

Curriculum vitae Elsa Cugola, ELLA srl CEO

Personal details: Born in Ostiglia, (MN), on the 18th of October 1972.

Education: Degree certificate: Pure Chemistry, University of Ferrara, final score: 106/110 on July, 1997.

Professional experience- owner of ELLA srl unipersonale

Since December 2007 at present: food chain and food safety consultant as far as:

- Lead auditor UNI EN ISO9001:2015. BRC B&A, S&D, Food last versions.
- thermal treatment (pasteurizer, chillers, clean-rooms) & Microbiological implications on food
- Consultancy about cleaning and white rooms area handling (UNI EN ISO 14644 1-8, FDA st.);
- Journalist: QUotidie Magazine- occasionally.
- Consultancy as project manager in food factories and food contact materials factories.
- Sensory panelist for cheese and charcuterie.

2004-2007: QA/QC head Manager in Montana Alimentari, Cremonini holding (charcuterie & delicatessen). Reporting to the Supply chain Manager. Main activities:

- Co-ordination of QC Dept. in different premises- 8 people and 2 post graduate people.
- Budget management; cleaning external company contracting.
- HACCP team leader, responsible of interacting with sanitary authorities; trainer (food laws);
- Second part Auditor (raw materials, packaging, laboratories, transport services and so on...);

1999-2003 QA/QC attendant in Pastificio Rana – San Giovanni Lupatoto (VR). Main activities:

- Manager of the fresh ready meals in Benelux (6 months);
- Quality & R&D manager for JS, Morrison, Asda and M&S (UK retailers);
- Development and industrialization of UK formulas; HACCP update (UK requirements)
- Process validation on pasteurizers cool treatments; HPP technologies;
- Panel leader for UK product assessments - JS guidelines. Activity of benchmarking in London district
- Unilever QA QC R&D referent for the partnership on delicatessen (travelling abroad Europe)
- Support to Export sales, BRC standard implementation in Milan premises.

1997-1999:

- QC attendant in Consorzio Latterie Sociali Mantovane Virgilio- (MN).
- Unilever Bestfoods Italy: panel leader as far as sensory on tomato sauce-European project.
- Friskies Castiglione delle Stiviere (MN): QC attendant on raw materials matters (meats for pets).

Food Science courses and partecipations:

- 40 hours course accordingly Vision 2000; course for internal audits 2001.
- Sensory analysis Leatherhead London and University of Florence 2001.
- Store check in Japan on charcuterie and delicatessen 2004.
- University of Chicago, challenge test on Listeria spp. Contamination (ready meals) 2003.
- Course on Social Accountability: Mc Donalds' requirement, Intertek-Labtest, Berlin 2005.
- Columbia University, New York City, White rooms for high risk areas, 2007.
- Speaker in "white rooms for perishable goods" June2008-www.isoqualitygroup.com (enclosures).
- Speaker in "Pest control management", Ponte Taro (PR), in co-operation with Ecod. 26th of November.
- Speaker in White rooms managements, and RTE goods, M&C consulting (MI). Meetings in: Milan, Naples, Bologna and Verona years: 2011-2012.
- ONAF member (organization of cheese tasters)- Judger at Trofeo di San Lucio (cheeses), '08-'14.
- Judger at International World Championship, Madison (USA), 2010 www.wischeesemaker.org
- Mc Donald's webinar. 2011.
- Rio de Janeiro- Cheese and cold cuts, summer 2012: white rooms implementation-Brazil
- December 2013: Judge for gastronomic sensory panels- Rome Astoria Hotel December 2012
- ONAS degree, second level, April 2013
- RTE congress, speaker, December 20132014-Milan, organization body: Ominrete
- October 2014, Vienna: Lexxion Publisher - Food law congress (for lawers and food consultants);
- Campus University of Parma: carrageneen, pectins and food additives, July 2015.
- Campus University PR: speaker, June 2016: food emergency managements
- Trainer in white art for master bakers in North and South of Italy. Trainer in food law.
- Training in world cheese contest, Argentina, USA, Spain.