

SAEED MIRZAEI GHAZANI

2-252 Stone Rd. West,
Guelph, ON, N1G 2V7

Tel.: (519) 760-6660

Email: smirzaee@uoguelph.ca

EDIBLE OIL PROCESSING SPECIALIST

- PILOT PLANT SUPERVISOR
- QUALITY CONTROL
- FOOD TECHNOLOGIST
- PART TIME LECTURER
- SALES SUPERVISOR
- MARGARIN & SHORTENING FORMULATION
- RESEARCH AND DEVELOPMENT
- BATCH AND CONTINUOUS REFINING

PROFILE

- 7 years of experience in edible oil processing
- 3 years experience working as a sales supervisor with By-products sales team
- Extensive research and development experience and knowledge in areas of frying oils, margarines and shortening formulation, icing and ice cream formulation and processing
- Expertise in quality assurance/control and extensive experience in using various measuring instruments i.e. Gas chromatography, HPLC, NMR, XRD analysis, DSC thermal analysis, Rheometer, Spectrophotometer, SEM and TEM
- Outstanding quality control, analytical and statistical methods and problem solving skills

PROFESSIONAL EXPERIENCE

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| Research associate (Full time)
Food Science Department, University of Guelph, Ontario, Canada | 2013-Now |
| Part time consultant
Omnis Biotechnology Corporation, Guelph, Ontario, Canada | 2012-2013 |
| Graduate research assistant (Part time)
Food Science department, University of Guelph, Ontario, Canada | 2010-2012 |
| Food Technologist/Sales Supervisor
Savola Behshahr Industrial Company, Tehran, Iran
(Savola Behshahr Company (SBC) is part of Savola Group, the Group's major holdings deals in edible oils, sugar, plastic packaging, retail hyper markets and real estate in Middle East, Central Asia and North African countries. SBC has two edible oil companies(Behshahr and Margarin Co.) with over 1,500 employees and produces different kinds of edible oils and fats, shortenings and margarines with the capacity of 2000 tons per day and generating \$550 million in annual sales) | 2006-2010 |
| <ul style="list-style-type: none">▪ Acted as Business-to-Business (B2B) selling Supervisor, overseeing a staff of 10 people▪ Conducted market survey on similar available products in market to investigate the quality (chemical and microbiological tests), packaging and price▪ Performed troubleshooting, corrective and preventive actions to resolve customer complaints▪ Achieved 70% growth in market share over a two year period▪ Attained 100% improvement in on-time customer delivery by applying B2B programs▪ Obtained a major growth in sales and profit contribution \$3 million to \$5 million annually▪ Significantly reduced customer returns and complaints of resulting in excellence in customer service | |
| Lecturer-Food Science (Part time)
Elmi Karbordi University, Hashtgerd, Iran | 2007-2009 |
| <ul style="list-style-type: none">▪ Taught different food science courses such as edible oil refining, quality and process control methods▪ Conducted scheduled programs in order to visit different vegetable oil processing plants for undergraduate students and donated more than 100 different food science and quality control books to college library for them | |

Food Technologist**2001-2006****Margarin Company, Tehran, Iran**

(Margarin Company is part of savola-Behshahr group and produces different kinds of shortening and margarines with the capacity of 1000 tons per day)

- Formulated and produced lab scale production of margarines, shortenings and frying oils
- Performed quality control of new formulated products by physical, chemical, microbiological and sensory evaluation analysis in QC laboratory

Food Technologist

- Gained expertise in working with hydrogenation, chemical and enzymatic esterification and deodorization pilot plants reactors
- Formulated zero-trans shortening, low trans margarines and high stability frying oils
- Responsible for performing in-process checks of critical control points (CCP) in production lines
- Collaborated with process workers and engineers on process controlling & troubleshooting
- Performed incoming raw material and final products inspection in QC lab

Process Control Supervisor**2000-2001****Farayand Abzar Roughan Company, Tehran, Iran**

(Designer, manufacturer and installer of batch and continuous vegetable oil refinery plants)

- Responsible for process controlling and troubleshooting during new oil refinery plants start up
- Participated enthusiastically in close liaison with engineers and production team for identifying start up problems and set goals for improving productivity
- Collected and analyzed process data (statistically) and analyzed collected samples in QC lab for process controlling
- Designated for company expert for R&D and QC issues because of broad-based knowledge and proven expertise
- Responsible supervising chemical refining stages (neutralization, bleaching and deodorization) in new installed plants and analyzing quality and quantity of products, loss and efficiency in different stages

EDUCATION**Part time PhD student (Food Science), University of Guelph****2015-Now****Master of Science Degree (Food Science), University of Guelph****2010-2012**

Thesis: The Influence of Traditional and Minimal Refining on the Minor Constituents of Canola oil

Master of Science Degree (Food Science, minor in Quality Control)**1996-2000**

Shahid Beheshti University of MD Sciences, Nutrition and Food Technology College, Tehran, Iran

Thesis: Formulation and production of zero trans and stable frying oil

Bachelor of Science Degree (Food Science, minor in Quality Control)**1992-1996**

Shahid Beheshti University of MD Sciences, Nutrition and Food Technology College, Tehran, Iran

HONORS & DISTINCTIONS

- Food Safety and Quality Assurance Graduate Internship Award 2015
- Graduated in MSc. Food Science with average A 2010-2012
- Top student in MSc. Food Science program graduating with GPA 3.6 out of 4 1996-2000
- Students research campus head in Food Science Department 1998-2000

PROFESSIONAL TRAINING

- B2B workshop
- New selling strategies
- Sale engineering
- International correspondence
- Margarine and Shortening formulation
- Food safety management system (HACCP)
- ISO 9000 standards
- ISO 9001:2000
- Quality control in food industries
- Edible oil refining in practice (AOCS short course)

- Water treatment for food industries
- Time management

- Supervision principles for food managers
- Microsoft Office Programs, WORD and EXEL 2000

MEMBERSHIP

American Oil Chemist's Society (AOCS)	1995-Now
Advanced Food and Material Network (AFM)	2010-Now
Canadian Institute of Food Science and Technology (CIFST)	2010-2012

PUBLICATION & PRESENTATION

- Book chapter: Healthy Fats and Oils, In Encyclopedia of Food Grans. (publication year, 2016)
 - Technical paper: Engineering the viscosity and melting behaviour of triacylglycerol biolubricants via interesterification. (2015) RSC Adv., 2015, 5, 37180
 - Technical paper: Micronutrient content of cold-pressed, hot-pressed, solvent extracted and RBD canola oil: Implications for nutrition and quality (2014) Eur. J. Lipid Sci. Technol. 116, 380–387
 - Technical paper : Quality and safety of frying oils used in restaurants (2014) Food Research International, 64, 420-423
 - Technical paper: Minor Constituents in Canola Oil Processed by Traditional and Minimal Refining Methods. (2013) J Am Oil Chem Soc 90:743–756
 - Review paper: Minor Components in Canola Oil and Effects of Refining on These Constituents: A Review. (2013) DOI 10.1007/s11746-013-2254-8
 - Book: Minimal Refining of Canola Oil and Its Effects on Minor Constituents. LAP Lambert Academic Publishing. (2013)
 - Minimal refining of canola oil: effects on phytosterols and tocopherols. INFORM 22 (9) 599, 2011.
 - Speaker: Analytical techniques in oils and fats crystallization. A short course on “Analytical Techniques: Quality Control, Process Control, and Refinery Optimization” in 104th AOCS Annual Meeting and Expo. Montreal, Canada, May 2013.
 - Presenter: Effect of Extraction Methods on Quality and Healthy Minor Components of Canola Oil. 104th AOCS Annual Meeting and Expo, Montreal, Canada, May 2013.
 - Presenter: The Influence of Traditional and Minimal Refining on Minor Constituents of Canola Oil. 103th AOCS Annual Meeting and Expo, Long Beach, California, May 2012.
 - Presenter: Minimal Refining of Canola Oil: Effects on Phytosterols and Tocopherols. 24th Canadian Conference on Fats and Oils, Edmonton, Alberta, Canada. September 2011.
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