

Candidate supervisor's information summary form

Name and surname, degree, title: Emilia Janiszewska-Turak, dr hab. inż., prof. SGGW	
Scientific discipline/ disciplines	Food Technology and Nutrition
Professional development (degrees and titles) in chronological order	<p>1999-2004 University of Warmia and Mazury in Olsztyn - M.Sc. Faculty of Food Science field: chemical and process engineering</p> <p>2004-2008 Warsaw University of Life Sciences - doctoral degree PhD degree, Faculty of Food Sciences, Department of Food Engineering and Product Management</p> <p>21.11.2008 - obtaining PhD degree in the field of agricultural sciences, discipline Food Technology and Nutrition</p> <p>2008-2019 Warsaw University of Life Sciences - post-doctoral degree Institute of Food Sciences, Department of Food Engineering and Product Management</p> <p>15.11.2019 - conferment by the Disciplinary Council of the degree of doctor habilitated in the field of agricultural sciences, discipline of Food Technology and Nutrition</p> <p>05.2022 - Professor of the Warsaw University of Life Sciences</p>
Most important publications/ patents in the last 3 years (maximum 10)	<ol style="list-style-type: none"> 1. Janiszewska-Turak, E., & Szulc, K. (2024). Chapter 7 - Spray drying of coffee. W S. M. Jafari & K. Samborska (Red.), Spray Drying for the Food Industry: Unit Operations and Processing Equipment in the Food Industry (s. 189–222). 2. Wierzbicka, A., & Janiszewska-Turak, E. (2024). Influence of the Salt Addition during the Fermentation Process on the Physical and Chemical Properties of Dried Yellow Beetroot. Applied Sciences-Basel, 14 , 1–20. https://doi.org/10.3390/app14020524 3. Florowska, A., Florowski, T., Kruszewski, B., Janiszewska-Turak, E., Bykowska, W., & Ksibi, N. (2023). Thermal and Modern, Non-Thermal Method Induction as a Factor of Modification of Inulin Hydrogel Properties. Foods , 12 , 1–16. https://doi.org/10.3390/foods12224154 4. Janiszewska-Turak, E., Pobiega, K., Rybak, K., Synowiec, A., Woźniak, Ł., Trych, U., Gniewosz, M., & Witrowa-Rajchert, D. (2023). Changes in Physical and Chemical Parameters of Beetroot and Carrot Juices Obtained by Lactic Fermentation. Applied Sciences-Basel, 13, 1–15. https://doi.org/10.3390/app13106113 5. Krzykowski, A., Dziki, D., Rudy, S., Polak, R., Biernacka, B., Gawlik-Dziki, U., & Janiszewska-Turak, E. (2023). Effect of Air-Drying and Freeze-Drying Temperature on the Process Kinetics and Physicochemical Characteristics of White Mulberry Fruits

	<p>(<i>Morus alba</i> L.). <i>Processes</i>, 11, 1–11. https://doi.org/10.3390/pr11030750</p> <p>6. Janiszewska-Turak, E., Walczak, M., Rybak, K., Pobiega, K., Gniewosz, M., Woźniak, Ł., & Witrowa-Rajchert, D. (2022). Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. <i>Molecules</i>, 27, 1–16. https://doi.org/10.3390/molecules27031008</p> <p>7. Janiszewska-Turak, E., Rybak, K., Pobiega, K., Nikodem, A., & Gramza-Michałowska, A. (2022). Sustainable Production and Characteristics of Dried Fermented Vegetables. <i>Fermentation</i>, 8, 1–14. https://doi.org/10.3390/fermentation8110659</p> <p>8. Janiszewska-Turak, E., Tracz, K., Bielińska, P., Rybak, K., Pobiega, K., Gniewosz, M., Woźniak, Ł., & Gramza-Michałowska, A. (2022). The Impact of the Fermentation Method on the Pigment Content in Pickled Beetroot and Red Bell Pepper Juices and Freeze-Dried Powders. <i>Applied Sciences-Basel</i>, 12, 1–16. https://doi.org/10.3390/app12125766</p> <p>9. Janiszewska-Turak, E., Witrowa-Rajchert, D., Rybak, K., Rolof, J., Pobiega, K., Woźniak, Ł., & Gramza-Michałowska, A. (2022). The Influence of Lactic Acid Fermentation on Selected Properties of Pickled Red, Yellow, and Green Bell Peppers. <i>Molecules</i>, 27, 1–18. https://doi.org/10.3390/molecules27238637</p>
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral programmes/procedures) in chronological order	M.Sc. Piotr Grzegory, 2016-2018, "Formation of physicochemical properties of dried strawberries", Faculty of Food Sciences, Warsaw University of Life Sciences, assistant supervisor; thesis defence 09.02.2018.
Project/grants achievements (in the last 10 years)	<p>1. project leader - 'Influence of extraction type on the quality of microencapsulated pigments obtained from orange carrot and red beet', 09.2013- 06.2014, Research Task Grant from internal competition mode at SGGW for young researcher or PhD student,</p> <p>2. project leader - "Analysis of the bed structure and particles of powders obtained from fermented vegetable juices by spray drying", project from Miniatura 3 competition, 2019/03/X/NZ9/00388</p>
Topic – research problem – for which the candidate supervisor seeks a doctoral student	Study on the influence of a pre-treatment on the physical and chemical properties of vegetable powders and on their use as food additives.
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