Name and surname:	**Małgorzata Korzeniowska**
Academic Degree:	dr hab. inż. (DSc.)
Institute/Department:	Department of Functional Food Product Development
e-mail address:	malgorzata.korzeniowska@upwr.edu.pl
ORCID:	0000-0002-0300-0407
UPWr Base of Knowledge - link:	https://bazawiedzy.upwr.edu.pl/info/author/UPWr366b117da5914ad6b25f0e7e7e43bc49/Profil%2Bosoby%2B%25E2%2580%2593%2BMa%25C5%2582gorzata%2BKorzeniowska%2B%25E2%2580%2593%2BUniwersytet%2BPr zyrodniczy%2Bwe%2BWroc%25C5%2582awiu?r=author&tab=&lang=pl
Researchgate:	
Personal website / Working group website:	
Participation in projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)):	2024-2025 AGRIBIOPEP Bioactive peptides recovery from agrifood industry waste. EU Green Seed Funding - PI 2023 Performing digestibility tests on an experimental soy product on laying hens. Agrolok Ltd. B090/0038/23 - PI 2022-2024International Interdisciplinary Doctoral School - at the HEART of BioBased University (I2PhD@BBUniHEART) - leader 2022-2025 SEASONED - Advances in food sensory analyses of novel foods (101079003) (Horizon Europa 2022-2025) - RF 2022-2024 Plant-based diet to ensure progress towards sustainable production and consumption. Swedish Institute Baltic Sea Cooperation Seed funding - RF 2021-2023 Development of novel technology of freeze-drying with hybrid heat transfer to final products improvement and lower energy consumption of the process. NCBR POIR.01.01.01-00-2037/20 - RF 2021-2022 EISuFood - Study about food habits and knowledge about edible insects as sustainable foods - PI 2020-2023 EuroDisBioFood : European Dimension of Internationalization of Doctoral Study in Biotechnology and Food Sciences - Európske dimenzie internacionalizácie doktorandského štúdia v biotechnológiách a potravinárstve. Erasmus+ project 2020-1-SK01-KA203-078363 - PI 2020-2024 ERA-NET SUS-FOOD2 - Fermentation-induced valorization of side stream blends from oilseed and dairy industry (FERBLEND) - RF 2020-2024 ALPHORN Interaction between bioactive compounds and carriers during drying of fruit juices (HES-SO Valais-Wallis, University of Applied Sciences, Sion)- RF 2020-2024 NCN OPUS-18 Project: Molecular and physiological response of foodborne pathogens to selected natural bioactive compounds and development of novel biodegradable polymers with antibacterial activity B080/0020/20 - RF 2021-2023 EkoPlon Ltd. B090/0001/20: Analysis of polyphenols, fatty acids and poultry meat quality characteristics (1/POIR/2019) – PI 2020-2023 Silesia Ltd. B090/0084/20: Analysis of nutritive value and selected antinutritive factors of meat-vegetable products - PI 2019-2021 ERA-NET Co-Fund Horyzont 2020 - FACCE SURPLUS Sustainable and Resilient Agriculture for Food and Non-Food Systems. PROWASTE Protein-fibre fibre biorefinery for scattered material streams. Project no B070/0005/18 – PI
Do you plan to engage support of second supervisor or auxiliary supervisor?	YES
	Second supervisor (from other discipline, Polish or international research unit)
Name and surname:	Maria Luisa Timon
Academic Degree:	Prof.
Faculty, Institute/Department:	University of Extremadura
e-mail address:	mltimon@unex.es
ORCID:	0000-0003-0686-8719
UPWr Base of Knowledge - link or most important publications from last 3 year (JCR) / patents from last 3 years (maximum 5):	Effect of Single and Two-Cycles of High Hydrostatic Pressure Treatment on the Safety and Quality of Chicken Burgers. Timón, M.L., Palacios, I., López-Parra, M., Delgado-Adámez, J., Ramírez, R. Foods, 2023, 12(20), 3820 Effect of Phenolic Compounds from Almond Skins Obtained by Water Extraction on Pork Patty Shelf Life. Timón, M., Andrés, A.I., Sorrentino, L., Cardenia, V., Petrón, M.J. AntioxidantsThis link is disabled., 2022, 11(11), 2175 Study of antioxidant activity and phenolic compounds of extracts obtained from different craft beer by-products. Petrón, M.J., Andrés, A.I., Esteban, G., Timón, M.L. Journal of Cereal ScienceThis link is disabled., 2021, 98, 103162
Researchgate:	
Personal website / Working group website:	
Participation projects in last 5 years (chronological; with distinction into PI (kierownik) and RF (wykonawca)):	Green Extraction Techniques of Bioactive Compounds from Food By-Products
PhD topic:	Bioactive peptides recovery from agrifood industry waste
Research discipline in Doctoral School:	Nutrition and Food Technology
Short description of the research problem to be solved in the PhD (minimum 1000 characters):	The general objective of the doctoral work will focus on investigation of the generation of various food industry side-streams with the purpose of selecting the most suitable one for obtaining active peptides and natural products (NPs) with high functionality. Selected side-stream materials will be revalorized with the use of alternative proteins in healthy and quality foods after a detailed analysis of their stability and safety. The specific objectives cover: study and understand the type of side-streams that can be revalued, gathering information on their composition, quality, and safety assessment; study of the most common strategies for the analysis of side-streams, with special emphasis on protein and NPs composition, evaluating the influence of the type of vegetable matrix on the efficiency of the extraction process developed; study of possible strategies for the release of bioactive peptides from protein precursors while evaluating the behavior of these substances with respect to their functional capacity; study of the bioactive effect of the peptides and NPs obtained, evaluating the behavior of these substances with respect to digestion, their bioavailability, and their functional capacity, as well as the modulation of the intestinal microbiota and safety. Finally, develop technologies for the production and use of bioactive peptides and NPs as ingredients and innovative food supplements in the food industry.

Professional skills for PhD candidate (e.g. master program, specializations, softwares, language, analytical techniques, minimum 500 characters):	PhD candidate should have a master degree in food technology, chemistry, biochemistry, physics or equivalent. Should be fluent in spoken and written English with no barriers in working in the international research team. High level skills in graphic, calculation and statistical programs are welcome. One should be open and eager to learn new analytical techniques, be flexible and enthusiastic, ready to cooperate with other researchers and go abroad to gain new knowledge and skills. PhD candidate should express a deep involvement and excitement in the carried out research and as well other academic activities and initiatives.
a) Project title:	na
b) Agreement number:	na
c) Number of months in the project to support PhD student (in months; starting from 1st of October 2024):	0
Project website:	