

Partner Name	Partner Type	Supervisor	Country	Project Role Description – PhD 10
Mbio	Industry	Jude Wilson	Ireland	<p>Fungal fermentation process development</p> <p>This project aims to create a next generation of mushroom-based ingredients, a number of which are currently produced using solid state fermentation. This will span the areas of exotic mushroom-based ingredients, nutrient focussed mushroom-based ingredients and potentially raw materials for next generation meat free production. The project will naturally require the development of new process-based technologies required to support initial ingredient generation and ultimately to support process scaling. The programme may further focus on specific targets (nutrient or functional) to create higher impact opportunities e.g., increased structure/ texture, flavour or antioxidant activity which can be aided through fermentation process development.</p> <p>Through this project, MBio in close collaboration with BiOrbic/UCD, will in addition to achieving excellence in the development of nutrient focussed ingredients from fungal fermentation, also yield a skilled expert accustomed to implementing scientific excellence and creative solutions into industrial processes, necessary to thrive in research within industry.</p>
UCD	Academic	Federico Cerrone Tanja Narancic	Ireland	

Any queries on this post please contact Talent4BBI@biorbic.com

ESR's Recruitment Timeline Process										
M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	M13
Nov-21	Dec-21	Jan-22	Feb-22	Mar-22	Apr-22	May-22	Jun-22	Jul-22	Aug-22	Sep-22
Recruitment Call Open and Applications Assessed					Interviews	ESR's hired, move to hosts. Fellowships commence				
Month 13 - Month 60 - Fellowship Implementation										