MA

Michael
ANDERSON

FOOD SAFETY CHEMICAL ANALYST

Chemistry professional with 7 years of experience as a Chemical Sciences Analyst in the food industry. Specialized in ensuring product safety and quality through rigorous chemical testing and analysis. Expertise in food chemistry and microbiology, with a strong focus on compliance with FDA regulations. Proven ability to conduct sensory analysis and consumer testing to enhance product development.

CONTACT

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📍 San Francisco, CA

SKILLS

- food chemistry
- safety compliance
- sensory analysis
- microbiology
- data interpretation
- teamwork

LANGUAGES

- English
- Spanish
- French

EDUCATION

BACHELOR OF SCIENCE IN FOOD SCIENCE, CORNELL UNIVERSITY

ACHIEVEMENTS

- Developed a new testing protocol that improved efficiency by 20%.
- Recognized for outstanding contributions to product safety initiatives.
- Successfully led a project that enhanced a product line's marketability based on consumer feedback.

WORK EXPERIENCE

FOOD SAFETY CHEMICAL ANALYST

NutriSafe Labs

2020 - 2025

- Conducted chemical analyses of food products to ensure compliance with safety standards.
- Collaborated with product development teams to improve formulations based on analysis.
- Utilized sensory analysis techniques to gather consumer feedback.
- Maintained laboratory equipment and performed routine quality checks.
- Prepared reports for regulatory agencies following FDA guidelines.
- Trained staff on best practices for food safety and chemical testing.

CHEMICAL ANALYST

FoodScience Corp.

2015 - 2020

- Performed chemical testing on raw materials and finished products.
- Assisted in the development of new food products through chemical analysis.
- Conducted microbiological testing to ensure product safety.
- Maintained accurate records of testing procedures and results.
- Participated in cross-functional teams to enhance product quality.
- Engaged in ongoing training to stay current with industry regulations.