

Joanna Harasym - Curriculum vitae 2022 December 21

PERSONAL INFORMATION	
Family name, First name	HARASYM, Joanna
Address for correspondence	Department of Biotechnology and Food Analysis, Faculty of Production Engineering, Wrocław University of Economics and Business, ul. Komandorska 118/120, 53-345, Wrocław, Poland
e-mail	joanna.harasym@ue.wroc.pl
website	https://www.researchgate.net/profile/Joanna_Harasym
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, Wrocław, Poland
IX. 2003	PhD in Food Technology and Nutrition, Faculty of Food Science, Wrocław University of Environmental and Life Sciences in Poland.
X.1989 - II.1994	MSc with honours in Biotechnology, Faculty of Fundamental Sciences, Wrocław University of Technology, Wrocław, Poland
CURRENT POSITION	
IX.2020 - present	Doctoral School Council member, Wrocław University of Economics and Business, Wrocław, Poland
IX.2020 - present	Senate member, Wrocław University of Economics and Business, Wrocław, Poland
II.2020 - present	Associate Professor (only research and supervising), Department of Biotechnology and Food Analysis, Faculty of Production Engineering, Wrocław University of Economics and Business, Wrocław, Poland
XI.2019 - present	Head of Department of Biotechnology and Food Analysis, Wrocław University of Economics and Business, Wrocław, Poland
XI.2018 - present	Director, Adaptive Food Systems Accelerator – Science Centre, Wrocław University of Economics Business, Wrocław, Poland
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, Wrocław 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, Wrocław University of Economics
III.2011 – X.2012	Rector's Proxy for the Commercialization of Research Results, Wrocław 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, Wrocław 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, Wrocław University of Technology, Wrocław, Poland.
FELLOWSHIPS	
2018-2022	7 short research stays under Erasmus+ programm, Italy, Romania, Estonia, Bulgaria, Spain
VII.2019	PROM (PPI/PRO/2018/1/00025) at Aristotle University of Thessaloniki, Saloniki, Greece, Prof. Costas Biliaderis Lab., supervision Prof. Athina Lazaridou, 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.

RESEARCH PROJECTS FROM PhD
2021-2023 - Research Grant from Polish National Science Centre (UMO-2020/37/K/ST5/03602). Modification of high nutritional gluten-free flours by innovative heat-moisture treatment for the development of improved bakery products. Norwegian-Polish funds – incoming grant. Supervisor and Host.
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
2022.5. Cardinali, F., Foligni, R., Ferrocino, I., Harasym, J., Orkusz, A., Milanović, V., . . . Osimani, A. Microbiological, morpho-textural, and volatile characterization of portuguese queijo de nisa PDO cheese. Food Research International, 162 doi:10.1016/j.foodres.2022.112011
2022.4. Ołędzki, R., Lutosławski, K., Nowicka, P., Wojdyło, A., & Harasym, J. Non-commercial grapevines hybrids fruits as a novel food of high antioxidant activity. Foods, 11(15) doi:10.3390/foods11152216
2022.3. Cardinali, F., Foligni, R., Ferrocino, I., Harasym, J., Orkusz, A., Franciosa, I., . . . Aquilanti, L. Microbial diversity, morpho-textural characterization, and volatilome profile of the portuguese thistle-curdled cheese Queijo da Beira Baixa PDO. Food Research International, 157 doi:10.1016/j.foodres.2022.111481
2022.2. Kapelko, M., Harasym, J., Orkusz, A., & Piwowar, A. (2022). CROSS-NATIONAL COMPARISON OF DYNAMIC INEFFICIENCY FOR EUROPEAN DIETETIC FOOD MANUFACTURING FIRMS. Technological and Economic Development of Economy, 28(4), 893.
2022.1. Osimani, A., Garofalo, C., Harasym, J., & Aquilanti, L. (2022). Use of essential oils against foodborne spoilage yeasts: Advantages and drawbacks. Current Opinion in Food Science, 45, Article number 100821
2021.4. Gudej, S., Filip, R., Harasym, J., Wilczak, J., Dziendzikowska, K., Oczkowski, M., . . . Gromadzka-Ostrowska, J. (2021). Clinical outcomes after oat beta-glucans dietary treatment in gastritis patients. Nutrients, 13(8)
2021.3. Banaś, K., & Harasym, J. (2021). Natural gums as oleogelators. International Journal of Molecular Sciences, 22(23)
2021.2. Żyła, E., Dziendzikowska, K., Kamola, D., Wilczak, J., Sapieryński, R., Harasym, J., & Gromadzka-Ostrowska, J. Anti-inflammatory activity of oat beta-glucans in a crohn’s disease model: Time-and molar mass-dependent effects. International Journal of Molecular Sciences, 22(9)

<p>2021.1. Banaś K., Harasym J. Current Knowledge of Content and Composition of Oat Oil—Future Perspectives of Oat as Oil Source , Food and Bioprocess Technology, 2021, vol. 14, s.232–247.</p>
<p>2020.8. Harasym J. Satta E., Kaim U. Ultrasound Treatment of Buckwheat Grains Impacts Important Functional Properties of Resulting Flour, 2020, vol. 25, nr 13, article number: 3012.</p>
<p>2020.7. Piowar A., Harasym J., The Importance and Prospects of the Use of Algae in Agribusiness, Sustainability, 2020, vol. 12, nr 14, s.1-13, article number: 5669</p>
<p>2020.6. Harasym J., Orkusz A., Kaim U., Impact of cricket (<i>Acheta domesticus</i>) flour addition on the viscometric profiles of flour mixtures. Proceedings of the 10th International Congress Flour-Bread 2019 and 12th Croatian Congress of Cereal Technologists Brasno-Kruh 2019. Osijek, Croatia, June 11-14, 2019 / Strelec Ivica, Jozinović Antun, Budzaki Sandra, Flour–Bread. Proceedings, 2020, Osijek, Josip Juraj Strossmayer University of Osijek , s.125-131</p>
<p>2020.5. Harasym J., Kaim U., Orkusz A., Ultrasound sonication effects on the pasting properties of buckwheat flour , Proceedings of the 10th International Congress Flour-Bread 2019 and 12th Croatian Congress of Cereal Technologists Brasno-Kruh 2019. Osijek, Croatia, June 11-14, 2019 / Strelec Ivica, Jozinović Antun, Budzaki Sandra, Flour–Bread. Proceedings, 2020, Osijek, Josip Juraj Strossmayer University of Osijek , s.49-54</p>
<p>2020.4. Harasym J., Kaim U., Bogacz-Radomska L., Olędzki R.: Development of functional foods by traditional food processes, in Sustainability of the Food System Sovereignty, Waste, and Nutrients Bioavailability / Betoret Noelia, Betoret Ester (red.), 2020, ISBN 9780128182932, pp. 131-146</p>
<p>2020.3. Bogacz-Radomska L., Harasym J., Piowar A.: Commercialization Aspects of Carotenoids, in Carotenoids: Properties, Processing and Applications / Galanakis Charis M. (red.), 2020, ISBN 9780128170670, pp. 327-357</p>
<p>2020.2. Orkusz A., Wolańska W., Harasym J., Piowar A., Kapelko M.: Consumers’ Attitudes Facing Entomophagy: Polish Case Perspectives, International Journal of Environmental Research and Public Health, vol. 17, nr 7, 2020, pp. 1-15,</p>
<p>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. Antioxidants, vol. 9, nr 375, 2020, pp.1-21</p>
<p>2019.4. Błaszczyk 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. Błaszczyk, 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>

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.

LAST 5 years INTERNATIONAL CONFERENCES

Harasym J. The benefits of local food production systems - circular economy perspective, 32nd International Scientific - Expert Conference of Agriculture and Food Industry "LOCAL FOOD PRODUCTION SYSTEMS IN THE ERA OF GLOBAL CHALLENGES", 1-2.12.2022 Sarajevo, Bosna and Hercegovina, **Keynote lecture.**

Orkus A., **Harasym J.:** Edible insects as innovative factor for local circular economy approach, 1 s., 2022, 32nd International Scientific-Expert Conference of Agriculture and Food Industry 2022, 1-2.12.2022 Sarajevo, Bosna and Hercegovina

Orkus A., **Harasym J.:** Preschool menus composition as indicator of local food market, 1 s., 2022, 32nd International Scientific-Expert Conference of Agriculture and Food Industry 2022, 1-2.12.2022 Sarajevo, Bosna and Hercegovina

Harasym J. Bioactivity of 1-3 linked beta-glucan, „Fizjologiczne uwarunkowania postępowania dietetycznego”, 17-18.11.2022, Warsaw, Poland, **Keynote lecture.**

Olędzki R., **Harasym J.**, Effects of microwave radiation on the bioactive properties in selected vegetable species, 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland - poster

Olędzki R., **Harasym J.**, Antioxidant activity of fruits of selected grapevines grown in Poland, 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland- poster

Harasym J., Gromadzka-Ostrowska, J.: Process for a low molecular mass beta-glucan recovery from oat, 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland- poster

Orkus A., Kiiru S., Kinyuru J., **Harasym J.:** Two-spotted cricket (*Gryllus Bimaculatus*) powder addition impact on hydration properties of blends with rice flour, 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland- poster

Orkus A., **Harasym J.:** Hiding edible insects in wheat bread matrix – the acceptance case 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland- poster

Harasym J., Orkus A., Olędzki R.: Ultrasounds processing of buckwheat whole-grain modifies the rheological characteristics of obtained flour, 36th EFFoST International Conference: Shaping the Production of Sustainable, Healthy Foods for the Future 2022, 07.11-09.11.2022, Dublin, Ireland- poster

Banaś, K., Orkus, A., **Harasym, J.** Agar in oleogelation, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore - poster

Harasym J., Osimani A., Orkus A., Aquilanti L.: Physicochemical and microbiological characteristics of artisanal cheeses may offer a new solutions for industrial starters, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore - poster

Orkus A., **Harasym J.**, Mozzon M., Foligni R.: Tradition and modernity - dumplings with the addition of edible insects in Polish and Italian cuisine, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore - poster

Orkus A., **Harasym J.**, Edible insects as a meat alternative, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore - poster

Banaś K., **Harasym J.:** Oil manufacturing method impacts on physicochemical characteristic of rapeseed oil oleogels, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore – oral presentation

Harasym J., Orkus A., Banaś K.: Ultrasonication of buckwheat grains impacts the resulting flour characteristic, 21st IUFOST World Congress of Food Science & Technology "Future of Food - Innovation, Sustainability & Health", 30.10 – 3.11.2022, Singapore – oral presentation

Olędzki R., **Harasym J.**, The content of antioxidants and polyphenols in the fruit of selected hybrid grape varieties from Poland, 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy - poster

Olędzki R., **Harasym J.**, Effects of Microwave Radiation on the Bioactive Properties of Peppers (*Capsicum annum* L.), 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy – oral presentation

Orkus A., **Harasym J.:** Food for 9 billion people: meat vs. edible insects, 2022, 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy - poster

Orkus A., **Harasym J.:** Strategies Facilitating Edible Insects Acceptance, 2022, 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy - poster

Harasym J., Orkus A.: Static magnetic field SMF treatment impact on functional characteristic of buckwheat flour 2022, 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy – oral presentation

Orkus A., Kiiru S., **Harasym J.:** Impact of mediteranian cricket (*Gryllus bimaculatus*) powder addition on the viscometric profiles of millet flour blends 2022, 8th International Conference on Food Chemistry & Technology 2022, 12-14.12.2022, Rome, Italy – oral presentation

Orkus A., Harasym J. : Edible insects as environmentally friendly food production model, 6th International Congress Water, Waste and Energy Management 20-22.07.2022, Rome, Italy - poster
Harasym J. , Orkus A.: Food waste conversion in edible insect rearing systems, 6th International Congress Water, Waste and Energy Management 20-22.07.2022, Rome, Italy - poster
Villanueva M., Harasym J. , Caballero P.A., Ronda F., Modification of the techno-functional properties of tef [eragrostis tef (zucc.) Trotter] flour by microwave-assisted high moisture treatment, Cereals & Europe Spring Meeting, 6 - 8 Apr 2022, Thessaloniki, Greece - poster
Villanueva M., Harasym J. , Caballero P.A., Ronda F., Impact of heat-moisture treatment by microwaves on functional and pasting properties of buckwheat flours, Cereals & Europe Spring Meeting, 6 - 8 Apr 2022, Thessaloniki, Greece- poster
Harasym J. , Pozzi L. , Villanueva M. , High-level addition of spirulina platensis powder to pan bread wheat flour creates pumpernickel type green bread, Cereals & Europe Spring Meeting, 6 - 8 Apr 2022, Thessaloniki, Greece- poster
Harasym J. , Orkus A., Villanueva M., Ronda F., Impact of house cricket (acheta domesticus) powder addition on the rheological profile of rice flour, Cereals & Europe Spring Meeting, 6 - 8 Apr 2022, Thessaloniki, Greece- poster
Harasym J. , Orkus A., Pozzi L.: Enzymatic activity impact on viscometric characteristic of binary blends of bread wheat flour and Spirulina platensis powder, 35th EFFoST International Conference: Healthy Individuals, Resilient Communities, and Global Food Security 2021, 1-4.11.2021, Lausanne, Switzerland - poster
Harasym J. , Orkus A., Pozzi Lorenzo: The functional properties of bread wheat flour + Spirulina platensis powder binary blends, 2021, 35th EFFoST International Conference: Healthy Individuals, Resilient Communities, and Global Food Security 2021, 1-4.11.2021, Lausanne, Switzerland
Orkus A., Harasym J. : Diet with an insect - suggestions for dishes for the whole day!, 2021, 35th EFFoST International Conference: Healthy Individuals, Resilient Communities, and Global Food Security 2021, 1-4.11.2021, Lausanne, Switzerland - poster
Orkus A., Harasym J. : The addition of edible insects as nutritional value modifier – in traditional dumplings, 2021, 35th EFFoST International Conference: Healthy Individuals, Resilient Communities, and Global Food Security 2021, 1-4.11.2021, Lausanne, Switzerland - poster
Orkus A., Wolańska W., Harasym J. , Factors influencing the level of neophobia among students of Wroclaw University of Economics and Business, 34th EFFOST Annual Meeting, 10-12.11.2020, online event
Orkus A., Harasym J. , Wolańska W. Studying neophobia in traditional communities - Polish consumer vs. eating insects, 34th EFFOST Annual Meeting, 10-12.11.2020, online event
Harasym J. , Orkus A. Crafting in food - impact of creative sectors, 34th EFFOST Annual Meeting, 10-12.11.2020, online event
Banaś K., Harasym J. , Tancula N., Orkus A., Olędzki R., The unique content of oat oil – the perspectives of exploitation, 79-80 s., 4th International Wroclaw Scientific Meetings, 09-10.10.2020, Wroclaw, Poland
Olędzki R., Banaś K., Tancula N., Orkus A., Harasym J. , Antioxidant activity and reducing power of hybrid grapevines fruit grown in Poland, 182-183 s., 4th International Wroclaw Scientific Meetings 2020, 09-10.10.2020, Wroclaw, Poland
Olędzki R., Tancula N., Banaś K., Orkus A., Harasym J. , Fruits of interspecific hybrids grapevines as a source of polyphenolic compounds, 181-182 s., 4th International Wroclaw Scientific Meetings, Wroclaw, 09-10.10.2020, Wroclaw, Poland
Orkus A., Banaś K., Tancula N., Olędzki R., Harasym J. , Dobrzyńska D., Box Diet – Can You Rely on It? , 186-187 s., 4th International Wroclaw Scientific Meetings, 09-10.10.2020, Wroclaw, Poland
Orkus A., Tancula N., Banaś K., Olędzki R., Harasym J. , Szydełko M., Evaluation of the diet of preschoolers from the Lower Silesian Province, 185-186 s., 4th International Wroclaw Scientific Meetings , 09-10.10.2020, Wroclaw, Poland
Tancula N., Harasym J. , Banaś K., Olędzki R., Orkus A., 243-244 s., Functional properties of blends of rice and house cricket (Acheta domesticus) flours, 4th International Wroclaw Scientific Meetings , 09-10.10.2020, Wroclaw, Poland
Orkus A., Garncarek, Z, Harasym, J. , Michalczuk, 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, 4–6.09.2019, Polańczyk, Poland
Orkus A., Harasym, J. , Michalczuk, 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, 4–6.09.2019, Polańczyk, Poland
Kaim, U., Harasym, J. , Olędzki, R., Orkus, 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. , Orkus, 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., Szaśniadek, 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.
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LAST PATENT APPLICATIONS AND PATENTS
International

Harasym, J. Soluble non-starchy biopolymers usage in manufacturing of beverages containing alcohol, European patent application, 1546001.8/EP15460011, 2015. **Harasym J.,** Chaszczewicz D. - Flour with reduced calorific value, PCT/P2012/0000004, 2012. ; **Harasym J.,** Beker N. - Pastry, especially wafers and a method for producing pastries, especially the wafers., PCT/P2011/000143, 2011; **Harasym J.,** Brach J., Czarnota J.L., Stechman M., Słabisz A., Kowalska A., Chorowski M., Winkowski M., Madera A., Rać J. - A kit and method of producing betaglucan, insoluble food fiber as well and preparation of oat protein. PCT/P2010/050063, 2010.

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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

2022, 2021, 2020, 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

EGGS Ltd – **mayonnaise analysis** with RVA, SDA Ltd – **technology of disposal dishes made from milling industry by-products;** ReadyBathroom Ltd - **dugout as a food store;** 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 Krason – 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, astaxantine 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: Tetiana Lisowska (July 2022 – present); Post-doctoral fellow: Pedro A. Caballero (September 2022), Doctoral fellow – Luca Beleggia – September 2022; Doctoral fellow – Michaela Cannas – September 2022; Doctoral fellow – Samuel Kiiuru – May 2022; Doctoral fellow – Stevens Duarte Serna – June 2022, Doctoral fellow – Claudia Bas Bellver June 2022, Master fellow – Lorenzo Pozzi February 2021 – June 2021; Post-doctoral fellow: Villanueva M. (January 2020 – June 2022), 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 20 PhD thesis (Polish, English, Spanish), Co-promoting 1 PhD candidates, promoting 3 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)

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, FCT – Fundation of Science and Technology, Portugal.