

PROFILE FOR INSTITUTE WEBSITE

Current photo in graphic file e.g. 2024, 2023.	
Name and surname, Title	Artur Jóźwik, PhD, DSc
Position	Deputy Director for Sciences, Head of Laboratory of Food Quality of Animal Origin
Hirsch Index and Number of citations (according to Scopus) on the day of completing the form	Index-H: 31, citations : 3774
Research areas (in points, min. 200 characters, max. 500 characters)	– Nutrigenomics, physiology and biochemistry of animals – Changes in oxidative processes in products of animal origin – The content of bioactive compounds in products of animal origin, with a particular content of antioxidants – Relationships between genetic and environmental factors affecting the reduction of allergies, lactose intolerance and susceptibility to degradation processes of protein and fat fractions – Degradative changes, enzymatic activity of body fluids and animal tissues
Total number of completed research projects; currently implemented research projects (title and number) and selected max. 3 completed projects (title and number) from the newest ones, i.e. 2024, 2023, 2022...	– Total number of implemented grants and projects 10 – Innovative methods of using apple pomace produced in apple processing processes, allowing to obtain a unique feed product with multi-purpose applications in feeding dairy cows and calves. Programs POIR.01.01.01-00-0593/18 financed from National Centre for Research and Development (NCRD) funds, total cost 4.2 mln. € in 2019-2021 – GUTFEED-innovative nutrition in sustainable poultry production, financed from NCRD funds, Grant number: BIOSTRATEG1/ 267659/7/NCBR/2015 total cost 150 000 € in 2016-2018

	– Biofood – innovative, functional products of animal origin. Head of the task The poultry meat and eggs with high nutritional and health-promoting value meeting the criteria of functional food POIG.01.01.02-14-090/09-00, total cost 1,25 mln € in 2010-2016 – Supervisor of the PASIFIC call 2 EU Horizon 2020 Fellowship Programme, Maria Skłodowska-Curie COFUND – Scientific supervision of the implementation of the “Diamond Grant” DI2012/024642 - The use of by-products of the fruit industry in fattening lambs to obtain meat that meets the criteria of functional food
Total number of publications; ORCID (number and hyperlink to the profile); SCOPUS (number and hyperlink to the profile); indicate selected publications (max. 5)	– Total number of publications from JCR 132 – ORCID: https://orcid.org/0000-0001-5546-9891 – SCOPUS: https://www.scopus.com/authid/detail.uri?authorId=7003546618 – Bień, D., Michalczuk, M., Łysek-Gładysińska, M., Jóźwik, A., Wieczorek, A., Matuszewski, A., Kinsner, M., Konieczka, P. Nano-Sized Selenium Maintains Performance and Improves Health Status and Antioxidant Potential While Not Compromising Ultrastructure of Breast Muscle and Liver in Chickens (2023) Antioxidants, 12 (4), art. no. 905, . DOI: 10.3390/antiox12040905 Cited 5 times. – Yeung, A.W.K., Tzvetkov, N.T., Georgieva, M.G., Ognyanov, I.V., Kordos, K., Jóźwik, A., Kühl, T., Perry, G., Petralia, M.C., Mazzon, E., Atanasov, A.G. Reactive Oxygen Species and Their Impact in Neurodegenerative Diseases: Literature Landscape Analysis (2021) Antioxidants and Redox Signaling, 34 (5), pp. 402-420. DOI: 10.1089/ars.2019.7952 Cited 63 times. – Islam, M.T., Ali, E.S., Uddin, S.J., Shaw, S., Islam, M.A., Ahmed, M.I., Chandra Shill, M., Karmakar, U.K., Yarla, N.S., Khan, I.N., Billah, M.M., Pieczynska, M.D., Zengin, G., Malainer, C., Nicoletti, F., Gulei, D., Berindan-Neagoe, I., Apostolov, A., Banach, M., Yeung, A.W.K., El-Demerdash, A., Xiao, J., Dey, P., Yele, S., Jóźwik, A., Strzałkowska, N., Marchewka, J., Rengasamy, K.R.R., Horbańczuk, J., Kamal, M.A., Mubarak, M.S., Mishra, S.K., Shilpi, J.A., Atanasov, A.G. Phytol: A review of biomedical activities (2018) Food and Chemical Toxicology, 121, pp. 82-94. DOI: 10.1016/j.fct.2018.08.032 Cited 208 times. – Jóźwik, A., Marchewka, J., Strzałkowska, N., Horbanczuk, J.O., Szumacher-Strabel, M., Cieslak, A., Lipinska-Palka, P., Józefiak, D., Kaminska, A., Atanasov, A.G. The effect of different levels of Cu, Zn and Mn nanoparticles in hen turkey diet on the activity of aminopeptidases (2018) Molecules, 23 (5), art. no. 1150,. DOI: 10.3390/molecules23051150 Cited 21 times. – Jóźwik, A., Strzałkowska, N., Bagnicka, E., Grzybek, W., Krzyzewski, J., Poławska, E., Kołataj, A., Horbańczuk, J.O. Relationship between milk yield, stage of lactation, and some blood serum metabolic parameters of dairy cows (2012) Czech Journal of Animal Science, 57 (8), pp. 353-360. DOI: 10.17221/6270-cjas Cited 59 times.

Total number of patents; selected patents (max. 2) and a hyperlink to personal patent achievements (UP RP), on the day of completing the form	– Total number of patents: 7 – P.429784 (https://api-ewyszukiwarka.pue.uprp.gov.pl/api/collection/7a1bc7be261bf4f68d162ab2496ad4b7#search=429784) – P.412491 (https://ewyszukiwarka.pue.uprp.gov.pl/search/pwp-details/P.412491)
Selected scientific achievements from the newest, i.e. 2023, 2022, 2021... (in points, min. 800 characters, max. 1000 characters)	– The addition of antioxidant compounds contained in fruit pomace to the diet of animals improves their health, reduces inflammation, improves the physicochemical composition, microbiological and cytological quality, increases the nutritional value of milk and changes occurring in the rumen. – Innovative technologies for health-promoting products with functional food features have been developed. For this purpose, innovative methods were used to obtain ostrich meat for culinary purposes (patent P-412491) and to produce dried ostrich meat with increased nutritional value and a beneficial effect on health (patent P-414678). – These inventions were awarded gold medals at the World Exhibitions of Inventions in Geneva, Brussels, Barcelona and the USA obtaining the award for the best European invention (THE BEST INVENTION OF EUROPE 2016) – The use of green fodder in spring and summer to feed cows increases the activity of glycolytic enzymes, which determine the degree of lactose absorption by humans –
Number and list of defended PhD students from the latest, i.e. 2024, 2023, 2022...	– Number of defended PhD students: 4 – Olaf Horbańczuk - The effect of the packaging method and shelf life on chosen characteristics, oxidative processes of ostrich meat and on the in vitro digestibility potential – Martyna Kozłowska PhD - Effects of saponins from fresh and ensiled alfalfa (<i>Medicago sativa</i> L.) on enteric methane emission and biohydrogenation in dairy cows – Adam Wróbel MD-PhD - The influence of ascorbic acid on the post-alcohol reaction in experimental mice – Paulina Lipińska-Palka PhD - Redox status and antioxidant potential of muscle, liver and blood tissue of lamb fed with the addition of black chokeberry pomace (<i>Aronia melanocarpa</i>)
Organizational activities, dissemination of knowledge and others (in points, min. 300 characters, max. 1000 characters)	– Establishing and managing an accredited The Laboratory of Food Quality of Animal Origin – Main lecture for the 100th anniversary of the Polish Patent Office – Many lectures ordered for universities, scientific institutes and social institutions, including a lecture inaugurating the academic year – Broadcasts on TOK FM regarding the nutritional and health-promoting value of food quality and products of animal origin. Broadcasts on Polish Radio Program I, on Polsat and TVN television

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| | <ul style="list-style-type: none">– Co-organizer of 8 scientific conferences (including 3 international conferences)– Development and implementation of an original program of laboratory and teaching classes carried out at the IGAB PAN |
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