

SAEED MIRZAEI GHAZANI

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EDIBLE OIL PROCESSING SPECIALIST

- PILOT PLANT SUPERVISOR
- QUALITY CONTROL SUPERVISOR
- FOOD TECHNOLOGIST
- PART TIME LECTURER
- MARGARIN & SHORTENING FORMULATION
- R&D EXPERT
- BATCH AND CONTINUOUS REFINING PROCESS CONTROLLER
- SALES SUPERVISOR

PROFILE

- More than 7 years of experience working with professor Alejandro Marangoni at Food Science Department at the University of Guelph as research assistant on different edible and non-edible projects related to fats and oils industry
- 7 years of experience in edible oil refineries
- 3 years of experience working as a sales supervisor
- Extensive research and development experience and knowledge in areas of frying oils, margarines and shortening formulation, icing, chocolate, ice cream formulation and processing, chemical and enzymatic interesterifications, lubricants and grease formulation and production
- Expertise in quality assurance/control and extensive experience in using various measuring instruments i.e. Gas chromatography, HPLC, pNMR, XRD analysis, DSC thermal analysis, Rheometer, Spectrophotometer, SEM, TEM and PLM
- Expertise in analyzing minor components such as tocopherols, phytosterols and poly phenols in oils and fats
- Outstanding quality control, analytical and statistical methods and problem solving skills

PROFESSIONAL EXPERIENCE

Research associate **2013-2017**
Food Science Department, University of Guelph, Ontario, Canada

Food Technologist/Sales Supervisor **2006-2010**
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)

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- 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) **2007-2009**
Elmi Karbordi University, Hashtgerd, Iran

- 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 students

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 margarines, shortenings and frying oils in lab and pilot plant scales
- Performed quality controlling of products by physical, chemical, microbiological and sensory evaluation analysis in QC laboratory

Food Technologist

- Gained expertise during working in pilot scale process of hydrogenation, chemical and enzymatic interesterification and deodorization
- Formulated zero-*trans* shortening, margarines and high stability frying oils
- Process controller for checking of critical control points (CCPs) in production lines
- Collaborated with process men and engineers to control lines & troubleshooting during manufacturing
- Performed full inspection of the quality of crude oils and final products by inspection based on AOCS methods

Process Control Supervisor

2000-2001

Farayand Abzar Roughan Company, Tehran, Iran

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

- Investigating and troubleshooting plant/process problems during startup of a new oil refinery
- 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

PhD Degree (Food Science), University of Guelph	expected Dec. 2017
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

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|--------------------------------|---|
| • B2B workshop | • Food safety management system (HACCP) |
| • New selling strategies | • ISO 9000 standards |
| • Sale engineering | • ISO 9001:2000 |
| • International correspondence | • Quality control in food industries |

- Margarine and Shortening formulation
- Water treatment for food industries
- Time management
- Edible oil refining in practice (AOCS short course)
- Supervision principles for food managers
- Microsoft Office Programs, WORD and EXEL 2000

MEMBERSHIP

Institute of Food Technologists (IFT)	2016-2017
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

PUBLICATIONS & PRESENTATIONS

- Co-author in book chapter: Fat Crystal networks in: Bailey's Industrial Oil and Fat Products, Seventh Edition, Wiley press, (will be published in 2018).
 - Presentation: β_1 Stable 3-L Crystal Form of Palm Oil and Palm Oil Derivatives. Tokyo, 2017.
 - Co-author in paper: Assessment of subcritical propane, supercritical CO₂ and Soxhlet extraction of oil from sapucaia (Lecythis pisonis) nuts. The Journal of Supercritical Fluids, Elsevier press, 2017.
 - Co-author in book chapter: Enzymatic Interesterification in: Food Lipids: Chemistry, Nutrition, and Biotechnology, Fourth Edition, CRC press, 2017.
 - Co-author in book chapter: Chemical Interesterification of Food Lipids, Theory and Practice in: Food Lipids: Chemistry, Nutrition, and Biotechnology, Fourth Edition, CRC press, 2017.
 - Presenter: Enzymatic Transesterification of POP-rich Fat and Algal Shea Butter to Synthesize Cocoa Butter Equivalents. 107th AOCS Annual Meeting & Expo, Salt Lake City, Utah, (2016)
 - Presenter: Algal Butter, a Novel Structuring Lipid, Its Similarities and Differences in Composition, and Observed Functionality When Compared to a Conventional Stearin Butter, 107th AOCS Annual Meeting & Expo, Salt Lake City, Utah, (2016)
 - Book chapter: Healthy Fats and Oils, In Encyclopedia of Food Grans. (2016)
 - Presentation: Chemical and enzymatic transesterification of high oleic algal oil, algal shea stearin with palm mid fraction, and fully hydrogenated cottonseed oil to synthesize cocoa butter equivalents. Orlando, Florida, (2015)
 - 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
 - Presentation: Structure Implications for Physical Properties of Liquid and Solid Triacylglycerols. San Antonio, Texas (2014).
 - 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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