DAVID RICHFIELD

Process Engineer and Biochemist New product development expert Team leader with experience in international project management



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in David Richfield

SKILLS

Management skills

Innovation **Project management Knowledge transfer** Team leadership Intl. project management



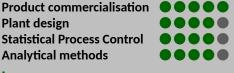
Product Development skills

Confectionery **Bakery Supplements** Flavour technology Savoury **Pharmaceutical**



Technical skills

Plant design **Statistical Process Control Analytical methods**



Languages

English Afrikaans German Dutch



PROFESSIONAL SUMMARY

I am an NPD expert with over 15 years' experience in bringing innovative confectionery, supplement and food products to market in eight countries on three continents.

I have a passion for mentoring, empowering and developing talent, which shows in my track record of effective team leadership.

I am a technical expert, always keen to share my expertise. I have held highly impactful training sessions for internal teams as well as B2B customers at my last two companies.

WORK HISTORY

Senior Manager, Confectionery Technology

Mar. 2018-Present Südzucker AG, Neuoffstein

- Leading confectionery application development team
- Delivering customer-focused and strategic development projects
- Supporting Marketing in developing sales tools and marketing campaign materials
- Providing technical guidance and leadership on confectionery applications to Nutritional Communications team
- Supporting the Customer Technical Service team in providing solutions to our customers
- Providing training on production technology and product attributes to key customers in Poland, USA and Mexico, and at workshops (e.g. training on glass transition phenomena at technical school)
- Mentoring students and trainees in their academic and professional development
- Creating, writing and defending patents
- Statistical evaluation of quality of product produced by co-packer

Senior Scientist

Sep. 2013-Dec. 2017 Mondelēz International, Munich

- · Productivity project manager
 - Global track lead in project to optimise our portfolio of flavours in chocolate and biscuits
 - Delivered over 7 MM USD savings while reducing portfolio of over 500 flavours by over 70%
- EU hard candy design expert
 - Implemented new hard candy format, including specification of plant equipment, setting new quality specifications with statistically valid sampling criteria
 - Design and commercialisation of new candy products (some still in market)
 - Troubleshooting production issues in Spain, UK and Hungary

Senior Scientist

Nov. 2008—Aug. 2013 Cadbury / Kraft / Mondelēz, Johannesburg

- · Candy senior scientist
 - Regional hard candy expert: product and process development; troubleshooting
 - Supporting factories in Nigeria, Egypt, Swaziland and Botswana
 - Candy R&D lead for consolidation of 3 manufacturing facilities in MENA
- R&D development team leader
 - Project management
 - Team leadership

WORK HISTORY (CONT.)

Formulation chemist

Sep. 2005—Oct. 2008

- Vital Health Foods, Cape Town
 Product and process development in registered pharmaceutical company
- New product development from bench scale to full scale
- Process support, troubleshooting and training

Process Engineer

1997—2003

Benedict Technology Holdings / Solutions Technology, Cape Town

- Process development and simulation
- Pilot plant design and construction

EDUCATION

M.Sc. Biochemistry

2002-2007

University of Stellenbosch, South Africa

B.Eng. (Chem)

1992-1997

University of Stellenbosch, South Africa

PUBLICATIONS

Process for the production of a confectionery product having a sugar-free coating

B. Hasslinger, **D. Richfield**, R. Zsembery Patent pending Apr. 2019 DE102019204936A1

An investigation into the biological activity of rooibos (Aspalathus linearis) extracts

David Richfield

M.Sc. Thesis, University of Stellenbosch

Mar. 2008

https://scholar.sun.ac.za/bitstream/handle/10019.1/3020/richfield_investigation_2008.pdf

Recovery of trypsin inhibitor and soy milk protein concentration by dynamic filtration

O. Akoum, **D. Richfield**, M.Y. Jaffrin, L.H. Ding, P. Swart Journal of Membrane Science Aug. 2006 https://doi.org/10.1016/j.memsci.2005.12.030

Recovery of trypsin inhibitor by soy milk ultrafiltration using a rotating disk system

O. Akoum, **D. Richfield**, M.Y. Jaffrin, L.H. Ding, P. Swart Desalination May 2006

https://doi.org/10.1016/j.desal.2005.06.045