

# RAFOURBINA

## Food Scientist

### ABOUT ME

I am a food scientist focused on innovation and fermentation. Although I am a scientist, I also consider myself an artist and use science as one of my tools to create.

My primary focus for the last 14 years has been on fermented plant-based products. The first nine years, I worked on different projects in South America, working directly with the farmers in the desert valleys, in the Andes and the Amazon. I helped to develop new products, new processes and new factories using local by-products as ingredients.

In 2017, I moved to Austin, Texas. I kept working with fermented plant-based products, but focused more in dairy and meat alternatives. I had the opportunity to create new products and processes too, but this time, working with co-packers and adapting the new processes to their factories.

In 2022, I was ready to start a new challenge. I created "Cultured Foods Lab", a consulting company that helps CPG brands develop food products, improve processes and find innovative solutions to their problems.

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 find 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 partner 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	<div></div>	Taste	<div></div>
Comunication	<div></div>	Organization	<div></div>
Product Design	<div></div>	Problem Solving	<div></div>