

# Prospective supervisor's form

Name of the supervisor: Edyta Malinowska-Pańczyk

Academic title: PhD, Dsc., Eng.

Orcid ID number: <https://orcid.org/0000-0002-3610-9871>

Gdańsk University of Technology Faculty of Chemistry

Department of Food Chemistry, Technology and Biotechnology

Phone: +48 58 347 2656

E-mail: edyta.malinowska-panczyk@pg.edu.pl

Personal web page: <https://pg.edu.pl/>

Discipline: chemical sciences [NCh] none

Optional

Key words (obligatory four key words describing research interests / expertise):

# fermented food

# nonthermal processing of food

# food microbiology

#

## Bibliometric indicators

1. Number of journal publications in WoS/ Scopus 28/31

2. Citations excluding self-citations WoS 103 Scopus 114

3. Hirsch index WoS 6 Scopus 6

1. The number of PhD students who have graduated under your supervision: 1

2. The number of PhD students currently supervised:

a. within the current doctoral school 0

b. within doctoral studies (previous system) 0

3. Are you currently accepting new PhD students:

a. Polish Yes/No Yes

b. Foreign Yes/No Yes

## Prospective supervisor's form

Research interests or topics offered for PhD research (no more than 2000 characters)<sup>ii</sup>

- 1) High pressure technique as a method of preserving and creating new food products. The result of the research will be to identify changes in selected nutrients that lead to deterioration or improvement in product quality. Understanding the interactions between food ingredients will allow conscious designing of the pressurization stage in the technological process, not only as a way of products preservation, but also as a method affecting the rheological properties of the finished product.
- 2) The use of consortia of yeast and acetic bacteria to obtain functional food and packaging materials. The result of the research will be the determination of health properties of fermented products obtained as a result of the microorganisms activity as well as qualitative and quantitative characteristics of the cultures of yeast and bacteria.

Funding or special equipment needed to carry out a PhD project <sup>iii</sup>:

1. Is funding available for experimental work: *Yes/No/not needed*

No

2. Is the equipment needed to complete a PhD project

available in your lab/department: *Yes/No/not needed*

Yes

Most important publications – no more than 5 published after 1.01.2018

No	Authors/title/journal	Number of points according to the current list of the Ministry of Science and Higher Education	Publication year
1.	Kusznierewicz, B., Staroszczyk, H., Malinowska-Pańczyk, E., Parchem, K., Bartoszek, A. Novel ABTS-dot-blot method for the assessment of antioxidant properties of food packaging. Food Packaging and Shelf Life 24,100478	100	2020
2.	Staroszczyk, H., Kusznierewicz, B., Malinowska-Pańczyk, E., Sinkiewicz, I., Gottfried, K., Kołodziejska, I. Fish gelatin films containing aqueous extracts from phenolic-rich fruit pomace. LWT 117,108613	100	2020

### Prospective supervisor's form

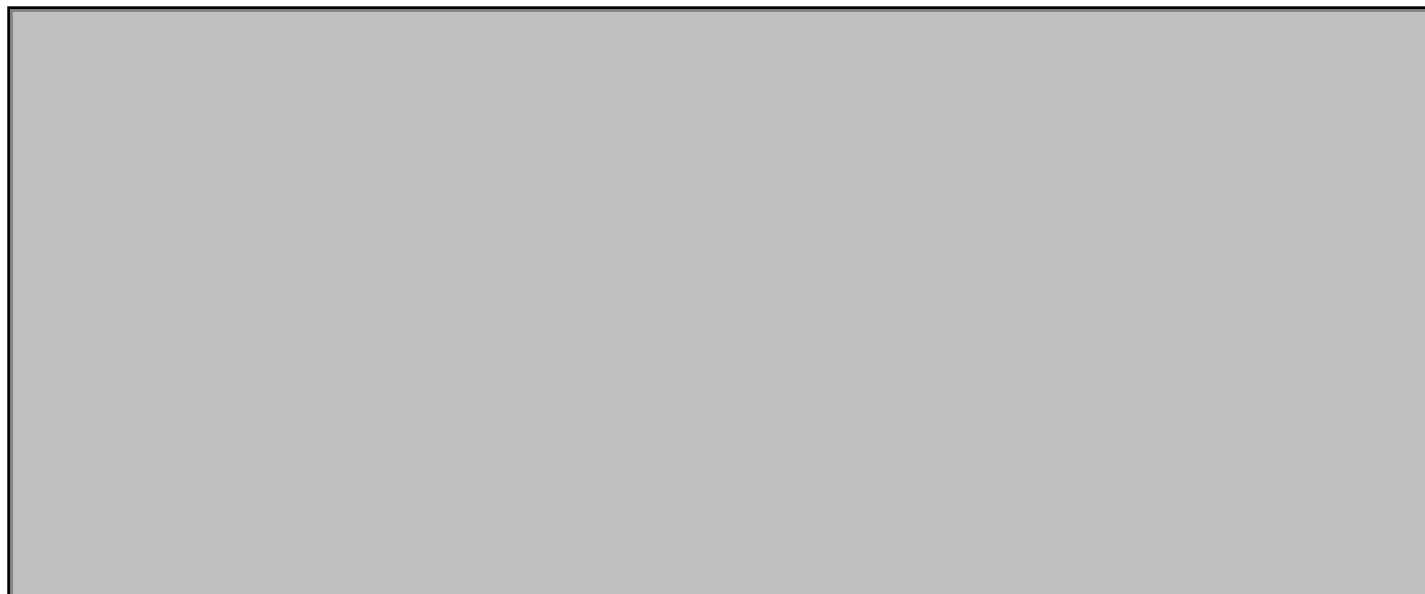
3.	Kolaczowska M., Siondalski P., Kowalik M.M., Peksa R., Długa A., Zajac W., Dederko P., Malinowska-Panczyk E., Sinkiewicz I., Staroszczyk H. et al. Assessment of the usefulness of bacterial cellulose produced by <i>Gluconacetobacter xylinus</i> E25 as a new biological implant. <i>Materials Science and Engineering C</i> 97, pp.	140	2019
4.	Malinowska-Pańczyk, E., Królik, K., Skorupska, K., Puta, M., Martysiak-Żurowska, D., Kiełbratowska, B. Microwave heat treatment application to pasteurization of human milk. <i>Innovative Food Science and Emerging Technologies</i> 52, pp. 42-48	140	2019
5.	Emiljanowicz, K.E., Malinowska-Pańczyk, E. Kombucha from alternative raw materials–The review. <i>Critical Reviews in Food Science and Nutrition</i> .	200	2019

#### Most recent externally funded projects you were involved in – no more than 3

No	Project title, the name of the Principal Investigator (PI) and the institution the project was carried out	Years	Role in the project <sup>iv</sup>
1.	The effect of pasteurization, high-pressure in subzero temperature and microwave heating on the nutrition and biological value and microbiological quality of human milk.	2014-2017	Co-I
2.	Pre-clinical tests of possible applications of the original Polish bionanocellulose (BNC) in regenerative medicine in the aspect of bioimplants in cardiac and vascular surgeries, Siondalski Piotr (PI), Consortium	2013-2017	Co-I
3.	Obtaining of mono- and two-component films from natural polymers chemically modified, Kolodziejska Ilona (PI), Gdansk University of Technology	2010-2013	Co-I

## Prospective supervisor's form

Additional relevant information (no more than 1600 characters)<sup>v</sup>



- <sup>i</sup> You may select up to two disciplines out of 12 disciplines represented in the Doctoral School
- <sup>ii</sup> Observe the limit of not more than 2000 characters
- <sup>iii</sup> Leave only one answer
- <sup>iv</sup> Select the role in the project: PI stands for principal investigator (refers to the holder of an independent grant and the lead researcher for the grant project), Co-I for co-investigator (Co-I assists the principal investigator in the management and leadership of the research project), R for researcher
- <sup>v</sup> Add any other relevant information e.g. awards for PhD students whom you supervised (no more than 1600 characters)