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| Academic Degree: | dr hab. inż. (DSc.) |
| Institute/Department: | Department of Functional Food Product Development |
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| ORCID: | 0000-0002-0300-0407 |
| UPWr Base of Knowledge - link: | https://bazawiedzy.upwr.edu.pl/info/author/UPWr/366b117da5914ad6b250e7e7e43bc49/Profile%2Bosoby%2B%25E2%280%2593%2BMa%25C%2582gorzata%2BKorzeniowska%2B%25E2%280%2593%2BUniwersytet%2BPrzyrodniczy%2Bwe%2Bwroc%25C%2582awiu?r=author&tab=&lang=pl |
| Researchgate: | |
| Personal website / Working group website: | |
| Participation in projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): | <p>2022-2024 Plant-based diet to ensure progress towards sustainable production and consumption. Swedish Institute Baltic Ser Cooperation Seed funding - RF</p> <p>2020-2023 EuroDietFood Erasmus+ project: European Dimension of Internationalization of Doctoral Study in Biotechnology and Food Sciences - European dimension of internationalization of doctoral research studies in biotechnological and food sciences. 2020-1-SK01-KA203-078363 - PI</p> <p>2020-2024 ERA-NET SUS-FOOD2 - Fermentation-induced valorization of side stream blends from oilseed and dairy industry (FERBLEND) - RF</p> <p>2020-2024 ALPHORN Interaction between bioactive compounds and carriers during drying of fruit juices (HES-SO Valais-Wallis, University of Applied Sciences, Sion) - RF</p> <p>2020-2024 NCN OPLUS-18 Project: Molecular and physiological response of foodborne pathogens to selected natural bioactive compounds and development of novel biodegradable polymers with antibacterial activity B080.0020.20 - RF</p> <p>2021-2023 EkoPion Ltd., Project no B090.0001.20: Wykonanie badań związków polifenolowych, kwasów tłuszczowych oraz charakterystyki mięsa drobiowego na potrzeby planowanego projektu badawczo-rozwojowego (I/P/WR 2019) - PI</p> <p>2020-2023 Silesia Ltd. Project no B090.0084.20: wykonanie usługi badawczej w zakresie analiz wartości odżywczej oraz czynników anty-żywnościowych produktów mięsno-warzywnych - PI</p> <p>2021-2023 Opracowanie nowej technologii suszenia sublimacyjnego z zastosowaniem hybrydowego dostarczenia ciepła w aspekcie znaczącego ulepszenia produktu i zmniejszenia emergencji procesu" NCBR POIR.01.01.01.00-2037/20 - RF</p> <p>2021-2022 EISuFood - Study about food habits and knowledge about edible insects as sustainable foods - PI</p> <p>2019-2021 ERA-NET Co-Fund Horyzont 2020 - FACCE SURPLUS Sustainable and Resilient Agriculture for Food and Non-Food Systems. PROWASTE Protein-fibre fibre biorefinery for scattered material streams. Project no B070.0005/18 - PI</p> |
| Do you plan to engage support of second supervisor or auxiliary supervisor? | YES Second supervisor (from other discipline, Polish or international research unit) |
| Name and surname: | Jose Angel Perez Alvarez |
| Academic Degree: | Prof. |
| Faculty, Institute/Department: | University Miguel Hernandez de Elche, Spain |
| e-mail address: | ja.perez@umh.es |
| ORCID: | 0000-0002-1143-5646 |
| UPWr Base of Knowledge - link or most important publications from last 3 year (JCR) / patents from last 3 years (maximum 5): | <p>1. Cerrón-Mercado, F.; Pérez-Alvarez, J.A.; Nolasco-Cama, D.; Salva-Ruiz, B.; Téllez-Monzón, L.; Fernández-López, J.; Viuda-Martos, M. Chemical Composition, Antioxidant and Antibacterial Activities of Essential Oil Obtained from Chincho (Tagetes elliptica Sm) Leaves Grown in the Peruvian Andes. <i> Foods</i> 2023, 12, 894. https://doi.org/10.3390/foods12040894</p> <p>2. Cerrón-Mercado, F.; Salva-Ruiz, B.K.; Nolasco-Cama, D.; Espinoza-Silva, C.; Fernández-López, J.; Pérez-Alvarez, J.A.; Viuda-Martos, M. Development of Chincho (Tagetes elliptica Sm.) Essential Oil Organogel Nanoparticles through Ionic Gelation and Process Optimization with Box-Behnken Design. <i>Gels</i> 2022, 8, 815. https://doi.org/10.3390/gels8120815</p> <p>3. Botella-Martinez, C.; Sayas-Barberá, E.; Pérez-Alvarez, J.A.; Viuda-Martos, M.; Fernández-López, J. Chia and hemp oils-based gelled emulsions as replacers of pork backfat in burgers: effect on lipid profile, technological attributes and oxidation stability during frozen storage. <i> International Journal of Food Science & Technology</i> 2022. <i> Journal article</i> DOI: 10.1111/ijfs.15907</p> <p>4. Lucas-Gonzalez, R.; Pérez-Alvarez, J.A.; Viuda-Martos, M.; Fernández-López, J. Pork Liver Plat Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. <i>Nutrients</i> 2021, 13, 1332. https://doi.org/10.3390/nu13041332</p> |
| Researchgate: | |
| Personal website / Working group website: | |
| Participation projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): | R&D and Innovation of "wellness foods" using 5S criteria (Sano "healthy", Seguro "safe", Sabroso "tasty", Sostenible "sustainable" and Socialmente aceptado "Socially accepted") through the incorporation of novel food. Characterizing raw materials, optimizing food technology and processing, applying sensory analysis techniques and determine their shelf-lives. |
| PhD topic: | Development of plant based spreads formulations in the food industry side streams valorisation process |
| Research discipline in Doctoral School: | Nutrition and Food Technology |
| Short description of the research problem to be solved in the PhD (minimum 1000 characters): | PhD work will focus on the development of plant based spreads formulations with the use of the selected food industry side streams e.g. vegetables pomaces, spent grains, brans, etc. Within the selected side streams valorization processes, complex characterization of physicochemical, textural and functional properties of raw materials will be applied. Plant based spreads formulations will be thoroughly analyzed by various techniques and methodologies including chromatography, spectrophotometry, microscopy, texture analytical tools. A significant part of the proposed research will be focused on sensory properties of the created innovative products. Spreads are also going to be developed towards specific pro-health values, such as antioxidant and/or antimicrobial activities. The use of the food side streams valorization process in creation of innovative foods will have a big effect on food waste reduction, environment protection and as well social aspects via novel food formulation with superior sensory properties. |
| Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): | PhD candidate should have a master degree in food technology, chemistry, biochemistry, physics or equivalent. Should be fluent in spoken and written English with no barriers in working in the international research team. Good skills in graphic and calculation computer programs are welcome. One should be open and eager to learn new analytical techniques, be flexible and enthusiastic, ready to cooperate with other researchers and go abroad to gain new knowledge and skills. PhD candidate should express a deep involvement and excitement in the carried out research and as well other academic activities and initiatives. |
| a) Project title: | |
| b) Agreement number: | |
| c) Number of months in the project to support PhD (in months; starting from 1st of October 2022): | 0 |
| Project website: | |