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Institute/Department:	Department of Fruit, Vegetable and Plant Nutraceutical Technology
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UPWr Base of Knowledge - link:	https://bazawiedzy.upwr.edu.pl/info.seam?id=UPWrddc7b8146ee3404388e919cda02deef
Researchgate:	
Personal website / Working group website:	
Participation in projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)):	<p>The role of interactions between <i>Sorbus domestica</i> L. phytonutrients on shaping food with programmed health-promoting properties, bioavailability, and bioaccessibility. NCN, 2024-2028, PI</p> <p>The development of functional, high-protein vegetable pastes in a breakthrough on the food market dedicated to people at risk of diet-related diseases and inflammations of the body. NCBR, NUTRITECH I-002C/22, 2023-2026, PI</p> <p>Leaves of fruits trees as donors of natural bioactive substances used in preventive strategies of selected civilization diseases. NCN, 2019-2024, PI</p>
PhD topic:	Technological aspects of the production of functional plant based milk products
Research discipline in Doctoral School:	Nutrition and Food Technology
Short description of the research problem to be solved in the PhD (minimum 1000 characters):	<p>Dynamic development of our civilization has contributed to huge advances in science and technology and considerably improved our living conditions. Unfortunately, technological advances in the developed and developing countries and the associated diet (i.e. high and frequent consumption of fast food) are not conducive to health. We consume too many calories from improper sources, and still not enough fruits and vegetable as 400g per day as recommended by WHO. These indicates about numerous health related problems and exacerbated the issue of population aging.</p> <p>The main aim of this PhD disertation will be to assess the impact of technological parameters on designing new, innovative, functional plant based milk products with targeted health-promoting properties, acceptable sensory properties, and desired shelf-life stability. The secondary aim of this disertation will be to determine the multidimensional role of phytonutrients (i.e. polyphenolic compounds, vitamins, amino acids, minerals) new products in shaping the health-promoting potential, bioavailability, and bioaccessibility in the prevention and treatment of civilization diseases.</p>
Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters):	<ul style="list-style-type: none"> •master of Food Science or Pharmacia •knowledge of the basic techniques used in analysis as chromatographic and spectrophotometric method •knowledge of the methods of analysis of bioactivity, especially antioxidant property and others •knowledge in separation and isolation techniques of bioactive compounds from plant materials •experience in work with enzymatic analysis •knowledge of the digestion and bioavailability of bioactive compounds •knowledge of the food technology.
a) Project title:	none
b) Agreement number:	none
c) Number of months in the project to support PhD student (in months; starting from 1st of October 2024):	0
Project website:	