

Professional Summary

Within 10 years of experience as a Food Technologist for the **FMCG, food service and flavour manufacturing industries**, I have improved costs, developed prototypes, validate new technologies, and assist stakeholders technically whilst also collaborating with companies to place products into the market using my expertise in sensory evaluation, **Flavour, Colour** and other food Ingredients.

I have used my excellent interpersonal and communication skills to build strong and trustworthy relationships stakeholders like **Chr. Hansen and FMC**, while applying my strong technical background and passion for creativity, developing products for companies like **Nestle, Fonterra and Unilever** into categories such as: *Ice Cream, Flavoured Milk, Yoghurt, dairy dessert, plant-based products, beverages and confectionery*.

Skill Summary

Technical Skills

- Food Testing (Chemical, Physical, Sensory and Microbiology analysis)
- Ingredient Functionality: Thickeners, stabilizers, preservatives, protein, Sweeteners, polyols, colours and others.
- Flavour profiling, matching, classifications and degradation knowledge.
- Alternative formulation transformation (Low/No Sugar and fat, fortified, Vegan, Artificial to Natural ingredients and novel ingredients)

Soft skills

- Innovation and problem-solving mindset
- Intellectual curiosity
- Flexible and versatile

Relevant Qualifications

- **Bachelor Degree in Food Science and Technology**, University of Santiago de Chile, Chile 2007-2010
- **Bachelor of Food Engineering**, University of la Serena, Chile 2011-2012
- **Food Science and Technology Certificate IV** – William Angliss Institute, Australia 2016.

Key Achievements

- Develop 12 formulations in 3 months for an Ice cream ingredient Pioneer Brand.
- Increasing shelf life by 1 month, improving colour stability of colour/flavour formulation.
- Improved cost of flavours by replacing raw materials, placing 5 flavours in the yoghurt category.

Career History

FOOD TECHNOLOGY CONSULTANT (self-employed) / Jun 2020– Present

Confectionery sector, ONA from the Roots and Better Confectionery Ltd Melbourne, Victoria.

Managing New Product Development projects by creating and improving formulations, processes and controls, based on business and legislation requirements.

Achievements:

- Using a novel ingredient to develop a soft caramel candy prototype in less than a month.

Key Tasks:

- Successfully convert kitchen recipes to be commercially viable to the business.
 - Liaise with stakeholders to ensure food ingredients, equipment and packaging come from reliable suppliers.
 - Developing shelf life evaluations and packaging selection
 - Creating and ensuring compliance on Food ingredient labelling and Nutritional Information Panel.
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KITCHEN MANAGER / Dec 2018 – Mar 2020

Lavezzi Gelateria, Melbourne, Victoria.

Management and maintenance of daily production and supply chain.

Achievements:

- Manage to deliver production daily, by efficiently delegate activities, saving 2 to 3 hours of machine production.

Key Tasks:

- Creating and improving recipes of Gelato, Gelato cake, mini portions and pastries.
 - Ensure appropriate ingredients stock levels.
 - Maintaining safety standards by adhering to GMP
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APPLICATION AND DEVELOPMENT TECHNOLOGIST / Apr 2016 – Mar 2018

Flavour Manufacturer, Carlos Cramer Productos Aromaticos SACI / Santiago, Chile.

Delivering NPD projects, applying Food technology knowledge to create prototypes in line with customer specifications, industry trends and new technologies, using the company flavours.

Achievements:

- Develop 2 prototype formulations for protein waters (whey protein) with natural colours and flavours in a month.
- Assist client with Pilot plant trial for a low sugar ice cream formulation, obtaining one flavour for the business.

Key Tasks

- Develop new formulations of dairy products and its food ingredients.
- Review existing formulations with the objective to reduce costs and improve quality.
- Technical assistance to internal and external customers with factory trials.

QUALITY CONTROL ANALYST / Jan 2011 – Jan 2015

Flavour Manufacturer, Carlos Cramer Productos Aromaticos SACI, Santiago, Chile.

Assessing and deciding whether carriers, aromatic raw materials and flavours in different formats (Liquid, spray dry, emulsions, functional, etc) meet quality standards.

Achievements:

- Validate a new robotic technology to make flavours in 2 months by reporting and conducting analysis to 100% of the liquid flavours.
- Improving from 70% to 95% the Laboratory response by organizing the team tasks.

Key Tasks

- Performing microbiological, chemical, physical and sensory techniques for different flavour formats.
 - Manage all Laboratory maintenance and equipment calibration.
 - Collaborative efforts with internal stakeholders to bring products in-line with requirements (HACCP, GMP AND ISO)
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QUALITY CONTROLLER / May 2010 –Jan 2011

Sodexo S.A (Food Service Health Sector), Santiago, Chile

Supervision of Food handler's compliance with HACCP program.

Achievements:

- Improving GMP practices by training and supporting food handlers, which made possible to trace 100% of food preparation.

Key Tasks

- Sample recollection, retention storage and monitoring.
 - Ensuring the correct usage of HACCP records.
 - Assurance and traceability review of raw materials.
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Professional collaborations.

- ***Trained tasting panellist.*** Centre for Advanced Sensory Science (CASS), Deakin University. November 2019 – present. Melbourne, Australia.
 - ***Member*** – Australian Institute of Food Science and Technology AIFST. February 2020 – Present. Melbourne, Australia
 - ***Chief Editor - Alternative Dairy map*** – Kind Earth Tech. September 2020 - Present. San Francisco, United States.
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***Referees will be presented upon request
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