

# DAVID RICHFIELD

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



## CONTACT

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- in David Richfield

## SKILLS

### Management skills

- Training and knowledge transfer ●●●●●●
- Team leadership ●●●●●●
- Project management ●●●●●●
- Intl. project management ●●●●●●
- Portfolio management ●●●●●●

### Product Development skills

- Innovation ●●●●●●
- Confectionery ●●●●●●
- Supplements ●●●●●●
- 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.)

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### 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

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### M.Sc. Biochemistry

2002—2007  
University of Stellenbosch, South Africa

### B.Eng. (Chem)

1992—1997  
University of Stellenbosch, South Africa

## PUBLICATIONS

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### 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](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>