| Name and surname: | Agnieszka Kita |
|---|---|
| Academic Degree: | prof. dr hab. inż. (Prof.) |
| Institute/Department: | Department of Food Storage and Technology |
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| ORCID: | 299407657 |
| UPWr Base of Knowledge - link: | https://bazawiedzy.upwr.edu.pl/info.seam?id=UPWre319aa98f0b44685b78c9f0efc220251 |
| Researchgate: | |
| Personal website / Working group website: | |
| Participation in projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): | SEASONED - ADVANCES IN FOOD SENSORY ANALYSES OF NOVEL FOODS (Horizon Europe) (2022-2025) Project Coordinator<br>Opracowanie żywności funkcjonalnej stosowanej m.in. w profilaktyce chorób cywilizacyjnych Nutritech (NCBR) - PI (on the side of UPWr) |
| PhD topic: | The effect of various methods of thermal treatment on the stability of biologically active compounds in snack 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): | The work will compare various methods of thermal processing (traditional frying, frying in vacuum conditions, expansion in hot air, microwave) on the stability of bioactive compounds (polyphenols, fatty acids) in a new generation of snack products with designed composition and properties. The sources of bioactive compounds will be raw materials of plant origin, especially by-products or waste of the food industry, from which extracts or appropriate fractions will be obtained. The research will include the selection of appropriate raw materials and technological parameters to obtain products with the highest potential and good sensory characteristics.<br>Physico-chemical and sensory properties, as well as bioactive potential, will be analyzed in the obtained products. Special focus will be dedicated on developing sensory analyses of obtained new snacks. Selected products will be subjected to storage tests, which will be carried out in standard conditions or with the use of a climatic chamber enabling accelerated tests in critical conditions. |
| Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): | PhD candidate should have completed studies in the field of food and nutrition technology or a related field, ability to work in a laboratory, knowledge of methods used to assess the quality of raw materials and products of plant origin, knowledge of methods used for sensory evaluation of food and the ability to interpret the results obtained; The candidate should should show commitment, be open to cooperation in international teams, and to introduce new solutions; good knowledge of English, ability to work with the use of Excell, Statistica (or other statistical) programs |
| a) Project title: | ADVANCES IN FOOD SENSORY ANALYSES OF NOVEL FOODS |
| b) Agreement number: | Project 101079003 — SEASONED |
| c) Number of months in the project to support PhD student (in months; starting from 1st of October 2024): | 3 |
| Project website: | http://www.seasonedproject.eu/ |