

Exponent® Engineering & Scientific Consulting

Oluwatobi Oni, Ph.D.

Managing Scientist | Chemical Regulation and Food Safety London +44 (0) 787 054 5898 | ooni@exponent.com

Professional Profile

Dr Oni specializes in strategies for the registration of pesticides. Prior to joining Exponent, he gained experience in a regulatory consultancy as a scientific consultant and project manager.

Dr Oni draws on his expertise in biochemistry and environmental microbiology to support clients in the registration of pesticidal products of biological origin (e.g. microorganisms and natural compounds) as well as conventional chemical based products in the EU. Dr Oni supports clients through all stages of pesticide product registration and life cycle management.

Academic Credentials & Professional Honors

Ph.D., Marine Microbiology and Biology, University of Bremen, Germany, 2015

M.Sc., Marine Microbiology and Biology, University of Bremen, Germany, 2012

B.Sc., Biochemistry and Cell Biology, Jacobs University, Bremen, Germany, 2010

Prior Experience

Scientific Consultant and Project Manager, TSG Consulting - A Science Group Company, Germany and UK, 2017 - 2019

Scientific Consultant, Oakland Innovation – A Science Group Company, UK, 2019 – 2019 (4 months)

Research Scientist, University of Bremen, Germany, 2015 - 2017

Publications

Aromokeye DA, Oni OE, Tebben J et al. Crystalline iron oxides stimulate methanogenic benzoate degradation in marine sediment-derived enrichment cultures. The ISME Journal 2021;5: 965–980.

Aromokeye DA, Kulkarni AC, Elvert M, Wegener G, Henkel S, Coffinet S, Eickhorst T, Oni OE, Richter-Heitmann T, Schnakenberg A, Taubner H, Wunder L, Xiuran Y, Qingzeng Z, Hinrichs K-W, Kasten S, Friedrich MW. Rates and Microbial Players of Iron-Driven Anaerobic Oxidation of Methane in Methanic Marine Sediments. Frontiers in Microbiology 2020; 10:3041

Aromokeye DA, Richter-Heitmann T, Oni OE, Kulkarni AC, Xiuran Y, Kasten S, Friedrich MW. Temperature Controls Crystalline Iron Oxide Utilization by Microbial Communities in Methanic Ferruginous Marine Sediment Incubations. Frontiers in Microbiology 2019; 9:2574 Xiuran Y, Weichao W, Maeke M, Richter-Heitmann T, Kulkarni AC, Oni OE, Wendt J, Elvert M, Friedrich MW. CO2 conversion to methane and biomass in obligate methylotrophic methanogens in marine sediments. The ISME Journal 2019; 13(8): 2107 – 2119

Oni OE. Progress needed to characterize the active agent in biologicals. Agrow Agribusiness (2018)

Oni OE, Friedrich MW. Metal Oxide Reduction Linked to Anaerobic Methane Oxidation. Trends in Microbiology 2017; 25(2) 88 – 90

Costa BFO, Blumers M, Shylin SI, Ksenofontov V, Oni OE, Kasten S, Fischer D, Wagenknecht L, Kulkarni AC, Friedrich MW, Klingelhöfer G. Mössbauer spectroscopy and X-ray fluorescence studies on sediments from the methanic zone of the Helgoland mud area, North Sea. Hyperfine Interactions 2016; 237(76)

Oni OE, Schmidt F, Miyatake T, Kasten S, Witt M, Hinrichs K-W, Friedrich MW. Microbial Communities and Organic Matter Composition in Surface and Subsurface Sediments of the Helgoland Mud Area, North Sea. Frontiers in Microbiology 2015; 10:3041

Oni OE, Miyatake T, Kasten S, Richter-Heitmann T, Fischer D, Wagenknecht L, Ksenofontov V, Kulkarni A, Blumers M, Shylin S, Costa BFO, Klingelhöfer G. Distinct microbial populations are tightly linked to the profile of dissolved iron in the methanic sediments of the Helgoland mud area, North Sea. Frontiers in Microbiology 2015; 6:365

Project Experience

Coordination of task forces

Management of multidisciplinary specialist project teams through dossier preparation, submission and post-submission support, including liaison with regulatory authorities for the approval and the renewal of approval for biological active substances in the EU.

Provision of registration and strategic support to clients seeking to register their biological pesticides and biostimulant products in Europe .

Development of microbiology training documents for food and beverage companies to be used by laboratories on production sites.

Supporting food and beverage companies in exploring new biotechnology options and potential technology partners for developing innovative products or improving existing brands.