

KRISTIN MATTICE

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EDUCATION

- PhD Food Science – University of Guelph
Anticipated graduation in 2020
Guelph, Ontario
Present
 - MSc Food Science - University of Guelph
First Class Average
Guelph, Ontario
2017
 - McGill University - BSc Food Science
Dean's Honour List (top 10% of the class)
Montréal, Quebec
2015
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EXPERIENCE

PhD Student under Dr. Alejandro G. Marangoni
University of Guelph
2017 – Present
Guelph, Ontario

- Thesis: Linear aggregation of plant sourced proteins for the development of novel meat analogues

MSc Student under Dr. Alejandro G. Marangoni
University of Guelph
2015 – 2017
Guelph, Ontario

- Thesis: Matrix Effect on Fat Crystallization in Laminated Bakery Products
- Provided insight into how *trans* and saturated fat containing shortenings behave in laminated bakery products to aid in the development of shortening alternatives with improved fatty acid profiles.
- Hands-on experience and knowledge of technique principles: powder X-ray diffractometry, differential scanning calorimetry, pulsed nuclear magnetic resonance, gas chromatography and high pressure liquid chromatography.

Graduate Teaching Assistant
University of Guelph
2016 – Present
Guelph, Ontario

- Utilization of Cereal Grains
- Sensory Evaluation of Foods

Culinary/Product Development Intern, Research & Development
HMR Pasta Kitchen

Summer 2014
Concord, Ontario

- Developed and optimized formulas for customers balancing cost and quality.
- Supervised plant trials of new products and formulas.
- Studied starch based thickeners and developed methods for successful use in sauces.
- Responsible for running weekly sensory panels to ensure consistent quality, taste and appearance.

Junior Product Developer, Research & Development
WILD Flavors (Canada) Inc.

Summer 2013
Mississauga, Ontario

- Prepared and evaluated new and existing product samples. Commended for innovative ideas.
- Developed and optimized formulas for client samples with an ideal balance of cost and quality.
- Designed and implemented an efficient organizational system for analysis documents.

ACHIEVEMENTS & AWARDS:

- Food From Thought Graduate Research Assistantship 2017
- Robert Orr Lawson Scholarship 2017
- Robb Graduate Student Travel Grant 2017
- University of Guelph Graduate Tuition Scholarship 2015
- 1st Place IFTSA & MARS Product Development Competition 2015 in Chicago, IL (Team Captain)
- 2nd Place in the Chinese Institute of Food Science and Technology (CIFST) & IFT Global Food Product Development Competition 2015 in Dalian, China (Team Captain)
- Dean's Honour List - McGill University 2014, 2015
- Eliza M Jones Award 2014
- Canadian Institute of Food Science and Technology Prize 2014
- University Scholarship - JMP Engineering 2011-2014
- Advanced Standing AP English 2011

CONFERENCE PRESENTATIONS:

Mattice, K., Marangoni, A.G. The Templating Effect of Protein and Starch Complexes in Bread on Fat Crystallization. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.

Mattice, K., Marangoni, A.G. Matrix Effect on Fat Crystallization in Laminated Dough Products. 18th World Congress on Food Science and Technology (IUFOST), Dublin, Ireland, August 21-25th, 2016.

Mattice, K., Marangoni, A.G. Crystallization Behaviour of Roll-in Fats in the Matrix of Laminated Dough Products. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., April 30-May 3, 2017.

Mattice, K., Marangoni, A.G. Crystallization Behaviour of Roll-In Fats in Laminated Bakery Products. 7th International Symposium on Delivery of Functionality in Complex Food Systems, Auckland, NZ, November 5-8, 2017.

PUBLICATIONS:

Mattice, K.D., and Marangoni, A.G. 2017. Matrix effects on the crystallization behaviour of butter and roll-in shortening in laminated bakery products. *Food Research International*, 96, 54-63.

Mattice, K.D., and Marangoni, A.G. 2017. Edible Applications of Ethylcellulose Oleogels. In "Edible Oil Structuring: Concepts, Methods and Applications." (A. Patel, Ed). Royal Society of Chemistry, Cambridge UK. (In press)

Mattice, K.D., and Marangoni, A.G. 2017. New Insights into Wax Crystal Networks in Oleogels. In "Edible Oil Structuring: Concepts, Methods and Applications." (A. Patel, Ed). Royal Society of Chemistry, Cambridge UK. (In press)
