

Katarzyna Tkacz

Work experience

Since 1991

Researcher/Academic Teacher/ Assistant Professor

Department of Food Microbiology, Meat Technology and Chemistry

Faculty of Food Science

University of Warmia and Mazury in Olsztyn

Education

2023

habilitated doctor in the field of agricultural sciences in the discipline of food and nutrition technology

1999

Doctor of agricultural sciences in the field of food technology and nutrition, Faculty of Food Sciences, University of Warmia and Mazury in Olsztyn

1991

Master of Science in food technology, Faculty of Food Science, University of Agriculture and Technology in Olsztyn

Language - Polish, German, Russian, English.

Teaching Activity

Faculty of Food Sciences

Food Technology and Human Nutrition

Subjects: Hydrocolloids in meat processing

Contemporary trends in the production of meat preparations

Poultry and Egg Production Technology

Meat Storage

Functional additives in food production

Engineering and Technical Drawing

Experimental Research Methodology

Diploma Seminar, Diploma Practice,

Engineering thesis, Master's thesis

Commodity Science

Subjects: Commodity Science of Industrial Products

Commodity Science of Mass Products

Animal Raw Materials Processing I (meat)

Gastronomy - Culinary Arts

Subjects: Commodity Science of Animal Products

Innovation Broker in the Food Industry

Subjects: Machines and devices of the food industry

Faculty of Health Sciences

Dietician

Subjects: Fundamentals of Food Commodity Science

Faculty of Bioengineering

Subjects: Functional additives in food

Areas of research interest

- the influence of marinating on the quality of meat and meat products
- impact of feed additives used in feeding Polish Holstein-Friesian cattle on the quality and sensory values of beef
- the use of hydrocolloids in the production of meat preparations and their impact on the texture, stability and quality of finished products
- impacts of food production processes on the environment
- influence of technological processes on the formation of carcinogenic and potentially carcinogenic compounds, including polycyclic aromatic hydrocarbons and heterocyclic amines in meat products

Scientific activity

ORCID iD: [0000-0001-7918-5017](https://orcid.org/0000-0001-7918-5017)

- Nogalski Z., Modzelewska-Kapituła M., Tkacz K. 2023. Effects of Silage Type and Feeding Intensity on Carcass Traits and Meat Quality of Finishing Holstein–Friesian Bulls. *Animals* 2023, 13(19), 3065; <https://doi.org/10.3390/ani13193065>
- Tkacz K., Tylewicz U, Pietrzak-Fiećko R., Modzelewska-Kapituła M. 2022. The Effect Of Marinating On Fatty Acids Composition Of Sous-Vide Semimembranosus Muscle From Holstein-Friesian Bulls. *Foods*, 11, 797. <https://doi.org/10.3390/Foods11060797>
- Tkacz K., Modzelewska-Kapituła M. 2022. Marinating And Grilling As Methods Of Sensory Enhancement Of Sous Vide Beef From Holstein-Friesian Bulls. *Appl. Sci.* 2022, 12, 10411. <https://doi.org/10.3390/App122010411>,
- Tkacz K., Modzelewska-Kapituła M., Petracci M., Zdunczyk W. 2021. Improving The Quality Of Sous-Vide Beef From Holstein-Friesian Bulls By Different Marinades, *Meat Sci.*, 182, 108639 - 1
- Modzelewska-Kapituła M., Tkacz K., Więk A., Rybaczek S., Nogalski Z., 2021. Sida silage in cattle nutrition – effects on the fattening performance of Holstein-Friesian bulls and beef quality, *Livestock Science*, 243, 104383.
- Tkacz K., Modzelewska-Kapituła M., Więk A., Nogalski Z. 2020. The applicability of total color difference ΔE for determining the blooming time in *longissimus lumborum* and *semimembranosus* muscles from Holstein-Friesian bulls at different ageing times. *Applied Sciences*, 10, 8215; doi:10.3390/app10228215.
- Modzelewska-Kapituła M, Pietrzak-Fiećko R., Tkacz K., Draszanowska A., Więk A. 2019. Influence of sous vide and steam cooking on mineral compound contents, fatty acid composition and tenderness of semimembranosus muscle from Holstein-Friesian bulls. *Meat Sci.* 157 (2019) 107877.
- Tkacz K, M. Modzelewska-Kapituła, A. Więk. 2019. The influence of marinade composition on pork tenderness. 13th European Nutrition Conference, FENS 2019 Dublin, Ireland, 15-18 October 2019.

- Modzelewska-Kapituła M., Tkacz K., Nogalski Z., Karpińska-Tymoszczyk M., Draszanowska A., Pietrzak-Fiećko R., Purwin C., Lipiński K. 2018. Addition of herbal extracts to the Holstein-Friesian bulls' diet changes the quality of beef. *Meat Sci.* 145 (2018) 163–170.
- Turowski J., Tkacz K. 2010, Ślad węglowy – innowacyjny wskaźnik oceny oddziaływania łańcucha żywieniowego na środowisko. *Prace i Materiały Wydziału Zarządzania Uniwersytetu Gdańskiego „Jakość i bezpieczeństwo produktu oraz ochrona środowiska w sektorze rolno-spożywczym”*, Sopot, czerwiec 2010, 2/1, ISSN: 1732-1565, 399-410.
- Więk A., Tkacz K. 2012, Ślad węglowy surowców zwierzęcych. *Postępy Nauki i Technologii Przemysłu Rolno-Spożywczego*, 67(2), 81-94.
- Więk A., Tkacz K. 2013, Carbon Footprint: an ecological indicator in food production. *Polish Journal of Environmental Studies*, 22(1), 53-61.

Internships

- 8.06.2023 – 5.09.2023 – University of Bologna, Department of Agricultural and Food Sciences, Cesena, Italy
- 3.01.2023 – 20.01.2023 – Ege University, Department of Food Engineering, Izmir, Turcja
- 3.12.2021 – 24.12.2021 - University of Bologna, Department of Agricultural and Food Sciences, Cesena, Italy
- 1.05.2021 – 30.07.2021 – University of Bologna, Department of Agricultural and Food Sciences, Cesena, Italy
- 3.07.2020 – 24.07.2020 - practical internship in a meat processing plant – Goodvalley, Przechlewo, Polska

Prizes and Awards

2019

Individual Award for achievements in the field of science granted by the Rector of the University of Warmia and Mazury in Olsztyn

2019, 2020, 2022

Award of the Rector of the University of Warmia and Mazury in Olsztyn for a distinguishing article scientific published in 2019 and 2020

2020, 2018, 2022

Individual Award for achievements in the organizational field granted by the Rector of the University of Warmia and Mazury in Olsztyn

2015

Silver Laurel awarded by the Rector of the University of Warmia and Mazury in Olsztyn

2012, 2000

Team Award for achievements in the field of teaching awarded by the Rector of the University of Warmia and Mazury in Olsztyn

2009

Individual Award from Taylor & Francis for reporting during the XIV Meetings Toxicology and Environmental Health