

Anna Michalska, Ph.D.



I have over 10 years of professional experience in conducting interdisciplinary research projects in collaboration with companies from the food processing industry. It concerns mainly the development of new food products or their contents, in the context of preservation of biologically active components, including antioxidants. I am also working on the optimization of processing technologies (mainly fruits and cereals) in order to minimize the loss of valuable biologically active constituents that occurs during the food processing. Currently, my main scientific interest is connected with production and the quality evaluation of fruit powders.

Contact

e-mail:

a.michalska@pan.olsztyn.pl
anna.michalska@up.wroc.pl

Work experience

- 11.2009 – **Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences**
currently *Division of Food Science, Olsztyn, Poland; assistant professor*
- 10.2014 – **Wrocław University of Environmental and Life Sciences**
currently *Institute of Agricultural Engineering, Wrocław, Poland; assistant professor*
- 02.2013 **Norwegian University of Science and Technology (NTNU)**
Department of Energy and Processing Engineering, Trondheim, Norway
- 10.2011 – **Stanford University**
12.2011 *TOP500 Innovators. Science. Management. Commercialization, California, USA*
- 11.2009 – **University of Applied Sciences, Western Switzerland**
04.2011 *Institute of Life Technologies, Sion, Switzerland; post-doc*
- 07.2008 **Institute of Industrial Fermentations, CSIC**
Madrid, Spain
10. 2007 **Hacettepe University**
Department of Food Engineering, Ankara, Turkey

Achievements

- over 25 scientific publication with IF in a field of food technology and food processing (total IF 36, Hirsh index 7)
- participation in projects founded by the National Science Center (Poland), and in projects in collaboration with international food companies
- five scientific awards at international conferences for 'fruit powders' during 2015/2016

Commissions of trust

Editorial Board, International Journal of Food Engineering (De Gruyter; IF=0.712), Associate Editor

Editorial Board, Universal Journal of Food and Nutrition Science (Horizon Research Publishing, USA; HRPUB)

Scientific interests

food processing, drying technologies, Maillard reaction, antioxidant capacity/ antioxidant potential, natural antioxidants, bioactive compounds, fruit processing, fruits drying technologies, nutrition, food chemistry, food science