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Scientific Discipline(s):	food and nutrition technology
Research Areas	The basic research issue is the qualitative characteristics of meat
(max. 2000 characters):	from various species of game and farm animals, including
	histological and histochemical analysis and measurements of
	mechanical properties, including:
	1. The effects of biological factors (including genetic factors -

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	histological and histochemical analysis and measurements of
	mechanical properties, including:
	1. The effects of biological factors (including genetic factors -
	species, breed, genotype, physiological factors - muscle type, sex,
	age, and breeding - environmental - nutritional conditions) on the
	structural and mechanical properties of meat.
	2. The use of histochemical and histological properties of meat raw
	materials to determine the suitability of meat from game and
	slaughter animals for the production of culinary meat and meat
	products, modification of the properties of meat raw materials.
	3. The effect of technological process parameters and recipe
	composition on the quality of meat products.
	4. The use of unconventional or low-value meat raw materials in the
	design of food aimed at the modern consumer.
	5. The use of contemporary local raw material resources and
	traditional recipes in the design of food with improved sensory
	quality and nutritional value.
Keywords (max. 10):	meat, unconventional raw materials, traditional and regional
	products, histochemical properties, texture, functional food