

Cui (Suzy) Fan

3316 Broken Branch Ct, Apt 149 • Sacramento, CA, 95834 • Cell: 636-497-2268 • Email: cui66@gmail.com

SUMMARY

- Over 5 years of industrial R&D and QA experiences, with in-depth knowledge in diversified food categories
- Ph.D. in Food Science, US Permanent Resident, available immediately, willing to relocate

FOOD R&D SKILLS

- **Formulation:** Plant based protein blends (Wheat, Soy, and Allergen-Free) as meat substitutes; Fermented and Acidified Vegetables (Pickles, Peppers, Relish, etc); Meal-Replacement Protein Shake; Flavor mix-in; Bakery products, including Protein Bars, Cookies, Granola, Cakes, Breads, Buns, etc; Energy Drinks
- **Nutrition label software:** Recipal
- **Sensory Analysis:** Designed questionnaires, recruited panelists, analyzed data, and provided feedbacks
- **Shelf Life Study:** In-house shelf life testing; "Permeability and Shelf life" course work from MSU School of Packaging
- **QA & QC:** HACCP, Implementing SQF Systems, Internal Auditing, Advanced HACCP: Verification & Validation, Certified HACCP Auditor (ASQ), Better Process Control School, Developing your Environmental Monitoring Program

PROFESSIONAL EXPERIENCE

Food Scientist, The Better Meat Co., Sacramento, CA (Nov 2019-Mar 2020)

- Developed and commercialized **Allergen-free series of plant protein blends** for chicken, beef, and pork
- **Established recipe management system** for recipes, product specifications, ingredient lists, nutrition fact labels, and costing
- **Built focus group tasting platform:** recruited panelists, designed questionnaires, and sensory analysis

R&D Scientist, Hausbeck Pickle Company, Saginaw, MI (Nov 2017-May 2019)

- Developed **new products** to meet customer requirements; wrote **product specifications** for new products
- **Led weekly R&D meetings**, including tasting, sensory analysis, sample requests, and trends update
- Coordinated scale up, plant trials, and **commercialization** of new products
- Product Development- **Clean label** initiatives-replaced/eliminated preservatives and artificial ingredients
- Investigated and resolved significant **quality problems**, such as banana pepper browning
- Collaborated with packaging suppliers to establish protocol for **accelerated shelf life study** and new package design

Public Health Sanitarian, Wayne County Government, Sheriff's Office, Detroit, MI (Sep 2016-Aug 2017)

- Responsible for day-to-day conditions and issues of **environmental health, food safety, and sanitation** in jail wards, **food processing kitchens**, etc; **Inspected** and **audited** jail facilities, their records, and procedures for program compliance

R&D Specialist, ViSalus, Inc., Troy, MI (Nov 2015-May 2016)

- Routine **R&D** activities: prototype formulation, internal sensory evaluation, developed product specifications, pilot plant trials
- **Reformulated** Meal-replacement Protein Shakes and Cereals in the US/CA to meet EU regulatory & customer requirements
- Led **cost reduction** project for Flavor mix-ins of Protein Shakes and successfully reduced formulation cost by 30%
- Evaluated raw ingredients and **qualified new suppliers** to use in existing products

QA Supervisor/SQF Practitioner, Awrey's Bakery, Livonia, MI (Mar 2015-Nov 2015)

- Oversaw the development, implementation, review, and maintenance of the **SQF system**
- **Managed** QA and Sanitation departments; trained new and experienced employees
- Led Internal Audit, Environmental monitoring, Supplier verification and Ingredients & Process Hazard Analysis
- Established **product specifications** for new products to support **R&D**, including Cakes, Granola, and Granola bars

Food Technologist, G&A Baking Company, Taylor, MI (Apr 2014-Mar 2015)

- As a technical expert of **ingredient functionality**, evaluated raw ingredients, and provided usage suggestions
- Developed **Sourdough breads** with extended shelf life and clean-label **Fruit Breads**
- Wrote and implemented prerequisite programs for **HACCP**

EDUCATION

Ph.D.	Food Science	University of Missouri	Columbia, MO	May 2012
Master of Science	Plant Biotechnology	University of Kentucky	Lexington, KY	Dec 2008
Bachelor of Science	Biological Science	Beijing Forestry University	Beijing, China	Jul 2004

PROFESSIONAL MEMBERSHIP

IFT (2008-Present)

ASQ (2015-2016)