Lorène AKISSOE

Scientist - Food product Development and Analysis
PhD *in Food sciences and Nutrition*

CONTACT

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📍 Montpellier. France

🌐 Profil linkedIn

@ ResearchGate

Scientist for 6 years, managing innovative R&D projects to face food transition and find novel ways to nurture the population. I have solid experience in optimizing food processing and conducting food analytical methods. I'm curious, dynamic, and able to work in multidisciplinary teams in the research and industrial sectors.

COMPETENCES

Biochemical analyses

Functional and Textural analyses

Sensory analysis

Chromatographic techniques *(HPLC, UPLC, HPIC)*

Components analyzed *(folates, thiamin, minerals, phytates, alpha-galactosides, proximate composition)*

Technical reports writing

Management of research projects

Supervision of students internships

Results communication

SOFT SKILLS

Adaptability & continuous learning

Collaboration and teamwork

Problem-solving

Technical communication

Time management

Interpersonal skills

Ethical responsibility

Tasks prioritization

Leadership

Cultural awareness

LANGUAGES

English: Professional / fluent

French: Mother tongue

SOFTWARE

Excel : Advanced skills

Statistic : R, Xlstat, and Statgraphics

PROFESSIONAL EXPERIENCES

Scientist in Biochemistry and Food sciences   2022-2024
CIRAD (UMR QUALISUD), Montpellier

- Development of methods for antinutritional factor analysis (HPLC, HPIC) for the client NUTRISET
- Collaboration with NUTRISET's R&D team in identifying technological barriers
- Understanding of the impact of the industrial process on the quality of products

R&D Scientist, Product Innovation   2021-2022
Groupe ESA (USC GRAPPE), Angers

- Market-driven sourcing of raw materials (legumes)
- Designing and execution of shortcrust pastries formulation by using legume flours as ingredients.
- Validation of the recipe technical sheets with chefs
- Chemical, functional, textural and sensorial analyses of legume flours, dough, and shortcrust pastries

Doctoral candidate   *2018-2021*
IRD (UMR QUALISUD), Montpellier

- Nutritional survey on traditional dishes made from cowpea, a legume consumed in West Africa
- Data analysis and estimation of the nutritional contribution of these traditional dishes
- Optimization of the processing of these dishes using mathematical models and the Solver in Excel.

TRAINING

PhD degree in Nutrition et Sciences des aliments   2018-2021
Université de Montpellier, France

 MSc degree in « Production Végétale et Industries Agroalimentaires »   2015-2017
Université de Picardie Jules Verne, France