

RAFO URBINA

Food Scientist

ABOUT ME

I am a Food Developer focused on innovation, fermentation and sustainability.

I assist companies in creating food products, maximizing the value of the resources and minimizing waste.

Working with a circular economy approach, I consider all the materials involved in the food system to promote sustainability and efficient resource utilization.

I have the capacity to break down science to its basic principles, (I am a visual thinker) then, I use these bricks of knowledge to build new ideas and new products.

For over 14 years, I have helped develop numerous innovative products, often using food waste as raw materials, driven by a passion for the creative process and a commitment to promoting sustainable value creation.

I am a very curious person who likes challenges. If you think I could help you, I will be happy to connect with you and explore the possibility to work together. If you want to chat or have any question, you can book a free call with me.

EDUCATION

2023 - Certified Food Scientist
Institute of Food Technologists (IFT)

2010 - Bachelor of Food Science
Universidad Nacional Agraria la Molina. Lima, Peru.

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EXPERIENCE

Cultured Foods Lab (Austin, TX)

Founder & Chief Innovator (Nov 2022 - Present)

- I help CPG brands develop food products, improve processes and finds innovative solutions to their problems.

Rebel Cheese (Austin, TX)

Research & Development Consultant (Feb 2022 - Nov 2022)

- Helped to scale the production.
- Created systems to manage the current production.
- Made the SOPs (Standard Operating Procedure).
- Developed new products and processes.

Culina (Austin, TX)

Manager of Research & Development & Production (Nov 2019 - Sept 2021)

- Developed plant based cultivated products, as coconut yogurt and others.
- Made the SOPs (Standard Operating Procedure) for the yogurts and kefir.
- Helped our partners factories to adapt the processes to their factories.
- Supervised the quality control for all the production.

Head of Production (May 2018 - Oct 2019)

- Managed 2 teams of 10 people for the production of the yogurt.
- Supervised quality control.
- Calculated nutrition facts, costs, shelf life and created SOPs for production.

Distillery Espiritu Andino (Lima, Peru)

Manager of Research & Development & Production (Aug 2016 - Feb 2018)

- Developed the first vodka made with native andean potatoes "14 Inkas"
- Winner of 9 gold medals in international competitions including 1 double gold medal in San Francisco World Spirits competition.
- Designed the process and the distillery to scale the production.
- Managed the first 6 months of production of vodka.

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New World Spirits (Peru, Ecuador, Dominican Republic)

Manager of Research & Development & Production (Jan 2013 - May 2016)

- Developed the first spirit made from cacao pulp "Solbeso".
- Winner of 3 gold medals in international competitions including 1 gold medal for the "Best New Spirit" in Spirits of the Americas competition.
- Designed and built 2 distilleries in the middle of the jungle of Peru as well managed production and create the SOPs for each distillery (Peru, Ecuador & Dominican Republic).
- Supervised the production and the quality control for each partner distillery.

Sierra y Selva Exportadora (Junin, Peru)

Research & Development Consultant (Feb 2016 - May 2016)

- Developed two different spirits made from coffee pulp and chirimoya fruit.
- Made the SOPs (Standard Operating Procedure) for both new Spirits.
- Trained the farmers in the production of both Spirits

Wine Research Center Universidad Nacional Agraria La Molina (Lima, Peru)

Research & Development Consultant (May 2015 - Jan 2016)






- Research & developed 5 vodkas made from amaranth, quinoa, potato, cassava & sweet potato.
- Wrote a report (Evaluate costs, yields and flavor profiles).

Coyungo (Lima, Peru)

Manager of Research & Development & Production (Sept 2010 - Dec 2012)

- Developed Pisco "Coyungo" (Peruvian D.O. brandy).
- Designed & built a mobile distillery to work directly with the farmers at their vineyards.
- Managed the production for 2 years.
- Supervised quality control.

SKILLS

Creativity		Taste	
Comunication		Organization	
Product Design		Problem Solving	