

Joanna Harasym - Curriculum vitae 2020 May 21

PERSONAL INFORMATION	
Family name, First name	HARASYM, Joanna
Date of birth	02.01.1971
Address	Grafitowa 3, 55-010 Radwanice, Poland
Address for correspondence	Department of Biotechnology and Food Analysis, Faculty of Production Engineering, Wroclaw University of Economics and Business, ul. Komandorska 118/120, 53-345, Wroclaw, Poland
mobile	+48 513-093-777
e-mail	joanna.harasym@gmail.com
website	https://www.researchgate.net/profile/Joanna_Harasym2 .
EDUCATION	
IV. 2017	Habilitation (Post-doctoral degree, Doctor Habilitatus), Faculty of Human Nutrition Warsaw University of Life Sciences, Poland.
I.2017	Patent attorney, Polish Chamber of Patent Attorneys, Warsaw, Poland
XI.2016	Patent attorney exam, Polish Chamber of Patent Attorneys, Warsaw, Poland
I.2012 – IV.2016	Patent attorney application, Polish Chamber of Patent Attorneys, Warsaw, Poland
X.2012 – V.2013	Manager of R&D projects, Higher School of Banking, Wroclaw, Poland
IX. 2003	PhD in Food Technology and Nutrition, Faculty of Food Science, Wroclaw University of Environmental and Life Sciences in Poland.
X.1989 - II.1994	MSc with honours in Biotechnology, Faculty of Fundamental Sciences, Wroclaw University of Technology, Wroclaw, Poland
CURRENT POSITION	
II.2020 - present	Associate Professor (only research and supervising), Department of Biotechnology and Food Analysis, Faculty of Production Engineering, Wroclaw University of Economics and Business
XI.2019 - present	Head of Department of Biotechnology and Food Analysis, Wroclaw University of Economics and Business
XI.2018 - present	Director, Adaptive Food Systems Accelerator – Science Centre, Wroclaw University of Economics Business
PREVIOUS POSITIONS	
II.2018 – II.2020	Associate Professor (full time job – min. 195 teaching hours/10 months + research and supervising), Department of Biotechnology and Food Analysis, Faculty of Engineering and Economics, Wroclaw University of Economics
IX.2016-VIII.2018	Senior Researcher, MSCA-IF-EF Fellow, Procereal Group, University of Valladolid , Spain
X.2004 – II.2018	Assistant Professor (full time job – min. 225 teaching hours/10 months + research and supervising), Food Biotechnology Department, Faculty of Engineering and Economics, Wroclaw University of Economics
III.2011 – X.2012	Rector's Proxy for the Commercialization of Research Results, Wroclaw University of Economics
X.1994 – IX.2004	Research and Teaching Assistant, (full time job – min. 225 teaching hours/10 months + research for PhD realisation), Food Biotechnology Department, Faculty of Engineering and Economics, Wroclaw University of Economics
III.1993 – VI.1994	Student Research Assistant, Prof. Andrzej Noworyta, Group of Bioprocess and Biochemical Engineering, Department of Chemical Engineering, Faculty of Chemistry, Wroclaw University of Technology, Wroclaw, Poland.
FELLOWSHIPS	
VII.2019	PROM (PPI/PRO/2018/1/00025) Fellowship, funded by Polish National Agency for Academic Exchange, Poland.
IX.2016-VIII.2018	MSCA-IF-EF-2015 Fellowship, BREADforALL project, , funded by European Commission under Horizon2020 Excellent Science, Marie Skłodowska –Curie Actions, University of Valladolid, Spain
XI.2017	Santander Universidades Fellowship, funded by BZWBK Bank Foundation, Poland.

X.2014 – IV.2015	R&D fellowship at Biomanufaktura LTD., Wroclaw, Poland, funded by Operation Program Human Capital (80% European Union under European Social Fund, 20% Polish Government)
IV.2013 – XI.2013	R&D fellowship at AlgaeLabs, Wroclaw, Poland, funded by Operation Program Human Capital (80% European Union under European Social Fund, 20% Polish Government)
II.2013 – XI.2013	2 nd R&D fellowship at Produkcja Cukiernicza Blażej Krasoń. Wroclaw, Poland, funded by Operation Program Human Capital (80% European Union under European Social Fund, 20% Polish Government)
RESEARCH PROJECTS FROM PhD	
2019 – 2022	– Research Grant from Polish National Science Centre (UMO-2018/29/B/NZ9/01060). Mechanisms of action of 1-3,1-4-beta-D-glucan from oats in early stages of colonic carcinogenesis. Co-investigator
2018-2019	– Research Grant from Polish National Science Centre (2018/02/X/NZ9/01693). Influence of mechanical energy on the physicochemical characteristics of plant raw materials rich in protein and starch. Principal Investigator.
2017-2019	- Research Grant from Regional Ministry of Education (JCyL/FEDER) (Ref: VA072P17). Application of electromagnetic waves to gluten-free flours for the adaptation of its structure and functionality to the needs of the food industry. Development of better quality products. Co-investigator
2016-2018	– Research and training grant – MSCA Fellowship, BREADforALL project, (GA 706102) - Improving gluten-free flours functionality by mw treatments; a tool for high quality of gluten-free bakery (physical, sensorial and nutritional) . Principal Investigator.
2016 – 2019	- Research Grant from Ministry of Economy and Competitiveness (MINECO/FEDER) (AGL2015-63849-C2-2-R). Impact of microwave and ultrasound on gluten-free flours functionality: structuring ability in gluten-free breadmaking matrices. Co-investigator
2016-2019	- Research Grant from Polish National Science Centre (UMO-2015/17/B/NZ9/01740) – Oat beta-glucan impact on gastrointestinal inflammation process. – Co-investigator.
2011 - 2015	– Research Grant from Polish National Science Centre (N N312 506640) – Microwave assisted extraction of beta-glucan and antioxidant compounds from Avena sativa L. – Principal Investigator
2011 – 2014	- Research Grant from Polish National Science Centre (N N312 427440) – Oat beta-glucan impact on gastrointestinal inflammation process. – Co-investigator.
2011 – present (ending date X.2015)	– Development Grant Patent Plus from Polish National Centre for R&D (PMPP/W/20-03.11) – PCT application funding of two patent application of Joanna Harasym (Pastry, especially wafers and a method for producing pastries, especially the wafers PCT/P2011/000143 and Flour with reduced calorific value PCT/P2012/0000004) and Patent attorney application funding – Principal Investigator
2008 – 2011	– R&D Grant form Polish Agency of Development and Entrepreneurship – Development of cooperation of NutriBiomed Cluster towards innovative solutions – Co-investigator – development, design and construction of oat biorefining pilot plant.
2009-2011	– Internal Research Grant, Wroclaw University of Economics, Poland - Assessment of oat and barley as value-added sources of bioactive compounds – Principal Investigator
2007-2008	- Internal Research Grant, Wroclaw University of Economics, Poland – Feed yeast cultivation on stillage Co-investigator.
2004-2006	- Internal Research Grant, Wroclaw University of Economics, Poland – Extraction of organic acids and their salts from post-fermentation broth - Principal Investigator
2003 – 2005	– PhD Research Grant (0827/P06/2003/24) from Polish Ministry of Science and Informatics – Study on citric acid and its salt post biosynthesis solution purification – Principal Investigator.
Last 5 years JCR ARTICLES and BOOK CHAPTERS	
2020.4.	Harasym J. , Kaim U., Bogacz-Radomska L., Ołędzki R.: Development of functional foods by traditional food processes, <i>in</i> Sustainability of the Food System Sovereignty, Waste, and Nutrients Bioavailability / Betoret Noelia, Betoret Ester (red.), 2020 , ISBN 9780128182932, pp. 131-146
2020.3.	Bogacz-Radomska L., Harasym J. , Piwowar A.: Commercialization Aspects of Carotenoids, <i>in</i> Carotenoids: Properties, Processing and Applications / Galanakis Charis M. (red.), 2020 , ISBN 9780128170670, pp. 327-357
2020.2.	Orkusz A., Wolańska W., Harasym J. , Piwowar A., Kapelko M.: Consumers’ Attitudes Facing Entomophagy: Polish Case Perspectives, <i>International Journal of Environmental Research and Public Health</i> , vol. 17, nr 7, 2020 , pp. 1-15,
2020.1.	Kopiasz Ł., Dziendzikowska K., Gajewska M. ,Wilczak J., Harasym J., Żyła E., Kamola D., Oczkowski M., Królikowski T., Gromadzka-Ostrowska J. Time-Dependent Indirect Antioxidative Effects of Oat Beta-Glucans on Peripheral Blood Parameters in the Animal Model of Colon Inflammation. <i>Antioxidants</i> , vol. 9, nr 375, 2020 , pp.1-21

<p>2019.4. Błaszczuk K., Gajewska M., Wilczak J. Dariusz K., Majewska A., Harasym J., Gromadzka-Ostrowska J.: Oral Administration of Oat Beta-Glucan Preparations of Different Molecular Weight Results in Regulation of Genes Connected with Immune Response in Peripheral Blood of Rats with LPS-Induced Enteritis, w: European Journal of Nutrition, vol. 58, nr 7, 2019, pp. 2859-2873</p>
<p>2019.3. Villanueva M., Harasym J., Munoz J. M., Ronda F., Rice Flour Physically Modified by Microwave Radiation Improves Viscoelastic Behavior of Doughs and its Bread-Making Performance, Food Hydrocolloids, 90, 2019, pp. 472-481</p>
<p>2019.2. Harasym J., Żyła E., Dziendzikowska K., Gromadzka-Ostrowska J.: Proteinaceous Residue Removal from Oat β-Glucan Extracts Obtained by Alkaline Water Extraction, w: Molecules, vol. 24, nr 1729, 2019, pp. 1-16,</p>
<p>2019.1. Błaszczuk, K., Gajewska, M., Wilczak, J., Kamola, D., Majewska, A., Harasym, J., & Gromadzka-Ostrowska, J. Oral administration of oat beta-glucan preparations of different molecular weight results in regulation of genes connected with immune response in peripheral blood of rats with LPS-induced enteritis. European Journal of Nutrition, vol. 58, nr 7, 2019, ss. 2859-2873</p>
<p>2018.7. Villanueva, M., De Lamo, B., Harasym, J., Ronda, F. Microwave radiation and protein addition modulate hydration, pasting and gel rheological characteristics of rice and potato starches. Carbohydrate Polymers, 201, 2018, pp. 374-381.</p>
<p>2018.6. Harasym, J., Olędzki, R. The Mutual Correlation of Glucose, Starch, and Beta-Glucan Release During Microwave Heating and Antioxidant Activity of Oat Water Extracts. Food and Bioprocess Technology, 11, 2018, pp. 874-884.</p>
<p>2018.5. Bogacz-Radomska, L., Harasym J., β-Carotene—properties and production methods, Food Quality and Safety, 2, 2, 2018, pp. 69-74,</p>
<p>2018.4. Harasym J., Olędzki R., Comparison of Conventional and Microwave Assisted Heating on Carbohydrate Content, Antioxidant Capacity and Postprandial Glycemic Response in Oat Meals. Nutrients, 10, 2, 2018, pp. 207-220.</p>
<p>2018.3. Villanueva, M., Harasym, J., Muñoz, J.M., Ronda, F. Microwave absorption capacity of rice flour. Impact of the radiation on rice flour microstructure, thermal and viscometric properties. Journal of Food Engineering, 224, 2018, pp. 156-164.</p>
<p>2018.2. Choromanska A, Kulbacka J, Harasym J, Oledzki R, Szewczyk A, Saczko J. High- and low-molecular weight oat beta-glucan reveals antitumor activity in human epithelial lung cancer. Pathol Oncol Res 24(3), 2018, pp. 583-92.</p>
<p>2018.1. Skendi A, Harasym J, Galanakis CM. Recovery of high added-value compounds from brewing and distillate processing by-products. In: Sustainable recovery and reutilization of cereal processing by-products, 2018, pp. 189-225. Elsevier International.</p>
<p>2017.3. Suchecka D, Błaszczuk K, Harasym J, Gudej S, Wilczak J, Gromadzka-Ostrowska J. Impact of purified oat 1-3,1-4-β-D-glucan of different molecular weight on alleviation of inflammation parameters during gastritis. J Funct Foods; 28, 2017, pp. 11-8.</p>
<p>2017.2. Suchecka D, Gromadzka-Ostrowska J, Żyła E, Harasym JP, Oczkowski M Selected physiological activities and health promoting properties of cereal beta-glucans. A review. J Anim Feed Sci; 26, 3, 2017, pp.183-91.</p>
<p>2017.1. Choromańska A, Kulbacka J, Harasym J, Dubińska-Magiera M, Saczko J. Anticancer activity of oat β-glucan in combination with electroporation on human cancer cells. Acta Pol Pharm Drug Res 74,2, 2017, pp. 616-23.</p>
<p>2016.1. Suchecka D, Harasym J, Wilczak J, Gromadzka-Ostrowska J. Hepato- and gastro- protective activity of purified oat 1-3, 1-4-β-D-glucans of different molecular weight. Int J Biol Macromol; 91, 2016, pp.1177-85.</p>
<p>2015.8. Harasym, J., Podeszwa, T. Towards sustainable de-growth - medical survey data as predictors for estimation of niche market value - gluten-free beer market case, Journal of Cleaner Production, 108, A, 2015, pp.1232-1238</p>
<p>2015.7. Harasym, J., Pejcz, E. Development of a Sweet High-Fiber Wafer with Oat Bran, Cereal Foods World.; 60(2), 2015, pp. 84-88.</p>
<p>2015.6. Harasym, J., Suchecka, D., Gromadzka-Ostrowska, J. Effect of raw material size reduction by freeze-milling on beta-glucan recovery process from oat bran, Journal of Cereal Sciences, 61, 2015, pp. 119-125.</p>
<p>2015.5. Suchecka, D., Harasym, J., Wilczak, J., Gajewska, M., Oczkowski, M., Gudej, S., Błaszczuk, K., Kamola, D., Filip, R., Gromadzka-Ostrowska, J. Antioxidative and anti-inflammatory effects of high beta-glucan concentration purified aqueous extract from oat in experimental model of LPS-induced chronic enteritis, Journal of Functional Foods, 14, 2015, pp. 244-254.</p>

2015.4. Błaszczyk, K., Wilczak, J., Harasym, J. , Gudej, S., Suchecka, D., Królikowski, T., Lange, E., Gromadzka-Ostrowska, J. Impact of low and high molecular weight oat beta-glucan on oxidative stress and antioxidant defense in spleen of rats with LPS induced enteritis, <i>Food Hydrocolloids</i> , 51, 2015 , pp.272-280.
2015.3. Wilczak, J., Błaszczyk, K., Kamola, D., Gajewska, M., Harasym, J. , Jałosińska, M., Gudej, S., Suchecka, D., Oczkowski, M., Gromadzka-Ostrowska, J. Effect of low or high molecular weight oat beta-glucans on inflammatory and oxidative stress status in colon in rats with LPS-induced enteritis, <i>Food & Function</i> , 6(2), 2015 , pp. 590-603.
2015.2. Choromanska, A., Kulbacka, J., Rembialkowska, N., Pilat, J., Oledzki, R., Harasym, J. , Saczko, J. 2015. Anticancer properties of low molecular weight oat beta-glucan – An in vitro study, <i>International Journal of Biological Macromolecules</i> , 80, 23-28.
2015.1. Parzonko, A., Makarewicz-Wujec, M., Jaszewska, E., Harasym, J. , Kozłowska-Wojciechowska, M. 2015, Pro-apoptotic properties of (1,3)(1,4)-β-D-glucan from <i>Avena sativa</i> on human melanoma HTB-140 cells in vitro, <i>International Journal of Biological Macromolecules</i> , 72, 757-763.
LAST 5 years INTERNATIONAL CONFERENCES
Orkusz, A., Garncarek, Z, Harasym, J. , Michalczyk, M. Evaluation of microbiological changes, color and odour intensity of the turkey thigh muscles during a cold storage, XXXI International Poultry Science Symposium PB WPSA. Science to Practice - Practice to Science
Orkusz, A., Harasym, J. , Michalczyk, M. Changes in the sensory traits and shear force of roasted turkeys thigh muscles during refrigerated storage, XXXI International Poultry Science Symposium PB WPSA. Science to Practice - Practice to Science
Kaim, U., Harasym, J. , Olędzki, R., Orkusz, A., Modification of buckwheat flour functional properties by static magnetic field treatment. 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Kaim, U., Harasym, J. , Orkusz, A., Olędzki, R., De-growth movement impact food niche markets development. 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Olędzki, R., Kaim, U., Harasym, J. , Orkusz, A., Comparison of bioactive properties of selected vegetable species thermally processed by different cooking methods. 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Olędzki, R., Kaim, U., Orkusz, A., Harasym, J. , Principles of development and the role of the consumer in the process of creating new food products. 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Harasym, J. , Orkusz, A., Kaim, U., Olędzki, R. , Creative sectors in food industry vs added value in bioeconomy, 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Harasym, J. , Kaim, U., Olędzki, R. , Orkusz, A., The modulation of functional properties of buckwheat flour by ultrasound treatment, 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Orkusz, A., Wolańska, W., Kaim, U., Olędzki, R. Harasym, J. , Psychological and socio-cultural markers of Polish consumer acceptance of insects as a food ingredient, 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Orkusz, A., Harasym, J. , Kaim, U., Olędzki, R. The impact of the cricket flour addition on functional properties of rice flour, 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
Kaim, U., Harasym, J. , Orkusz, A., Wheat and gluten related disorders, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Kaim, U., Harasym, J. , Orkusz, A., Important nutritional ingredients of gluten-free bread with pseudocereals, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Dziendzikowska, K., Żyła, E., Harasym, J., Gromadzka-Ostrowska, J. Protein removal from oat beta-glucan high purity fractions. 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Orkusz, A., Sasiadek, W., Kaim, U., Harasym, J. , Characterisation of edible insect flour using infrared spectroscopy, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Orkusz, A., Kaim, U., Harasym, J. , Hydration properties of gluten-free flour mixture made from rice flour and cricket (<i>Acheta domesticus</i>) flour, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Harasym, J. , Orkusz, A., Kaim, U, Impact of cricket (<i>Acheta domesticus</i>) flour addition on the viscometric profiles of flour mixtures, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.

Harasym, J. , Kaim, U., Orkusz, A. Ultrasound sonication effects on the pasting properties of buckwheat flour, 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.”, 11 – 14.06. 2019, Osijek, Croatia.
Orkusz, A., Olędzki R., Kaim, U., Bogacz-Radomska, L., Harasym, J. , Backiel, S. Evaluation of the energy and nutritional value of diets used in patients on the example of a chosen hospital from Lower Silesia, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Orkusz, A., Kaim, U., Olędzki R., Bogacz-Radomska, L., Harasym, J. , Dyrzcz, M. Evaluation of the diet of children aged 4-6 in a chosen kindergarten in Wrocław, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Olędzki R., Kaim, U., Orkusz, A., Bogacz-Radomska, L., Harasym, J. The content of total polyphenols and antiradical activity in different green leafy vegetables grown in Lower Silesia area in Poland, , 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Olędzki R., Kaim, U., Orkusz, A., Bogacz-Radomska, L., Harasym, J. Evaluation of antioxidant capacity and polyphenol content of selected vegetable species using the alcoholic and buffer extraction, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Kaim, U., Harasym, J. , Orkusz, A., Olędzki R., Bogacz-Radomska, L., Recent findings in gluten and wheat related disorders, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Kaim, U., Harasym, J. , Olędzki R., Orkusz, A., Bogacz-Radomska, L., Pseudocereals as a underestimated source of nutrients, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Harasym, J. , Satta, E., Kaim, U., Bogacz-Radomska, L., Orkusz, A., Olędzki R., Buckwheat flour antioxidant activity after ultrasound treatment, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Harasym, J. , Olędzki R., Spanu, M., Kaim, U., Bogacz-Radomska, L., Orkusz, A., Antioxidant activity of craft beers vs. commercial beers, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Bogacz-Radomska, L., Kaim, U., Orkusz, A., Olędzki R., Harasym, J. , Pro-vitamin A of Microbiological Origin, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Bogacz-Radomska, L., Kaim, U., Olędzki R., Orkusz, A., Harasym, J. , Carotenoids as Source of Antioxidant Activity in Food Matrix, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
Gutiérrez A.L., Harasym J. , Ronda F, Villanueva M., Caballero P.A., Impact of buckwheat hull addition on hydration properties of rice gluten-free flour, 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Olędzki R., Harasym J. , Antioxidant activity and total polyphenols content in leek leaf extracts (<i>Allium porrum</i>) 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Dziendzikowska K., Harasym J. , Żyła E., Wilczak J., Kamola D., Gromadzka-Ostrowska J., Anti-inflammatory effects of oat β -glucans on the colon. A model study. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Harasym J. , Dziendzikowska K., Gromadzka-Ostrowska J., Enzymatic purification of oat-beta-glucan isolates from proteinaceous residuals. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Harasym J. , Bogacz-Radomska L., Seaweed, macro and microalgae application in food products. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Harasym J. , Bogacz-Radomska L., Brown algae (<i>Ascophyllum nodosum</i>) as baked food enrichment. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Harasym J. , Villanueva M., Murillo L., Solaesa A.G., Abebe W., Ronda F. Impact of microwave-assisted heat-moisture treatment on white and brown Ethiopian teff. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Villanueva M., De Lamo B., Harasym J. , Ronda F., Physical modification of model systems - cornstarch and protein blends - by microwave-assisted heat-moisture treatment. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Solaesa AG., Villanueva M., Harasym J. , Beltran S., Ronda F. Microstructure and in vitro digestibility of supercritical fluid defatted-quinoa. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Caballero P.A., Tehedor I., Villanueva M., Harasym J. , Ronda F., Application of canary seed flour in gluten-free breadmaking. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Solaesa AG., Siguenza T., Harasym J. , Beltran S., Ronda F. Influence of particle size on structure and physicochemical properties of quinoa grits. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.
Olędzki R., Harasym J. , Effect of microwave treatment on the polyphenol content and antioxidant potential of home coffee brew. 32nd EFFOST International Conference, Nantes, France. 6-8.11.2018.

García-Solaesa, A., Villanueva, M., Harasym, J. , Beltrán, S., Ronda, F. Valorization of quinoa by-products after oil extraction with supercritical CO ₂ . Congress FOOD 2030: Towards sustainable agri-food systems , Stuttgart, Germany. 5-6.09. 2018 .
Villanueva, M., De Lamo, B., Harasym, J. , Ronda, F. Microwave treated starch-protein blends: An innovative raw material to improve the quality of gluten-free products for coeliac disease patients. Congress FOOD 2030: Towards sustainable agri-food systems , Stuttgart, Germany. 5-6.09. 2018 .
Harasym, J. , Villanueva, M., García-Solaesa, A., Abebe, W., Caballero, P.A., Ronda, F. Minority crops utilization for diversification of gluten-free food products offer. Congress FOOD 2030: Towards sustainable agri-food systems , Stuttgart, Germany. 5-6.09. 2018 .
Ronda, F., Harasym, J. , Villanueva, M., García-Solaesa, A., Abebe, W., Caballero, P.A. Microwave assisted heat moisture treatment as useful tool in improvement of gluten-free functional characteristic. Congress FOOD 2030: Towards sustainable agri-food systems , Stuttgart, Germany. 5-6 .09. 2018 .
Villanueva, M., Harasym, J. , Plaza, M., Ada, K., Caballero, P.A., Ronda, F. Nutrition improvement of rice gluten-free bread with buckwheat flour. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Villanueva, M., De Lamo, B., Harasym, J. , Ronda, F. Gluten-free raw material starches behaviour in mixtures with calcium caseinate. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Villanueva, M., Harasym, J. , Plaza, M., Ada, K., Cabellero, P.A., Ronda, F. Impact of buckwheat flour on the rheological properties of rice-based gluten-free bread doughs. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Villanueva, M., De Lamo, B., Harasym, J. , Ronda, F. Impact of microwave radiation on the technological properties of corn starch- caseinate mixtures and the viscoelastic properties of their gels. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Harasym, J. , Fernández, N., Villanueva, M., Abebe, W., Caballero, P.A., Ronda, F. Characteristic of technological features of teff flours from Spanish and Ethiopian cultivars. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Harasym, J. , Fernández, N., Villanueva, M., Esteban, C., Caballero, P.A., Ronda, F. Functional properties of Spanish and Polish buckwheat flours. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16.11. 2017 .
Caballero, P.A., Villanueva, M., Villota, P., Harasym, J. , Ronda, F. Nutrient profile improvement of gluten-free bread by adding a buckwheat by-product. Poster presentation. 31th EFFOST International Conference , Sitges, Barcelona, Spain. 13-16 November 2017 .
Harasym, J. , Villanueva, M., Ronda, F. Effect of partial substitution of rice flour with buckwheat flour on gluten-free bread quality and rheology of dough. IBEREO 2017 - Iberian Meeting on Rheology . Valencia, Spain, 06-08.09. 2017 .
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National
408510 – Harasym J. , Marycz K., Baszczok M. - Kompozycja estrów etylowych roślinnych kwasów tłuszczowych, 2014-06-11; 408509 – Harasym J. , Marycz K., Baszczok M. - Sposób wytwarzania mieszaniny estrów etylowych roślinnych kwasów tłuszczowych o wysokiej zawartości izomerów cis, 2014-06-11; 407900 – Harasym J. -Zastosowanie rozpuszczalnych nieskrobiowych biopolimerów w procesie produkcji napojów zawierających alkohol, 2014-04-14; 404411 – Harasym J. Chaszczewicz D. - Naturalny pigment i jednocześnie wypełniacz pochodzenia roślinnego i jego zastosowanie, 2013-06-24; 400898 - Brach J. , Kozłowska-Wojciechowska M., Makarewicz-Wujec M., Harasym J. , Parzonko A. -Zastosowanie beta 1,3/1,4 D-glukanu do zwalczania komórek czerniaka, 2012-09-24; 397341 – Witek J., Czechowski J., Barański J., Mróz H., Naziemiec Z., Brach J., Harasym J. - Sposób utylizacji azbestu i/lub materiałów zawierających azbest, 2011-12-12 393733 – Harasym J. , Chaszczewicz D. - Mąka o obniżonej wartości kalorycznej, 2011-01-25 393523 – Harasym J. , Beker N. Pieczywo cukiernicze, zwłaszcza wafle i sposób wytwarzania pieczywa cukierniczego, zwłaszcza wafli, 2010-12-30 389995 – Harasym J. , Brach J., Czarnota J.L., Stechman M., Słabisz A., Kowalska A., Chorowski M., Winkowski M., Madera A., Rać J. - Zestaw i sposób produkcji beta-glukanu, nierozpuszczalnego błonnika pokarmowego oraz preparatu białek owsa, 2009 – 12-23.
Spanish Patent
Rice flour modified by hydrothermal microwave treatment, method of production and uses. Inventors/authors/objectors: Felicidad Ronda Balbás; Marina Villanueva Barrero; Joanna Harasym ; Jose M ^a

Muñoz Muñoz; Pedro A. Caballero Calvo; Sandra Pérez Quirce. Entity: University of Valladolid. Application number: P201830851. Country of registration: Spain. Date of registration: 29/08/2018.

Ready-to-eat adapted food product for patients with dysphagia. Inventors/authors/objectors: Pedro A. Caballero Calvo; Felicidad Ronda Balbás; Marina Villanueva Barrero; **Joanna Harasym**; Ane Arratibel García; Fabiola Juarez Muriel; Elena Roura Carvajal. Entity: University of Valladolid. Application number: 201831386. Country of registration: Spain. Date of registration: 14/09/2018. Companies: Fundación Alicia, Alimentación y Ciencia.

AWARDS

2019, 2018, 2017, 2016, 2015, 2014, 2013, 2012, 2011, 2010, 2009- Award for Excellence in Science and Research (ESR) granted by the Rector of Wrocław University of Economics (WUE); 2017 - Award for Excellence in Science and Research (ESR) granted by the Rector of Warsaw University of Life Science, 2014 – Individual Award of Santander Universidades Fellowship; 2014 - Distinction “The most outstanding achievements in the field of technology of year 2013” contest of Polish Federation of Engineering Associations (FEA); 2011 - First Prize “The most outstanding achievements in the field of technology of year 2010” contest of Polish Federation of Engineering Associations; 2007 - Two Awards for Excellence in Industrial Cooperation granted by the Rector of WUE; 2004 - Congratulation letter for ESR of PhD thesis granted by the Rector of WUE.

INDUSTRY COLLABORATION

Otrej Ltd. – **low – calorific value mayonnaise** quality assessment, PW FUTURUM Ltd – R&D works, written technology analysis, articles, HACCP system, patent application, technology implementation, HFP S.A. Bielany - R&D works, analysis of **fiber addition to expanded snacks**, BTH Sp. z o.o. - R&D works, technological improvement implementation, EuroWafel sp.j. – innovative **fiber product assessment**, licence for patent application implementation, product development, Baked Confectionery Błażej Krasoń - R&D works, oat cookies recipes and technology implementation, POLSEEDS PHU Michał Królikowski - innovative product assessment, **seeds mixes**, Dijo Baking Horeca Service - R&D works – **gluten-free tortilla**, AlgaeLabs Ltd, R&D works, astaxanthine extraction from *Haematococcus pluvialis* technology, SKOTAN S.A. - R&D works, patent sale, FM Group (Perfand) - R&D works, 1-3, 1-4, beta-D-glucan cosmetic formulation development, Wrocław park of Technology S.A. – technology analysis, process project, implementation of pilot plant, design and implementation of oat biorefining section of pilot plant, technology audit, Sugar Factory – Raciborz, R&D works.

TEACHING - Courses – Food biotechnology – 30h/semester, Selected aspects of food and environmental biotechnology – 56 h/sem., Selected aspects of fermentation industry – 27h/sem., Functional food – 25 h/sem., Brain feeding – 15h/sem., Food manufacturing processes – 120h/sem., Food technology – 30h/sem., Fundamentals of engineering design - 45h/sem., Food microbiology – 135h/sem., Intellectual property Rights protection – 15h/sem

SUPERVISION – Post-doctoral fellow: Villanueva M. (January 2020 - present), Post-doctoral fellow: Pedro A. Caballero (September 2019), Doctoral fellow – Cristina Burca Busaga – September 2019 - December 2019, Antonio Vela Corona – September 2019, Angel Guitierrez – September 2019, Master fellow – Elena Satta – September 2018 – February 2018, Reviewing 2 PhD thesis, Co-promoting 1 PhD candidates, promoting 1 PhD candidate. Supervising of 36 MSc thesis (3 in Spanish) and 3 BSc thesis.

SCIENTIFIC ASSOCIATIONS - IFT - The Institute of Food Technologists, ISEKI FOOD Association, AACC International, Polish Patent Attorneys Chamber, NutriBiomed Cluster (Steering Committee), Polish Association of Food Technologists (Revision Committee)

POPULARIZATION OF SCIENCE - Annual Conference Science into Practice at Food Science Engineers and Mechanics Association organization and lectures (2009, 2010, 2011, 2012, 2013, 2014), Harasym J., Oledzki R.: Total antioxidant capacity of blood plasma depends on fruits and vegetables intake, IFAVA Scientific Newsletter, Nr 94, November, 2014. Harasym J.: Oat for long life - lecture, WUE University of the Third Age.

REVIEWING - International journals: Food Research International, Food and Bioprocess Technology, Journal of Cleaner Production, Journal of Cereal Science, Journal of the Science of Food and Agriculture, Nutrition Journal, Journal of Food Processing and Preservation, Carbohydrate Polymers, Bioactive Carbohydrates and Dietary Fibre, Journal of Food Composition and Analysis, European Journal of Food Technology, Journal of Food Science and technology, **International Agencies:** COST Actions Proposals