

Pere Randy Ramel Jr.

pramel@uoguelph.ca



EDUCATION

Doctor of Philosophy in Food Science (Food Health and Aging Laboratory) University of Guelph, Guelph, Ontario (Canada)	Jan 2015 – Jan 2018 (Expected)
Master of Science in Food Technology (Specialization in Dairy Science and Technology) Wageningen University, Wageningen (The Netherlands)	Sep 2012 – Sep 2014
Bachelor of Science in Food Technology (<i>cum laude</i>) University of Philippines, Los Banos, Laguna (Philippines)	Jun 2007 – Apr 2011

TEACHING EXPERIENCE

Teaching Assistant – Introduction to Nutritional and Food Sciences	Fall 2016
Teaching Assistant - Food Chemistry II	Winter 2016
Teaching Assistant - Food Chemistry I	Fall 2015

SCHOLARSHIPS & AWARDS

GFTC Legacy Fund Graduate Scholarship University of Guelph, Canada	2016
Food Science & Quality Assurance Graduate Internship Award Department of Food Science, University of Guelph, Canada	2015 & 2016
Graduate Research Assistantship Department of Food Science, University of Guelph, Canada	2015 - 2018
Dairy Science and Technology Fellowship Wageningen University, The Netherlands	2012 - 2014
Anne van den Ban / Wageningen University Funds Wageningen University, The Netherlands	2012 - 2014

WORK EXPERIENCE

Research and Development Intern FrieslandCampina Innovation Centre (The Netherlands)	Mar 2014 – Aug 2014
Sensory Scientist	Aug 2011 – Jul 2012

PUBLICATIONS

Ramel, P.R., Co, E., Acevedo, N. and Marangoni, A.G. 2016. **Structure and Functionality of Nanostructured Triacylglycerol Crystal Networks**. *Progress in Lipid Research*. 64 (2016) 231 - 242

Ramel, P.R. and Marangoni, A.G. **Characterization of the polymorphism of milk fat within processed cheese products** (Submitted)

Ramel, P.R. Peyronel, F. and Marangoni, A.G. **Characterization of the nanoscale structure of milk fat**, *Food Chem.* 203 (2016) 224–230. doi:10.1016/j.foodchem.2016.02.064

Ramel, P.R. and Marangoni, A.G. **Engineering the microstructure of milk fat by blending binary and ternary mixtures of its melting fractions**, *RSC Adv.* 6 (2016) 41889–41194. doi:10.1039/C6RA07114G.

Ramel, P.R. and Marangoni, A.G. 2016. **Milk fat nanostructure and microstructure**. In *Microstructure of Dairy Products* (Mamdouh Mahmoud Abdel Rahman el Bakry, Ed). Wiley, Oxford, U.K.

Tzompa-Sosa, D.A., Ramel, P.R., Van Valenberg, H.J.F., Van Aken, G.A. **Formation of β polymorphs in milk fats with large differences in triacylglycerol profiles**, *J. Agric. Food Chem.* (2016). doi:10.1021/acs.jafc.5b05737.

CONFERENCE PRESENTATIONS

Ramel, P.R.R., Peyronel F., Marangoni, A.G. 2016. **Ultra-small angle x-ray scattering analysis of cream and concentrated milk fat**. NanoOntario Conference, Guelph, Ontario, Canada.

Ramel, P.R.R., Peyronel F., Marangoni, A.G. 2016. **The effect of emulsification and emulsion droplet distance on the nanoscale structure of milk fat**. 107th Annual American Oil Chemists' Society's (AOCS) Meeting, Salt Lake City, Utah, USA.

Ramel, P.R.R., Peyronel F., Marangoni, A.G. 2016. **Characterization of the crystallization behavior and crystal network formation of milk fat within processed cheese at different length scales**. 2nd Food Structure and Functionality Symposium (FSFF), Singapore, Singapore.

Ramel, P.R.R., Peyronel F., Marangoni, A.G. 2015. **Preliminary studies on the nanoscale structure of milk fat**. 106th Annual American Oil Chemists' Society's (AOCS) Meeting, Orlando, Florida, USA.

Ramel, P.R.R., Peyronel F., Marangoni, A.G. 2015. **Characterization of the nanoscale structure of milk fat.** 25th Canadian Conference on Fats and Oils (CAOCS), Quebec City, Quebec, Canada.

SOCIETY MEMBERSHIPS AND FUNCTIONS

Session Co-Chair - Nano-, Micro-, and Macrostructure Session – Edible Applications Technology. 107th AOCS Conference, Salt Lake City, Utah, USA, May 2016

Student Member - American Oil Chemists' Society (2015 – 2016)