***Dr Eng*. Wiktor Berski**

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**Consultation hours: Tuesday 12-13, Thursday 12-13**

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| **Research interest:**- Carbohydrates technology- Carbohydrates processing- topics related to history of agriculture and food production, **Research experience:****Visiting Scholar** Washington State University, 1999**2019, Pasting and retrogradation of starches and flours of different botanical origin in water and water based solutions of saccharides, Agricultural University of Krakow****2004 Oat starch modifications, Agricultural University of Krakow** **1997 Compositional alteration of vegetable oils during physical refining, University of Ghent****1995 Thermal modification of starch with amides and carboxylic acid esters in the microwave field Agricultural University of Krakow**: …… **Professional profiles:**ORCID: https://orcid.org/0000-0002-0183-933X |

List of publications:

1. Berski, W., Krystyjan, M., Zięć, G., Litwinek, D., Gambuś, H., 2016. The influence of starch hydrolyzate on physicochemical properties of pastes and gels prepared from oat flour and starch. Journal of Cereal Science 70, 16–22. [
2. Berski, W., Ziobro, R., 2018. Pasting and gel characteristics of normal and waxy maize starch in glucose syrup solutions. Journal of Cereal Science 79, 253–258
3. Berski, W., Ziobro, R., Witczak, M., Gambuś, H., 2018. The retrogradation kinetics of starches of different botanical origin in the presence of glucose syrup. International Journal of Biological Macromolecules 114, 1288–1294.
4. Dobosz A., Sikora M., Krystyjan M., Tomasik P., Lach R., Borczak B., Berski W., Lukasiewicz M. 2018, Short and long term retrogradation of potato starches with varying amylose content. Journal of the Science of Food and Agriculture.
5. Florkiewicz A., Berski W. 2018, Application of sous vide method as an alternative to traditional vegetable cooking to maximize the retention of minerals. Journal of Food Processing and Preservation, 42, 2, Article Number: e13508.
6. Florkiewicz, A., Berski, W., Filipiak-Florkiewicz, A. 2020 The effect of addition of osmotic substances on the retention of selected micro- and macroelements in hydrothermally processed Brassica vegetables, Journal of Food Processing and Preservation, , 44(1), e14295
7. Krystyjan M., Sikora M., Adamczyk G., Dobosz A., Tomasik P., Berski W., Łukasiewicz M., Izak P. 2016, Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. Carbohydrate Polymers, 141, 126-134
8. Pycia K., Gryszkin A., Berski W., Juszczak L. 2018, The Influence of Chemically Modified Potato Maltodextrins on Stability and Rheological Properties of Model Oil-in-Water Emulsions. Polymers, 10(1), 67.
9. Sikora M., Adamczyk G., Krystyjan M., Dobosz A., Tomasik P., Berski W., Lukasiewicz M., Izak P. 2015, Thixotropic properties of normal potato starch depending on the degree of the granules pasting. Carbohydrate Polymers 3,121, 254-64.
10. Sikora M., Dobosz A, Krystyjan M., Adamczyk G., Tomasik P., Berski W., Kutyła-Kupidura EM. 2017, Thixotropic properties of the normal potato starch – Locust bean gum blends. LWT - Food Science and Technology. 75, 590-598.