

ANDREZZA ANTONIO

College Station, TX

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EDUCATION

Bachelor of Science,

Industrial Chemistry

University Sao Francisco, Braganca Paulista,
SP-Brazil; December 2012

Technical Certificate,

Food Technician

National Service for Industrial Training (Senai).
Campinas, SP- Brazil; December 1996

ADDITIONAL TRAINING

34th Annual Vegetable Oil Extraction Short Course –
Food protein R&D Center (TEES)

November 9-13, 2014

Project Innovation Management Seminar

Unilever, April 2012

Soy Beverages Technology Workshop, Unilever Inc.,
February 2011

Aseptic System Training Course – Tetra Pak, June
2011

Research and Development Workshop – Unilever
Inc., April 2011

Surfactants in Cosmetics – Oxiteno Company, June
2010

Techniques of Negotiation – Workshop, May 2010

Methodology of Analysis and Solution of Problems –
Unilever, February 2001

Oxidation and Stability of Fat and Oils Workshop –
University of Campinas, August 2000

Statistical Analysis Minitab – Training Course,
Unilever, July 2008

AREAS OF EXPERTISE

- General business activities
- International Logistic experience
- Process development and industrial implementation of new projects for soy beverages and tea.
- Process validation, experimental design (DOE) and statistical analysis to evaluate the quality of ongoing production.
- Coordination of International Industrial Trial logistic (delivery of raw material, data forms, technical reports, final product delivery after test, specification, sanitary forms, etc.). Monitoring all logistic formalities.
- Hazard analysis and critical control points (HACCP) of production process.
- GMP (Good Manufacturing Practices).
- Product and Process specification development (Process flowcharts of process and establishment of quality critical points).
- Product and new formula development.
- New ingredient supply approval (including audit at the supplier) and Technical discussions with ingredients experts and new suppliers.
- Physical and chemical analysis validation to support development projects and new claims.
- Microbiological analysis.
- Budget management.
- EHS Team work leader – Global Audits
- Six Sigma
- 5S
- TPM

LANGUAGE

English, Spanish and Portuguese

PROFESSIONAL EXPERIENCE

- **Administrative Coordinator I at Department of Chemistry –Texas A&M University.**
All business support for two professors and Distinguished Professor at Inorganic Chemistry division. Responsible for purchase of chemicals and Inventory control for the Inorganic Laboratory. Budget control, travel arrangements for speakers and professors, organization of the Symposium and conferences, coffee breaks, coordination of the development of the new web page and updates. General business activities and student's support.
10/2016 - current
- **International Logistic Coordinator at STgenetics.**
New Logistic system development, responsible for establish new flow, reduce delivery deadline and establish standard procedure between three different sites.
06/2015-10/2015
- **Development Technician** at Food Protein R&D Center.
TEXAS A&M Engineering Experiment Station (TEES) – USA
Extraction and Protein Technologies - Responsible for new process development, customer process development support (pilot plant trials). Responsible for physical and chemical analysis to support development projects and laboratory coordination. Responsible for coordination of two resources (Technical Assistant and Student Worker).
08/2014-02/2015.
Beverages Process Development Coordinator at Unilever Brazil – Foods. Responsible for process development and industrial implementation of new projects for soy beverages and tea. Leader of experimental process trial design, experimental design (DOE), process specification development and hazard analysis and critical control points (HACCP) process review of soy beverages. Budget leader for all Latin America. Responsible for coordination of two resources (Technical Assistant and Student Worker). International Logistic Experience.
January 2013 - August 2013.
- **Product and Process Development Coordinator** at Unilever Brazil – Foods. Coordinator of Product Innovation of soy beverages project and industrial and pilot plant trial. Developer of new soy beverage products and budget leader to all Latin America.
International Logistic Experience.
August 2011-December 2012. (Job promotion)
- **VIP and Supply Security Coordinator – HPC (Home and Personal Care)** at Unilever Brazil – Home and Personal Care (HPC) – In charge of new supplier approval for all HPC categories (personal care, laundry, skin, oral and hair). Leader of research and development and of technical discussions with suppliers (including audit at the supplier). Also, responsible for technical negotiations with Unilever's material experts and audit at the supplier.
International Logistic Experience.
June 2009 - July 2011. (Big project to approve Chinese ingredients-Project was delivered)
- **Analytical Science Coordinator - Foods** at Unilever Brazil Foods – In charge of physical and chemical analysis to support development projects, new claims, validation of new methodologies.
November 2007 - May 2009. (Job promotion)
- **Spreads Product and Process Development Coordinator – Spreads and Dressings Category** at Unilever Brazil Foods – Responsible for global projects implementation in Latin

America, including coordination of industrial trials for innovation projects involving spread products.

May 2006 - October 2007 (Rehiring) and May 2000 - April 2002 (I requested resign/personal reason).

- **Analytical Science Analyst** at Unilever Brazil Foods – Responsible for physical and chemical analysis to support development projects and new claims, validation of new methodologies.
November 1999 - April 2000. (Job promotion)
- **Quality Control Analyst** at Unilever Brazil Foods – In charge of microbiological, physical and chemistry analysis, raw material approvals and implementation of enzymatic control in the air.
November 1997 - November 1999.
- **Quality Control Trainee** at Fábrica de Balas São João (Candy Industry) - Responsible for quality control in line production, packaging and final product. Also, performed effluents treatment analysis.
July 1996 - August 1996. (During my vacation period)
- **Microbiological Laboratory Intern** at Itai (Food Technology Institute) - Performed microbiological analysis.
December 1995 - February 1996. (During my vacation period)

REFERENCES

Paulo Puelle

Last job title: Global Beverages Director at Unilever

Current job title: Technical Innovation Director - SABMiller -USA

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Isabella Morete

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Product Development Manager at Unilever

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Alfredo Castro

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