

Joanna Harasym - Curriculum vitae 2023 December 18

PERSONAL INFORMATION	
Family name, First name	HARASYM, Joanna
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
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, 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	
V.2023 – present	Erasmus+ Expert, Wroclaw University of Economics and Business, Wroclaw, Poland
IX.2020 - present	Doctoral School Council member, Wroclaw University of Economics and Business, Wroclaw, Poland
IX.2020 - present	Senate member, Wroclaw University of Economics and Business, Wroclaw, Poland
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, Wroclaw, Poland
XI.2019 - present	Head of Department of Biotechnology and Food Analysis, Wroclaw University of Economics and Business, Wroclaw, Poland
XI.2018 - present	Director, Adaptive Food Systems Accelerator – Science Centre, Wroclaw University of Economics Business, Wroclaw, 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, 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	
2018-2023	16 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	
2023-2026 - R&D grant from National Centre for Research and Development, Poland, The first competition of the programme entitled NUTRITECH Government Programme - Nutrition in the light of the challenges of improving societal wellbeing and climate change. Title VIVAFER- High fibre and high protein innovative dry wafer - Principal Investigator - 4 200 324,06 PLN - 933 405,35 EURO	
2022-2025 – R&D grant from Ministry of Agriculture and Village, Top quality honey produced in a the sustainable environment of the intelligent hive ensuring better colony health of bee colonies. Rural Development Programme 2014 - 2020 - Action 16 Cooperation, Principal Investigator 2 283 612,00 PLN - 596 656,3 EURO	
2021-2022 –R&D grant from Regional Operational Program for the Lower Silesian Voivodeship (Poland) 2014-2020, co-financed from the European Regional Development Fund under Priority axis 1 "Enterprises and innovations" Task 1.2 "Innovative enterprises" Sub-task 1.2.1 "Innovative enterprises - horizontal competition" Scheme 1.2 A "Support for enterprises wishing to start or develop R&D activities" - RPDS.01.02.01-IP.01-02-372/19. Title: Technology for the production of disposable, biodegradable and ecological dishes based on bran from the milling of spelled, einkorn and emmer. Principal Investigator - 7 349 202,89 PLN - 1 673 658,47 EURO	
2021-2023 – R&D grant from Regional Operational Program for the Lower Silesian Voivodeship (Poland) 2014-2020, co-financed from the European Regional Development Fund under Priority axis 1 "Enterprises and innovations" Task 1.2 "Innovative enterprises" Sub-task 1.2.1 "Innovative enterprises - horizontal competition" Scheme 1.2 A "Support for enterprises wishing to start or develop R&D activities" - RPDS.01.02.01-IP.01-02-372/19. Title: Innovative modules for storing and unconventional preservation and distribution of high-quality food. Research and development work on the construction of modular facilities that improve the quality of life – ReadyNow. Principal Investigator 2 490 552,60 PLN - 567 182 EURO	
2021-2023 - R&D grant from Smart Growth Operational Program 2014-2020, Task 1.1/Task 1.1.1 (competition 1/1.1.1/2021), National Center for Research and Development. Title: Polish Dumplings - development of recipes for wheat and gluten-free dumplings of increased nutritional quality, useful for machine-formed dumplings. Principal Investigator 1 808 064,96 PLN - 411 757 EURO	
2023-2026 - Research Grant from Polish National Science Centre (UMO 2022/47/B/NZ9/03123). Title: Effect of oat beta-glucan in Crohn's disease - a preclinical study. OPUS – collaborative project – Principal Investigator at WUEB partner – 1 147 705 PLN - 255 045,5 EURO	
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
2023.16. Olędzki, R.; Harasym, J. Assessment of the effects of roasting, contact grilling, micro-wave processing and steaming on the functional characteristics of bell pepper (<i>Capsicum annuum</i> L.), <i>Molecules</i> , <i>manuscript accepted</i> .
2023.15. Cardinali, F.; Botta, C.; Harasym, J. ; Reale, A.; Ferrocino, I.; Boscaino, F.; Orkusz, A.; Milanović, V.; Garofalo, C.; Aquilanti, L.; Osimani, A. Tasting of traditional Polish fermented cucumbers: microbiology, morpho-textural features and volatilome. <i>Food Research International</i> , <i>manuscript accepted</i> .
2023.14. Orkusz, A.; Dymińska, L.; Banaś, K.; Harasym, J. Chemical and nutritional fat profile of <i>Acheta domestica</i> , <i>Tenebrio molitor</i> , <i>Gryllus bimaculatus</i> and <i>Rhynchophorus ferrugineus</i> , <i>Foods</i> , <i>manuscript accepted</i> .
2023.13. Banaś, K.; Piwowar, A.; Harasym J. Agar as a single organogelator in the process of solidification of rapeseed (canola) oil obtained by different manufacturing methods, <i>Food Hydrocolloids</i> , <i>manuscript accepted</i> .
2023.12. Lisovska, T.; Tyupova, A.; Olędzki, R.; Harasym, J. Microwave-Supported Modulation of Functional Characteristics of Gluten-Free Breads. <i>Appl. Sci.</i> 2023, 13, 12716. https://doi.org/10.3390/app132312716
2023.11. Lisovska, T.; Banaś, K.; Orkusz, A.; Harasym, J. Hydrothermal Treatment via Microwave Radiation Improves Viscoelastic Properties of Native Gluten-Free Flours for Extrusion 3D Printing. <i>Appl. Sci.</i> 2023, 13, 12465. https://doi.org/10.3390/app132212465
2023.10. Lisovska, T.; Harasym, J. 3D Printing Progress in Gluten-Free Food—Clustering Analysis of Advantages and Obstacles. <i>Appl. Sci.</i> 2023, 13, 12362. https://doi.org/10.3390/app132212362
2023.9. Bhajan, C.; Soulange, J.G.; Sanmukhiya, V.M.R.; Olędzki, R.; Harasym, J. Phytochemical Composition and Antioxidant Properties of Tambourissa ficus, a Mauritian Endemic Fruit. <i>Appl. Sci.</i> 2023, 13, 10908. https://doi.org/10.3390/app131910908
2023.8. Pejcz, E.; Lachowicz-Wiśniewska, S.; Nowicka, P.; Wojciechowicz-Budzisz, A.; Harasym, J. Enhancing Bread's Benefits: Investigating the Influence of Boosted Native Sourdough on FODMAP Modulation and Antioxidant Potential in Wheat Bread. <i>Foods</i> 2023, 12, 3552. https://doi.org/10.3390/foods12193552
2023.7. Wojciechowicz-Budzisz, A.; Pejcz, E.; Sychaj, R.; Harasym, J. Mixed Psyllium Fiber Improves the Quality, Nutritional Value, Polyphenols and Antioxidant Activity of Rye Bread. <i>Foods</i> 2023, 12, 3534. https://doi.org/10.3390/foods12193534
2023.6. Banaś, K.; Piwowar, A.; Harasym, J. The potential of rapeseed (canola) oil nutritional benefits wide spreading via oleogelation, <i>Food Bioscience</i> 56, 2023, 103162, https://doi.org/10.1016/j.fbio.2023.103162 .
2023.5. Gutiérrez, A.L.; Villanueva, M.; Rico, D.; Harasym, J. ; Ronda, F.; Martín-Diana, A.B.; Caballero, P.A. Valorisation of Buckwheat By-Product as a Health-Promoting Ingredient Rich in Fibre for the Formulation of Gluten-Free Bread, <i>Foods</i> , 2023, 12 (14), 2781. https://doi.org/10.3390/foods12142781 .
2023.4. Belleggia, L., Foligni, R., Ferrocino, I., Biolcati, F., Mozzon, M., Aquilanti, L., Osimani A., & Harasym, J. Morphotextural, microbiological, and volatile characterization of flatbread containing cricket (<i>Acheta domestica</i>) powder and buckwheat (<i>Fagopyrum esculentum</i> M.) flour. <i>European Food Research and Technology</i> , 2023, https://doi.org/10.1007/s00217-023-04327-5
2023.3. Olędzki, R.; Harasym, J. Boiling vs. Microwave Heating—The Impact on Physicochemical Characteristics of Bell Pepper (<i>Capsicum annuum</i> L.) at Different Ripening Stages. <i>Appl. Sci.</i> 2023, 13, 8175. https://doi.org/10.3390/app13148175 .
2023.2. Piwowar A., Wolańska W., Orkusz A., Kapelko M., Harasym J. : Modelling the Factors Influencing Polish Consumers' Approach towards New Food Products on the Market, <i>Sustainability</i> , 2023, 15(3), 2818; https://doi.org/10.3390/su15032818
2023.1. Rampanti, G.; Ferrocino, I.; Harasym, J.; Foligni, R.; Cardinali, F.; Orkusz, A.; Milanović, V.; Franciosa, I.; Garofalo, C.; Mannozi, C.; Mozzon, M.; Osimani, A.; Aquilanti, L. Queijo Serra da Estrela PDO Cheese: Investigation into Its Morpho-Textural Traits, Microbiota, and Volatilome. <i>Foods</i> , 2023, 12(1), 169; https://doi.org/10.3390/foods12010169
2022.6. Olędzki, R., Lutosławski, K., Nowicka, P., Wojdyło, A., & Harasym, J. Non-commercial grapevines hybrids fruits as a novel food of high antioxidant activity. <i>Foods</i> , 2022, 11(15), 2216; https://doi.org/10.3390/foods11152216
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. <i>Food Research International</i> , 162 doi:10.1016/j.foodres.2022.112011
2022.4. Olędzki, R., Lutosławski, K., Nowicka, P., Wojdyło, A., & Harasym, J. Non-commercial grapevines hybrids fruits as a novel food of high antioxidant activity. <i>Foods</i> , 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. <i>Food Research International</i> , 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. <i>Technological and Economic Development of Economy</i> , 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. <i>Current Opinion in Food Science</i> , 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. <i>Nutrients</i> , 13(8)
2021.3. Banaś, K., & Harasym, J. (2021). Natural gums as oleogelators. <i>International Journal of Molecular Sciences</i> , 22(23)
2021.2. Żyła, E., Dziendzikowska, K., Kamola, D., Wilczak, J., Sapiernyński, 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. <i>International Journal of Molecular Sciences</i> , 22(9)
2021.1. Banaś K., Harasym J. Current Knowledge of Content and Composition of Oat Oil—Future Perspectives of Oat as Oil Source , <i>Food and Bioprocess Technology</i> , 2021, vol. 14, s.232–247.
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.
2020.7. Piwowar A., Harasym J., The Importance and Prospects of the Use of Algae in Agribusiness, <i>Sustainability</i> , 2020, vol. 12, nr 14, s.1-13, article number: 5669
2020.6. Harasym J., Orkusz A., Kaim U., Impact of cricket (<i>Acheta domesticus</i>) flour addition on the viscometric profiles of flour mixtures. <i>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</i>
2020.5. Harasym J., Kaim U., Orkusz A., Ultrasound sonication effects on the pasting properties of buckwheat flour , <i>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</i>
2020.4. Harasym J., Kaim U., Bogacz-Radomska L., Olędzki R.: Development of functional foods by traditional food processes, <i>in Sustainability of the Food System Sovereignty, Waste, and Nutrients Bioavailability / Betoret Noelia, Betoret Ester (red.), 2020, ISBN 9780128182932, pp. 131-146</i>
2020.3. Bogacz-Radomska L., Harasym J., Piwowar A.: Commercialization Aspects of Carotenoids, <i>in Carotenoids: Properties, Processing and Applications / Galanakis Charis M. (red.), 2020, ISBN 9780128170670, pp. 327-357</i>
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
2019.4. Błaszczak 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, <i>w: European Journal of Nutrition</i> , vol. 58, nr 7, 2019 , pp. 2859-2873
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, <i>Food Hydrocolloids</i> , 90, 2019 , pp. 472-481
2019.2. Harasym J., Żyła E., Dziendzikowska K., Gromadzka-Ostrowska J.: Proteinaceous Residue Removal from Oat β-Glucan Extracts Obtained by Alkaline Water Extraction, <i>w: Molecules</i> , vol. 24, nr 1729, 2019 , pp. 1-16,
2019.1. Błaszczak, 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. <i>European Journal of Nutrition</i> , vol. 58, nr 7, 2019 , ss. 2859-2873
LAST 5 years INTERNATIONAL CONFERENCES
Harasym J., Orkusz. A, Ferment to preserve – spontaneously fermented food Asian vs Polish heritage, The 12th Asia-Pacific International Conference 2023, Towards the Indo-Pacific: new strategies and patterns of cooperation and exchange. 15.11. 2023, Wrocław, Poland
Orkusz A., Harasym J. , Insects as Food: European Perspective vs Asia-Pacific Experience, The 12th Asia-Pacific International Conference 2023, Towards the Indo-Pacific: new strategies and patterns of cooperation and exchange. 15.11. 2023, Wrocław, Poland

Harasym J. , Digital health – remote monitoring via smartphones. ISQua's 39th International Conference, 27-30.08.2023. Seul, South Korea
Harasym J. , Banaś K., Innovative food products for e-sport competitors. Conference on Adaptations and Nutrition in Sports (ICANS), Temasek Polytechnic, Singapore, 19 – 21 July 2023.
Harasym J. , Krzos G., Orkus. A, Nutrition awareness and dietary choices among e-sportmen in Poland. Conference on Adaptations and Nutrition in Sports (ICANS), Temasek Polytechnic, Singapore, 19 – 21 July 2023.
Banaś K., Harasym J. , Hydroleogels - a complete product for endurance. Conference on Adaptations and Nutrition in Sports (ICANS), Temasek Polytechnic, Singapore, 19 – 21 July 2023.
Banaś K., Harasym J. , Oleogels - the future of solid fats in nutrition. Conference on Adaptations and Nutrition in Sports (ICANS), Temasek Polytechnic, Singapore, 19 – 21 July 2023.
Banaś K., Harasym J. , Effect of rapeseed oil type on the physicochemical properties of agar hydroleogels. The Food Hydrocolloids Trust 21st Gums & Stabilisers for the Food Industry Conference : Thessaloniki, Greece, June 6th-9th 2023
Banaś K., Harasym J. , Characterisation of the physicochemical parameters of shortbread cookies depending on the type of fat used. The Food Hydrocolloids Trust 21st Gums & Stabilisers for the Food Industry Conference : Thessaloniki, Greece, June 6th-9th 2023
Olędzki R., Harasym J. The effect of selected heat treatment techniques on the bioactive properties of bell peppers International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 692 s., ISBN 9786082171173
Olędzki R., Harasym J. Antioxidant activity and content of polyphenols in the fruits of selected hybrid grapevines from Poland International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, NORTH MACEDONIA
Banaś K., Harasym J. , The prospect of using oleogels in bakery products. International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 691 s., NORTH MACEDONIA
Banaś K., Harasym J. , Current concept of using rapeseed oil in oleogelation International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 689 s., NORTH MACEDONIA
Tyupova A., Lisovska T., Harasym J. , The change in antioxidant activity characteristics of teff flour after microwave supported heat-moisture treatment. International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 686 s., NORTH MACEDONIA
Tyupova A., Harasym J. , 3D Printers for commercial application, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 685 s., NORTH MACEDONIA
Wojciechowicz-Budzisz A., Gwóźdź J., Pejcz E., Harasym J. , Impact of sorghum sourdough addition on the quality of rye bread, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 677 s., NORTH MACEDONIA
Pejcz E., Koj K., Wojciechowicz-Budzisz A., Harasym J. , Probiotic fermentation impact on wheat dietary fiber components, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 675 s., NORTH MACEDONIA
Pejcz E., Koj K., Wojciechowicz-Budzisz A., Harasym J. , Rye dietary fiber modification by inoculated probiotic fermentation, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 673 s., NORTH MACEDONIA
Wojciechowicz-Budzisz A., Gwóźdź J., Pejcz E., Harasym J. , Effect of sorghum sourdough addition on the quality of wheat bread, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 671 s., NORTH MACEDONIA
Orkus A., Harasym J. Catering Diet - is it Reliable? International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 780 s., NORTH MACEDONIA
Orkus A., Harasym J. The Role of Spices in the Human Diet, International Congress on Natural, Health Sciences and Technology: Book of Abstracts, 2023, Tetova, University of Tetova, 780 s., NORTH MACEDONIA
Orkus A., Harasym J. Tenebrio molitor for a sustainable world. The International Society for Ecological Modelling Global Conference 2023: Ecological Models for Tomorrow's Solutions (ISEM 2023), 2023, 02-05-2023 - 06-05-2023, Toronto, Canada
Orkus A., Harasym J. Brain activity towards objects induces feelings of revulsion in the perspective of the possibility of changing the attitude of western society towards the perception of edible insects as food, Miami Winter Symposium 2023: Molecular Neuroscience: Focus on Sensory Disorders (MWS 2023), 2023, 30-01-2023 - 01-02-2023, Miami, USA
Harasym J. The benefits of local food production systems - circular economy perspective, 32 nd 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, 32 nd 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, 32 nd 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, 36 th 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 (<i>Gryllus Bimaculatus</i>) powder addition impact on hydration properties of blends with rice flour, 36 th 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 36 th 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, 36 th 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 (<i>Capsicum annum</i> 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 (<i>Gryllus bimaculatus</i>) 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
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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 Wrocław 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 Wrocław Scientific Meetings, 09-10.10.2020, Wrocław, 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 Wrocław Scientific Meetings 2020, 09-10.10.2020, Wrocław, 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 Wrocław Scientific Meetings, Wrocław, 09-10.10.2020, Wrocław, 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 Wrocław Scientific Meetings, 09-10.10.2020, Wrocław, Poland
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Tancula N., Harasym J. , Banaś K., Olędzki R., Orkus A., 243-244 s., Functional properties of blends of rice and house cricket (<i>Acheta domesticus</i>) flours, 4th International Wrocław Scientific Meetings , 09-10.10.2020, Wrocław, Poland
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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.
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Olędzki, R., Kaim, U., Orkus, 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. , Orkus, 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. , Orkus, A., The modulation of functional properties of buckwheat flour by ultrasound treatment, 33rd EFFOST International Conference, Rotterdam, Netherlands, 12-14.11.2019.
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Kaim, U., Harasym, J. , Orkus, 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.
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Harasym, J. , Kaim, U., Orkus, 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.
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Villanueva M., Harasym J. , Solaesa A.G., Vela A.J., Caballero P.A., Ronda F. Impact of microwave radiation on buckwheat flour and the effect on the rheological properties of gluten-free doughs and breadmaking. 19th ICC Conference, 25-25.09.2019, Vienna, Austria.
Gutierrez A.L., Villanueva M., Rico D., Martín-Diana A., Harasym J. , Ronda F., Caballero P.A. Valorisation of a buckwheat by-product to promote a nutritional improvement of gluten-free bread. 19th ICC Conference, 25-25.09.2019, Vienna, Austria.
Orkus, 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
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Olędzki R., Kaim, U., Orkus, 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. , Orkus, 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., Orkus, 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., Orkus, A., Olędzki R., Buckwheat flour antioxidant activity after ultrasound treatment, 3 rd Wrocław Scientific Meetings, International Conference, 01-02.03.2019 Wrocław, Poland
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Bogacz-Radomska, L., Kaim, U., Olędzki R., Orkus, 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

LAST PATENT APPLICATIONS AND PATENTS

International
<p>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.</p>
National
<p>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.</p>
Spanish Patent
<p>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.</p>
<p>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.</p>
AWARDS
<p>2023, 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 Wroclaw 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.</p>
INDUSTRY COLLABORATION
<p>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; Otrey 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 <i>Haematococcus pluvialis</i> 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, Wroclaw 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.</p>
<p>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</p>

SUPERVISION – Post-doctoral fellow: Tetiana Lisowska (July 2022 – October 2023); 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.