



# Michael ANDERSON

## FOOD FORMULATION SCIENTIST

Innovative Chemical Formulation Scientist with a focus on food science and nutritional supplements. Over 7 years of experience in developing formulations that enhance the nutritional profile and sensory attributes of food products. Skilled in conducting sensory evaluations and utilizing consumer feedback to drive product improvement. Strong knowledge of food safety regulations and quality assurance protocols.

### CONTACT

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- San Francisco, CA

### SKILLS

- Food Formulation
- Sensory Evaluation
- Nutritional Analysis
- FDA Compliance
- Team Collaboration
- Consumer Insights

### LANGUAGES

- English
- Spanish
- French

### EDUCATION

**BACHELOR'S IN FOOD SCIENCE,  
CORNELL UNIVERSITY**

### ACHIEVEMENTS

- Received 'Best New Snack Product' award for a functional snack in 2021.
- Published 2 articles on food innovation in culinary magazines.
- Successfully improved product formulations based on consumer feedback, leading to a 20% sales increase.

### WORK EXPERIENCE

#### FOOD FORMULATION SCIENTIST

NutriFood Labs

2020 - 2025

- Developed over 10 innovative nutritional products, increasing market share by 25%.
- Conducted sensory testing to refine flavors and textures, resulting in a 30% increase in consumer preference.
- Collaborated with marketing to create successful product launch strategies.
- Ensured compliance with FDA regulations for food safety and labeling.
- Managed product reformulation projects to enhance nutritional content.
- Trained production staff on best practices for handling formulations.

#### ASSISTANT FOOD SCIENTIST

Healthy Bites Inc.

2015 - 2020

- Assisted in the development of clean-label snacks that gained 15% in sales.
- Conducted market research to identify consumer trends and preferences.
- Supported product testing and evaluation for quality assurance.
- Collaborated with suppliers to source high-quality ingredients.
- Participated in cross-functional teams to drive product innovation.
- Achieved positive feedback from consumer panels on new product flavors.