

# SOFIA KATZIN

Food Scientist

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Perth, Western Australia



## SUMMARY

Highly passionate Food Scientist with over 6 years' experience in Research & Development and Quality Assurance. Focused on innovative and sustainable solutions to optimize operations in food production systems.

## EDUCATION

### BSc Food Science and Technology

University of Buenos Aires, Argentina  
2009 - 2016

### Year 12 equivalent

General Belgrano Argentinian School,  
Buenos Aires, Argentina  
Graduated in 2008

## SKILLS

- Growth mindset and positive attitude
- Strong organizational and time-management skills
- Ability to work independently and as part of a team
- Fluent in English
- Native in Spanish

## CERTIFICATIONS

- Executive Ready Program  
Women & Leadership Australia
- Women's JUMPSTART program  
Value Creators
- Flourish Women Leaders Program  
Strategic Career Management
- FeedSafe training
- Freshcare training
- HACCP training

## PROFESSIONAL EXPERIENCE

### R&D manager

Arvela (ex-Future Green Solutions) 2021 - Present

- Developing the production process for the protein production pilot plant and the breeding facility,
- Managing multidisciplinary projects to improve breeding efficiencies and insect diet formulation,
- Develop and implement research projects, priorities and targets to support commercial and policy developments,
- Developing quality control procedures and safety standards for the manufacture of animal feed,
- Reporting on R&D findings to tax consultants
- Investigating customer complaints and actioning on RCA,
- Supervising the R&D and QAQC department,
- Working on continuous improvement projects, through planning, problem solving, execution and data collection and analysis.

### Research assistant

Arvela (ex-Future Green Solutions) 2020 - 2021

- Developing suitable diets for insect rearing and conducting experiments and tests to identify the chemical composition of food waste.
- Research on nutrient availability in poor nutrient substrates such as food waste and animal waste to improve Black Soldier Fly larvae growth, protein yield, food conversion rates, adult's performance, breeding and female fertility.
- Optimising environmental conditions, feeding and stocking density on different waste substrates.
- Analysing and interpreting data to report and present results.
- Report on pathogen loading, heavy metal and nutrient content in manure input, larval and frass stages of production.

## PROFESSIONAL EXPERIENCE (CONT)

### **Quality Assurance officer**

T&C DO & Son (Gingin, WA) 2019 - 2020

- Verifying quality control procedures and safety standards for the processing of fresh vegetables.
- Carrying out internal calibration of equipment (thermometers, scales, etc.)
- Managing raw material and packing material specifications.
- Completing QC/QA testing (water chlorination and examine, weigh, and measure produce to certify qualities, grades, and weights).
- Collecting and recording data according to HACCP and Quality System.
- Assisting with the administration of HACCP, SQF, FreshCare, HARPS and Retailer Standards.
- Monitoring performance of hygiene, GMP, food safety and plant standards on a continuous basis and providing corrective feedback where required.
- Investigating consumer and customer complaints, identifying root cause and corrective and preventative actions.

### **Laboratory Technician**

National Institute of Industrial Technology (Buenos Aires, Argentina) 2015 - 2016

- Developing new methods for healthier meat products and providing alternative methods for cooking processed meats to improve food safety.
- Analyzing carcinogenic compounds generated after grilling or overcooking meat on an open flame with charcoal, a common practice in Argentina.
- Advising the food industry with alternative methods for cooking processed meat to minimize the concentration of carcinogenic compounds.
- Key responsibilities
  - Running HPLC and GC instruments, techniques, and software to analyse Polycyclic Aromatic Hydrocarbons (PAHs) on meat and meat products such as hamburgers and sausages.
  - Developing new analytical methods depending on the analyte and matrix.
  - Analysing and interpreting data to report and present results.
  - Preparing lab material and utilisation of materials for extraction and quantification of PAHs.
  - Conducting Quality assurance checks.