



# ARTURO FRISINA

Food Scientist

Expert in food technologies with a particular preference for the ice cream and bakery sector.

I'm 35 years old and passionate about science and innovation.

## INFO



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<https://www.linkedin.com/in/arturofrisina/>



<https://arturofrisina.github.io>

## LANGUAGES

Italiano ●●●●●●●●

Inglese ●●●●●○○○

Spagnolo ●●○○○○○○

Francese ●●○○○○○○

## SOFTWARE

Excel / Spreadsheet ●●●●●●○○

Word / LaTeX ●●●●●○○○

Python / R / SQL ●●●●○○○○

Tableau / Power Point ●●●●○○○○

## HOBBIES



## EDUCATION

2021 - 2023

### FOOD SAFETY AND CONTROL

Università degli studi di Modena e Reggio Emilia

**Master's degree (final mark: 110/110)**

Thesis on application of data science and NIR spectroscopy in food adulteration

2022

### DATA ANALYTICS

Google

**Specialization certificate**

2018 - 2021

### AGRICULTURAL AND FOOD SCIENCES AND TECHNOLOGIES

Università degli studi di Modena e Reggio Emilia

**Bachelor's degree**

Thesis on development of innovative formulations for ice-cream.



## PROFESSIONAL EXPERIENCES

2021 - 2022

### DISARONNO INGREDIENTS s.p.a.

**Food Specialist - R&D**

- New products development for ice cream and bakery
- Cooperation with quality control department
- Cooperation with marketing and sales department

2019 - 2023

### GSP s.r.l.

**R&D consultant**

- Development of innovative ice cream formulations
- Products shelf-life management

2017 - 2019

### EMILIA CREMERIA s.r.l.

**Production manager**

- Store manager
- Production manager
- Purchasing Manager
- Staff training for sales outlets in Italy and abroad



## OTHER EXPERIENCES

2006 - 2016

**Work experience in the hospitality industry (Rome)**