# Yael Prigat Goldfriend

## FOOD TECHNOLOGIST AND SCIENTIFIC RESEARCHER



## **Experience**

#### INNOVATION AND TECHNOLOGY - REDEFINE MEAT

2021 - PRESENT

Long term research with potential for IP or technological pillars for the product development.

Leading a team of food scientists conducting research on different topics, such as:

- Mimicking beef fat tissue for meat alternatives
- Testing and exploring novel ingredients
- Analytical research on beef cuts and their mechanical and sensory properties
- Partnership with academic research on plant-based proteins and their characteristics

Direct management of 4 employees.

### RESEARCH AND DEVELOPMENT

2019 - 2021

#### **ZERO EGG**

Full responsibility for the technological development of the products, their quality and performance:

- Development of new products based on specific marketing demands such as: allergen-free, high protein, clean label etc.
- Establishing quality methods to test the products' shelf life and functionality
- Scouting and testing different ingredients to improve products' functionality and pricing
- Test different pasteurization technologies to extend shelf life of product
- Responsibility for inventory, applications, label-creation, microbiological and chemistry tests, etc.

## Skills

- Scientific research
- · Project management
- Ingredients
- Analytical methods
- Sensory panels

## **Education**

**MASTER SCIENCE - CHEMISTRY** 2016 - 2018

**HEBREW UNIVERSITY OF JERUSALEM** 

thesis grade 88.5

**BSC - BIOCHEMISTRY AND FOOD SCIENCES HEBREW UNIVERSITY OF JERUSALEM** 

2013 - 2016

## Contact

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## **Publications**

Novel plant proteins used in 3D printed meat analogues: relationship between protein physicochemical and functional characteristics. Eur. Food Res. Technol. https://doi.org/10.1007/s00217-023-04297-8

Micro-characterization of modified microemulsions loaded with gossypol, pure and extracted from cottonseed. Colloids and Surfaces B: Biointerfaces, ISSN 0927-7765. https://doi.org/10.1016/j.colsurfb.2019.05.004