

DAVID RICHFIELD

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



CONTACT

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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

- Product commercialisation ● ● ● ● ●
- 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>