepro.2023.140102. 2. Kucukgoz Kubra, Echave J., Garcia-Oliveira P., Seyyedi-Mansour S., Donn P., Xiao J., Trząskowska Monika, Prieto M. A.: Polyphenolic profile, processing impact, and bioaccessibility of apple fermented products, Critical Reviews in Food Science and Nutrition, 2024, s. 1-20, DOI:10.1080/10408398.2023.2277353. 3. Pokorski Patryk, Trząskowska Monika: In Situ Inactivation of Selected Bacillus Strains in Brewer's Spent Grain during Fermentation by Lactococcus lactis ATCC 11454—The Possibility of Post-Production Residues Management, Foods, Molecular Diversity Preservation International (MDPI), vol. 12, nr 12, 2023, Numer artykułu: 2279, s. 1-15, DOI:10.3390/foods12122279. 4. Porumpathuparamban Murali Aparna, Trząskowska Monika, Trafiałek Joanna: Microorganisms in Organic Food-Issues to Be Addressed, Microorganisms, vol. 11, nr 6, 2023, Numer artykułu: 1557, s. 1-14, DOI:10.3390/microorganisms11061557. 5. Horoszewicz Joanna, Kruk Marcin, Król Katarzyna, Jaworska Danuta, Hallmann Ewelina, Trząskowska Monika: The use of hazelnut seed skins for the fortification of food with polyphenols and to increase food safety, Żywność. Nauka. Technologia. Jakość, Polskie Towarzystwo Technologów Żywności, vol. 29, nr 1, 2022, s. 102-111, DOI:10.15193/zntj/2022/130/411. 6. Kucukgoz Kubra, Trząskowska Monika: Nondairy Probiotic Products: Functional Foods That Require More Attention, Nutrients, vol. 14, nr 4, 2022, Numer artykułu: 753, s. 1-10, DOI:10.3390/nu14040753. 7. Trząskowska Monika, Hunt Kevin, Rodríguez-Lázaro David: Risk assessment of enteric viruses along the food chain and in the population, EFSA Journal, vol. 20, nr s5, 2022, e200918, s. 1-9, DOI:10.2903/j.efsa.2022.e200918. 8. Trząskowska Monika, Neffe-Skocińska Katarzyna, Okoń Anna, Zielińska Dorota, Szydłowska Aleksandra, Łepecka Anna , Kołożyn-Krajewska Danuta: Safety Assessment of Organic High-Protein Bars during Storage at Ambient and Refrigerated Temperatures, Applied Sciences-Basel, MDPI, vol. 12, nr 17, 2022, s. 1-14, DOI:10.3390/app12178454. 9. Kruk Marcin, Trząskowska Monika: Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination

	Environment, Foods, MDPI, vol. 10, nr 3, 2021, s. 542, DOI:10.3390/foods10030542. 10. Kruk Marcin, Trząskowska Monika: Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination Environment, Foods, vol. 10, nr 3, 2021, 542, s. 1-20, DOI:10.3390/foods10030542.
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	M. Kruk: Analysis of bioactive compounds in selected waste materials from the food industry and assessment of the possibility of their reuse; PhD student at the Doctoral School – SGGW, from the academic year 2021/2020 K. Kucukgoz: Development and nutritional assessment of potentially probiotic non-dairy product - in vitro research; PhD student at the Doctoral School – SGGW, from the academic year 2020/2021
Project/grants achievements (from the last 10 years)	1. EU-FORA – The European Food Risk Assessment Fellowship Programme, Risk assessment of herbs and edible flowers, AGREEMENT NUMBER – EUBA-EFSA-2022-ENREL-02 – GA13, head. 2. Analysis of biofilm formation and penetration of pathogenic bacteria into the seeds of food sprout, 2018, National Science Center, No. DEC-2018/02 / X / NZ9 / 02119 of 05.12.2018, SGGW in Warsaw, head. 3. Development of a system for monitoring waste food and an effective program to rationalize losses and reduce food waste, acronym: PROM, as part of the competition NCBiR Gospostrateg 1/385753 / 1NCBR / 2018, doer. 4. Processing of plant and animal products with ecological methods: optimization of the technology of smoking processes of organic sausages, cheese and organic fish, IBPRS in Warsaw, Subsidy of the Minister of Agriculture and Rural Development in 2018, doer. 5. Research on innovative solutions in the field of meat processing, limiting the addition of nitrates and nitrites, including the use of fermented milk of various breeds of animals in the field of meat and offal processing to affect the health, sensory parameters and durability of products, IBPRS in Warsaw, Minister's subsidy Agriculture and Rural Development in 2018, doer. 6. Processing of plant and animal products with organic methods: Research on innovative solutions to improve the characteristics and sensory parameters of organic fruit and vegetable processing products, including the preservation of nutrients of the products obtained SGGW in Warsaw, Subsidy of the Minister of Agriculture and Rural Development for 2018, doer.
Topic – research problem – for which the candidate supervisor seeks a doctoral student	microbiological quality of food, fermented food development, risk assessment in the food chain, biofilm in the food production environment
Contact details: Faulty/Institute E-mail address Tel.	 Institute of Human Nutrition Sciences monika_trzaskowska@sggw.edu.pl 22 59 370 67