Name and surname:	Filip Boratyński
Academic Degree:	dr hab. inż. (DSc.)
Institute/Department:	Department of Food Chemistry and Biocatalysis
e-mail address:	flip.boratynski@upwr.edu.pl
ORCID:	0000-0002-3216-9527
UPWr Base of Knowledge - link:	https://bazawiedzy.upwr.edu.pl/info.seam?id=UPWr87f8e85cba4849a084d427972c2a675d&affil=⟨=pl
Researchgate:	https://www.researchgate.net/profile/Filip-Boratynski
Personal website / Working group website:	https://upwr.edu.pl/en/research/leading-research-group/biocatalysis-and-biological-activity-bioactiv
Participation in projects in last 5 years	1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and
(chronological; with distinction into PI	other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS
(kierownik) and RF (wykonawca)):	1 programme, 2021/43/P/NZ9/02241, 2022 – 2024 (project mentor).
	2. Research project "Development of efficient and sustainable enzymatic methods for the oxidative cleavage of alkenes",
	NAWA, Bekkera programme, PPN/BEK/2018/1/00181, 2019 – 2020, (PI, project manager)
Do you plan to engage support of second	YES
supervisor or auxiliary supervisor?	
Name and surname:	Auxiliary supervisor
Acadomic Dograo:	
Faculty Institute/Department:	ur (Dr.) 1. Department of Food Chemistry and Riocatelysis (LIRWr)
r acuity, montate/Department.	2. Department of room offennsuly and blocatarysis (of Wr)
e-mail address:	2 Han research Benner, Nacian Research Genae, Egyptian Atomic Energy Atationty, Egypt
ORCID [.]	0000-0001-7867-3801
UPWr Base of Knowledge - link or most	1 FLSaved FR Gach I Oleiniczak T Boratvński F (2022) A new endonhyte Monascus ruber SRZ112 as an efficient
important publications from last 3 year (JCR) / patents from last 3 years (maximum 5):	production platform of natural pigments using agro-industrial wastes. Scientific Reports. https://doi.org/10.1038/s41598- 022-16269-1; 2. El-Sayed ER, Mousa SA, Mahmoud SR, Abo El-Seoud MA, Elmehalawy AA, Abdou DAM (2022). Exploiting the Exceptional Biosynthetic Potency of the Endophytic Aspergillus terreus in Enhancing Production of Co3O4, Production of Co3O4, Nicola SA, Mahmoud SR, Abo El-Seoud MA, Elmehalawy AA, Abdou DAM (2022).
	Biological Sciences. https://doi.org/10.1016/j.sjbs.2021.12.019; 3. El-Sayed ER, Zaki AG, Ahmed AS, Ismaiel AA (2020) Production of the anticancer drug taxol by the endophytic fungus Epicoccum nigrum TXB502: enhanced production by gamma irradiation mutagenesis and immobilization technique. Applied Microbiology and Biotechnology. https://doi.org/10.1007/s00235-020-10712-x; 4. Zaki AG, El-Sayed ER, Abd Elkodous M, El-Sayyad GS (2020) Microbial
	acetylcholinesterase inhibitors for Alzheimer's therapy: recent trends on extraction, detection, irradiation-assisted production improvement and nano-structured drug delivery. Applied Microbiology and Biotechnology. https://doi.org/10.1007/s00253-020-10560-9; 5. Mousa SA, El-Sayed ER, Mahmoud SR, Abo El-Seoud MA, Elmehalawy
	AA, Abdou DAM (2021) Novel mycosynthesis of Co3O4, CuO, Fe3O4, NiO, and ZnO nanoparticles by the endophytic Aspergillus terreus and evaluation of their antioxidant and antimicrobial activities. Applied Microbiology and Biotechnology. https://doi.org/10.1007/s00253-020- 11046-4
Researchgate:	https://www.researchgate.net/profile/El-Saved-El-Saved-3
Personal website / Working group website:	https://bioexplor.eu/index.php/services/
Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)):	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PI, project manager).
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Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): PhD topic: Research discipline in Doctoral School: Short description of the research problem	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PI, project manager). Exploiting agro-industrial side-streams in production of flavour compounds using biotransformation mediated endophytic fungi Biological Sciences To date several industrial sectors of natural flavor compounds are gaining strength over time due to the growing interest.
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Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): PhD topic: Research discipline in Doctoral School: Short description of the research problem to be solved in the PhD (minimum 1000 characters): Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): a) Project title:	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PI, project manager). Exploiting agro-industrial side-streams in production of flavour compounds using biotransformation mediated endophytic fungi Biological Sciences To date, several industrial sectors of natural flavor compounds are gaining strength over time due to the growing interest of consumers for natural products, as a safer and greener alternative for synthetic ones to reduce their health risks. Despite that, several natural flavors could be obtained from the nature, the high cost of their extraction and processing limits their availability. Thus, this thesis aims to develop a cost-effective production process of some flavor compounds such as piperonal, vanillin, anisaldehyde, veratric aldehyde and others. The work plan involves isolation and screening of endophytes for their flavour compounds producing ability. Then, developing a cost-effective fermentation for production by studying the most favourable fermentation conditions for maximum production rates. Furthermore, this project aims for the first time to explore the effectiveness of using agro-industrial side streams as now-cost substrates in biotransformation of certain flavours, thereby problems of safe disposal and pollution avoidance to the environment will be solved as well. Exploiting food by-products and wastes are gaining public attention for their application as an excellent media for fungi as enzymatic sources to biotransformation reactions is very promising since these microorganisms came from uncommon and underexplored habitat and some studies have shown endophytes to be good producers of useful enzymes to improve industrial processes. 2. Familiarity of different extraction techniques. 3. Determination of compou
Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): PhD topic: Research discipline in Doctoral School: Short description of the research problem to be solved in the PhD (minimum 1000 characters): Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): a) Project title: b) Agreement number:	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PI, project manager). Exploiting agro-industrial side-streams in production of flavour compounds using biotransformation mediated endophytic fungi Biological Sciences To date, several industrial sectors of natural flavor compounds are gaining strength over time due to the growing interest of consumers for natural products, as a safer and greener alternative for synthetic ones to reduce their health risks. Despite that, several natural flavors could be obtained from the nature, the high cost of their extraction and processing limits their availability. Thus, this thesis aims to develop a cost-effective production process of some flavor compounds such as piperonal, vanilin, anisaldehyde, veratric aldehyde and others. The work plan involves isolation and screening of endophytes for their flavour compounds producing ability. Then, developing a cost-effective fermentation for production by studying the most favourable fermentation conditions for maximum production rates. Furthermore, this project aims for the first time to explore the effectiveness of using agro-industrial side streams as low-cost substrates in biotransformation of certain flavours, thereby problems of safe disposal and pollution avoidance to the environment will be solved as well. Exploiting food by-products and wastes are gaining ublic attention for their application as an excellent media for fungi as enzymatic sources to biotransformation reactions is very promising since these microorganisms came from uncommon and underexplored habitat and some studies have shown endophytes to be good producers of useful enzymes to improve industrial processes. Professional skills of PhD candidate: 1. Experience in cultivation of microorga
Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): PhD topic: Research discipline in Doctoral School: Short description of the research problem to be solved in the PhD (minimum 1000 characters): Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): a) Project title: b) Agreement number: c) Number of months in the project to	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PI, project manager). Exploiting agro-industrial side-streams in production of flavour compounds using biotransformation mediated endophytic fungi Biological Sciences To date, several industrial sectors of natural flavor compounds are gaining strength over time due to the growing interest of consumers for natural products, as a safer and greener alternative for synthetic ones to reduce their health risks. Desplite that, several natural flavors could be obtained from the nature, the high cost of their extraction and processing limits their availability. Thus, this thesis aims to develop a cost-effective production process of some flavor compounds such as piperonal, vanillin, anisaldehyde, veratric aldehyde and others. The work plan involves isolation and screening of endophytes for their flavour compounds producing ability. Then, developing a cost-effective fermentation for production by studying the most favourable fermentation conditions for maximum production rates. Furthermore, this project aims for the first time to explore the effectiveness of using agro-industrial side streams as low-cost substrates in biotransformation of certain flavours, thereby problems of safe disposal and pollution avoidance to the environment will be solved as well. Exploiting food by-products and wastes are gaining public attention for their application as an excellent media for fungi to improve industrial processes. Professional skills of PhD candidate: 1. Experience in cultivation of microorganisms. 2. Familiarity of different extraction techniques. 3. Determination of at least 1 research paper in a JCR indexed journal. 6. English skills at the level min. B1.
Personal website / Working group website: Projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)): PhD topic: Research discipline in Doctoral School: Short description of the research problem to be solved in the PhD (minimum 1000 characters): Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters): a) Project title: b) Agreement number: c) Number of months in the project to support PhD (in months; starting from 1st	https://bioexplor.eu/index.php/services/ 1. Research project "Unlocking Bioactivity of Forest Plants Associated Mycobiome as Sources of Novel Carotenoids and other BioPigments: Intensifying their Potential using Nanotechnology", National Centre of Science (NCN), POLONEZ BIS 1 programme, 2021/43/P/NZ9/02241, 11.2022 – 10.2024 (PL, project manager). Exploiting agro-industrial side-streams in production of flavour compounds using biotransformation mediated endophytic fungi Biological Sciences To date, several industrial sectors of natural flavor compounds are gaining strength over time due to the growing interest of consumers for natural products, as a safer and greener alternative for synthetic ones to reduce their health risks. Despite that, several natural flavors could be obtained from the nature, the high cost of their extraction and processing limits their availability. Thus, this thesis aims to develop a cost-effective production process of some flavor compounds such as piperonal, vanillin, anisaldehyde, veratric aldehyde and others. The work plan involves isolation and screening of endophytes for their flavour compounds producing ability. Then, developing a cost-effective fermentation for production by studying the most favourable fermentation conditions for maximum production rates. Furthermore, this project aims for the first time to explore the effectiveness of using agro-industrial iside streams as low-cost substrates in biotransformation of ocertain flavours, thereby problems of safe disposal and pollution avoidance to the environment will be solved as well. Exploiting food by-products and wastes are gaining public attention for their application as an excellent media for fungi to more studies have shown endophytes to be good producers of useful enzymes to improve indust
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