Dyscyplina: technologia żywności i żywienia

Wykaz artykułów opublikowanych w 2024 roku w formule otwartego dostępu dofinansowanych ze środków Ministra Nauki w ramach Programu Regionalna inicjatywa doskonałości

Lp.	Autorzy*	Tytuł	Czasopismo	Tom, str	Uwagi
1.	Dąbrowski G. *, Czaplicki S. *, Konopka I. *	Variation in the Composition and Quality of Nigella sativa L. Seed Oils—The Underestimated Impact on Possible Health-Promoting Properties.	Molecules	29(6):1360	Doi: 10.3390/molecules29061360
2.	Sawicki T. *, Jabłońska M., Danielewicz A. *, Przybyłowicz K. *	Profile and Antioxidant Capacity of Plant-Based Protein Supplements	Molecules	29(9): 2101	doi: 10.3390/molecules29092101
3.	Purkiewicz A. *, Pietrzak-Fiećko R. *	Determination of the Fatty Acid Profile and Lipid Quality Indices in Selected Infant Formulas	Molecules	29(9): 2044	doi: 10.3390/molecules29092044
4.	Pomianowski J.F. *, Wójcik A., Sowińska J., Witkowska D., Murawska D., Mituniewicz T.	Contents of Macro- and Microelements in Blood Serum and Breast Muscle of Turkey Subjected to Pre-Slaughter Transport for Various Distances	Animals	14(15):2242	doi: 10.3390/ani14152242
5.	Czarnowska-Kujawska M. *, Starowicz M., Paszczyk B. *, Klepacka J. *, Popielarczyk M., Tońska E.	The chemical, antioxidant and sensorial properties of milk and plant based kombucha analogues.	LWT-Food Science and Technology	206: 116610	doi:10.1016/j.lwt.2024.116610

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6.	Czarnowska-Kujawska M. *, Klepacka J. *, Starowicz M., Lesińska P.	Functional Properties and Sensory Quality of Kombucha Analogs Based on Herbal Infusions.	Antioxidants	13(10):1191	doi: 10.3390/antiox13101191
7.	Draszanowska A. *, Kurp L. *, Starowicz M., Paszczyk B. *, Czarnowska-Kujawska M. *, Olszewska M. A. *	Physicochemical, Antioxidative, and Sensory Properties of Oatmeal Cookies.	Foods	13(19):3166	doi: 10.3390/foods13193166
8.	Karpińska-Tymoszczyk M. *, Surma M. *, Danowska-Oziewicz M. *, Kurp L. *, Jabłońska M., Kusek K., Sawicki T. *	The Effects of Enriching Shortbread Cookies with Dried Sea Buckthorn Fruit on the Physicochemical and Sensory Properties.	Molecules	29(21):5148	doi: 10.3390/molecules29215148
9.	Kowalkowska J. *, Hamulka J., Wądołowska L. *, Górnicka M., Czarniecka-Skubina E., Gutkowska K.	Restrained Eating and Disinhibited Eating: Association with Diet Quality and Body Weight Status Among Adolescents.	Nutrients	16(21):3601	doi: 10.3390/nu16213601
10.	Purkiewicz A. *, Mumtaz W. *, Tońska E., Pietrzak-Fiećko R. *	Mineral Content in Initial and Follow-On Infant Formulas in Poland: Nutrient Adequacy and Comparison with Breast Milk	Applied Sciences	14(22):10235	doi: 10.3390/app142210235
11.	Bielecka M. M. *, Florczuk A., Aljewicz M. *	An Evaluation of the Impact of Curdlan and Buttermilk Addition on the Functional	Molecules	30(1):66	doi: 10.3390/molecules30010066

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		Properties and Sensory Quality of Processed Cheese Analogs			
12.	Obara-Gołębiowska M., Przybyłowicz K. E. *, Danielewicz A. *, Sawicki T. *	Body mass as a result of psychological, lifestyle and genetic determinants. A pilot study involving overweight/ obese and normal weight women in their early adulthood.	PLoS ONE	19(12): e0314942	doi: 10.1371/journal.pone.0314942
13.	Wiśniewski P. *, Trymers M., Chajęcka-Wierzchowska W. *, Tkacz K. *, Zadernowska A. *, Modzelewska-Kapituła M. *	Antimicrobial Resistance in the Context of Animal Production and Meat Products in Poland—A Critical Review and Future Perspective.	Pathogens	13(12):1123	doi: 10.3390/pathogens13121123
14.	Purkiewicz A. *, Wiśniewski P. *, Tańska M. *, Goksen G., Pietrzak-Fiećko, R. *	Effect of the Storage Conditions on the Microbiological Quality and Selected Bioactive Compound Content in Fruit Mousses for Infants and Young Children	Applied Sciences	14: 11347	doi: 10.3390/app142311347
15.	Zduńczyk W. . *, Tkacz K. . *, Pietrzak-Fiećko R. . *, Bottari B., Modzelewska-Kapituła M. . *	Pork as a source of nutrients in a human diet - comparison of meat obtained from conventional and organic	NFS Journal	37: 100199	doi: 10.1016/j.nfs.2024.100199

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		systems offered in the Polish market			
16.	Jabłońska M., Karpińska-Tymoszczyk M. *, Surma M., Narwojsz A., Reszka M., Błaszczak W., Sawicki T. *	Enrichment of shortcrust pastry cookies with bee products: polyphenol profile, in vitro bioactive potential, heat-induced compounds content, colour parameters and sensory changes	Scientific Reports	14(1): 23652	doi: 10.1038/s41598-024-74811-9
17.	Godlewska M., Minkiewicz P. *, Darewicz M. *, Iwaniak A. *	Identification of Allergenic Tropomyosins with Known and Unknown Sequences in Seafood Products	Applied Sciences	15(1):63	doi: 10.3390/app15010063

* w tym z dyscypliny

Wykaz artykułów opublikowanych w 2025 roku w formule otwartego dostępu dofinansowanych ze środków Ministra Nauki w ramach Programu Regionalna inicjatywa doskonałości

Lp.	Autorzy*	Tytuł	Czasopismo	Tom, str	Uwagi
1.	Banach K.J., Bojarska J.*, Ivanišova E., Harangozo L., Kačanova M., Grzywińska- Rąpca M., Bieniek A.	Electrical Parameters as a Tool for Evaluation the Qulity and Functional Properties of Superfruit Porees	Applied Sciences	15:13180	doi: 10.3390/app152413180
2.	Bielecka M. M.*, Dąbrowska A. Z.*,Majcher M.A., Aljewicz M.*	Role of Scleroglucan Produced by Sclerotium rolfsii in Shaping the Microstructure,rhe	Molecules	30:4696	doi: 10.3390/molecules30244696

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		ology, and Flavour Profile of Full-Fat Yoghurts			
3.	Aljewicz M.*, Bielecka M.,M.*, Dąbrowska A. Z.*,Majcher M.A., Popławski Ł.	Scleroglucan as Structure Forming Agent of Low-Fat Yogurt: Effects on Functional Properties, Bacterial activity and Sensory Profile	Molecules	30:4581	doi: 10.3390/molecules30234581
4.	Adamski P.*, Kłębukowska L.*	The Microalga Chlorella vulgaris Supplements as a Factor Increasing the survival of Potentially Probiotic Lactic acid Bacteria Under Environmental Stress Conditions	Environmental Microbiology Reports	17:e70226	doi: 10.1111/1758-2229.70226
5.	Dąbrowski G.*, Konopka I.*, Ogrodowska D.*	Plant melanin as a microcapsule wall componenet for flaxseed oil oxidative stability improvement	Scientific Reports	15:40270	doi: 10.1038/s41598-025-24023-6
6.	Mumatz W.*, Czarnowska - Kujawska M.*, Klepacka J.*	Effect of Buckwheat Husk Addition on Antioxidant Activity,Phenolic Profile, Color and Sensory Characteristic of Bread	Molecules	30:3625	doi: 10.3390/molecules30173625
7.	Draszanowska A.*, Czarnowska - Kujawska M.*, Paszczyk B.*, Starowicz M., Olszewska M.A.*	The Potential of Black Soldier Fly(Hermetia illucens L.) Larve in Whole Wheat Bred Production: Effects on Physicochemical, Antioxidante, and Sensory Properties	Foods	14:3686	doi: 10.3390/foods14213686

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8.	Wiśniewski P.*, Barbieri F.	Molecular Identification and Biogenic Amine Production Capacity of Enterococcus faecalis Strains Isolated from Raw Milk	International Journal of Molecular Science	26:10480	doi: 10.3390/ijms262110480
9.	Wiśniewski P.*, Zadernowska A.*	Application of pascalistion in the control of Listeria sp. In beverages-Effectiveness, limitations, and future prospect	Food Microbiology	130, No. 104932	doi: 10.1016/j.fm.2025.104932
10.	Wiśniewski P.*, Adamski P.*, Trymers M., Chajęcka – Wierzchowska W.*, Zadernowska A.*	Prediting Antibiotic Resistance in Listeria monocytogenes from Food and Food-Processing Environments Using Next-Generation Sequencing: A Systematic review	International Journal of Molecular Science	26:10112	doi: 10.3390/ijms262010112
11.	Purkiewicz A.*, Browarek J., Pietrzak – Fiećko R.*	Comprative Evaluation of Fat Quality in Conventional and Specialist Infant Formulas	Molecules	30.3221	doi: 10.3390/molecules30153221
12.	Wiśniewski P.*, Adamski P.*, Chajęcka – Wierzchowska W.*, Zadernowska A.*	Role of osmotic stress in modulating antibiotic resistance and adhesion properties of Listeria monocytogenes in a dairy factory environment	Journal of Dairy Science	108, 11, 11961-11976	doi: 10.3168/jds.2025-26971
13.	Stasiewicz B.*, Biernacki M., Słowińska M. A., Wądołowska L.*	Associations of nutritional knowledge with dietary patterns and	Scientific Reports	15:24656	doi: 10.1038/s41598-025-09931-x

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		breast cancer occurrence			
14.	Byczkowska – Rostkowska Z.*, Gajewska J.*, Chajęcka – Wierzchowska W.*,	Whole genome analysis and antimicrobial resistance assessment of Staphlococcus epidermidis isolated from sources	Science of the Total Environment	No. 179999	doi: 10.1016/j.scitotenv.2025.179999
15.	Iwaniak A.*, Minkiewicz P.*, Mogut D.* Borawska – Dziadkiewicz J.*, Żulewska J.*, Darewicz M.*	Bovine Milk Protein-Derived Preparations and Their Hydrolysates as Source of ACE-Inhibitory, DPP-IV-Inhibitory, and Antioxidative peptides Analyzed Using in silico and in Vitro Protocols	International Journal of Molecular Science	26:4323	doi: 10.3390/ijms26094323
16.	Vuong T.T., Dupre R.A., He Z., Minkiewicz P.*, Darewicz M.*, Mattison Ch. P.	Cottonseed Vicilin Proteins: Potential Allergen Risk and Source of Bioactive Peptides	Food Science& Technology	5, 2, 502–511	doi: 10.1021/acsfoodscitech.ac00577
17.	Purkiewicz A.*, Regin K., Mumtaz W.*, Pietrzak – Fiećko R.*	Breastfeeding: The Multifaceted Impact on Child Development and Maternal Well-Being	Nutrients	17:1326	doi: 10.3390/nu17081326
18.	Śliwka U., Danilewicz A.*, MacLachlan N., Lempriere J., Przybyłowicz K.*, Borawska – Dziadkiewicz J.*	Diet, Weight Status, and Pregnancy Outcomes Among Native and Migrant Women in Jersey, Chanel Islands	Nutrients	17:3742	doi: 10.3390/nu17233742
19.	Mumtaz W.*, Klepacka J.*, Czarnowska-Kujawska M.*	Modification of Mineral Content in Bread with the Addition of Buckwheat Husk	Applied Sciences	15:4455	doi: 10.3390/app15084455

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20.	Kurp L. *; Bielecka M. *; Danowska-Oziewicz M.*	Quality of Sous Vide Cooked Pork Loin Stored in Refrigerated Conditions	Applied Sciences	15:850	doi: 10.3390/app15020850
21.	Ogrodowska D.*; Konopka I. Z.*; Dąbrowski G.*; Piłat B.; Warechowski J.*; Dajnowiec F.*; Tańska M.*	Impact of Wall Material Composition (Maltodextrin vs. Inulin vs. Nutriose) and Emulsion Preparation System (Nano- vs. Microemulsion) on Properties of Spray-Dried Linseed Oil	Molecules	30:171	doi: 10.3390/molecules30010171
22.	Paszczyk B.*; Tońska E.	Influence of Plant Additives on Changes in the Composition of Fatty Acids, Lipid Quality Indices and Minerals of Fermented Dairy Products from Cow's Milk	Molecules	30:235	doi: 10.3390/molecules30020235
23.	Dąbrowski G.*; Tańska M.*; Czaplicki S.; Sadowski T.; Rychcik B.; Kostrzewska M.K.; Antoszkiewicz Z.; Konopka I.*	Variation in Linseed Oil Composition: Impact of Cultivar, Cultivation System, and Year of Cultivation	Molecules	30:875	doi: 10.3390/molecules30040875
24.	Adamski P.*, Zakrzewski A.*, Chajęcka-Wierzchowska W.*, Zadernowska A.*	High-pressure processing (HPP) alters tetracycline resistance in Listeria monocytogenes: A phenotypic and genotypic study	NFS Journal	38, 1–8	doi: 10.1016/j.nfs.2025.100223

* w tym z dyscypliny