CURRICULUM VITÆ

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Paolo Brusutti

- Born in Milan on September 12th, 1964;
- Address: Via Favetti, 53 – Zoppola (PN) (Italy)
- tel. +39 347 7491917

Education

- **High school diploma as Chemical Consultant** achieved in 1983 at the technical institute I.T.I.S. "J.F. Kennedy" of Pordenone (Italy) with a final grade of 46/60;
- **Degree in Foodstuffs Sciences (current Sciences and Foodstuffs technologies)**, achieved on 16/07/92 at the University of Udine (Italy), with a finale grade of 110/110 with honors (average exams grade 29.12/30);
    - Subject, supervisor and title of the experimental degree thesis: Foodstuffs industries, Prof. C.R. Lerici, "Attività antiossidante dei prodotti della reazione di Maillard: effetto del pH sulla formazione di 'oxygen scavengers' in un sistema modello glucosio-glicina sottoposto a trattamento termico";
    - Subject, supervisor and title of the degree thesis: Technology of the Cereals and Derived, Prof. A. Dal Belin Peruffo, "Relazione tra composizione polipeptidica del frumento e qualità panificatoria";
    - Period of applicative practical training at the Agnesi S.p.A. Company in the establishments of Ponte S. Giovanni (PG) (milling business) and Pordenone (Italy) (pasta production), following in particular the activities of quality control laboratories.

Postgraduate courses, Master

- **Master course in Quality Assurance** in the Food industry, held in Parma (Italy) during March 1994 and organized by **A.I.T.A.**
- Certificate **of Internal Assessor of the Quality Systems issued by I.I.P.** (Italian Institute of Plastics - Milan), final exam taken on 03/04/1995.
- Participation in numerous conferences/courses on food industry, business hygiene, personnel organization and management ("Qualité du blé dur et des pâtes alimentaires" Montpellier 01/1994 organized by PEA-INRA, **"Training for Trainers"** Contrex 02/2000 organized by **PVMT-Nestlé**, **"Quality College 2001"** Wieding 06/2001 organized by **Nestlé**, **"Gestire il cambiamento"** Milan 03/2002 organized by **Festo**).
- Course for Responsible of the Prevention and Protection Service, organized by Unione Industriali Treviso, November 1995.
- **examination** for the enrollment **in the Register of Food Technologists** taken in 1998.
- **IRCA certification** 40-hours course successfully passed as auditor for **third-party audits for the ISO 9001:2000 regulation** in September 2002.
- Certificate as **Internal inspector** of testing laboratories according to **CEI EN ISO/IEC 17025:2000 regulation** with final exam taken in December 2002.
- Qualification as **Business Operator 1935/04/CE and 2023/06/CE regulations** - with final exam taken in April 2008 (course attended in Rome, April 14 – 18, 2008).
- Participation in the seminary **"Materiali e oggetti a diretto contatto con gli alimenti",** ISS supervisors, promoted by the Istituto Italiano Imballaggio - Milan, 16/12/2008.
- Participation in the meeting "Compliance work for FCMs including printing inks" supervisor Koni Grob, promoted by Istituto Italiano Imballaggio - Milan, 07/04/2010.
- Participation in the seminary **"Materiali e oggetti a diretto contatto con gli alimenti",** ISS supervisors, promoted by Istituto Italiano Imballaggio - Milan, 16/12/2010.

Work experience

Current:

* *Qualification*: from January 2013 as 1st level employee and charter member of the ISEVEN Servizi S.c.;
* *The company*: **ISEVEN Servizi S.c.**, operates in business consultancy regarding the certifications of quality systems for companies and laboratories, environmental management systems (ISO 14001 and EMAS), HACCP systems, security systems, certification of products / services / supply chains (NON GMO, ISO 22005, control services), BRC, IFS and BRC / IoP certifications, technological consultancy specialized in the food industry;
* *Tasks:* consultancy activity for companies in the food industry, services and packaging for the implementation of corporate systems for food safety and quality (HACCP, BRC, IFS, BRC / IoP, ISO 22000, PAS 223), management systems for the quality (ISO 9001:2008), quality systems for laboratories of analysis (UNI CEI EN ISO / IEC 17025), certification of products / services / supply chains and audit activities of first and second part, technological consultancy related to the hygiene aspects for the manufacturers of food industry systems design. First and second part audits. Training concerning issues as hygiene in the food industry, materials intended for food contact, standards for certifications in the food industry, application of the HACCP system, food microbiology. Management and control of work orders and consultants in charge. Commercial activities related to the sale of services to the customers in the food and packaging industry.

From 06/2002 to 10/10/2012:

* *Qualification:* from June 2002 as a consultant exclusively for Neotron Servizi Srl, Modena (Italy), from 2006 as a Chief Executive Officer;
* *The company:* **Neotron Servizi Srl,** part of the **Gruppo Neotron,** a leading company in the analytical food sector (with a total of approximately 250 employees and 30 consultants) and operating in the business consultancies regarding the certifications of quality systems for companies and laboratories, environmental management systems (ISO 14001 and EMAS), HACCP systems, security systems, certification of products / services / supply chains (NON GMO, UNI 10939 – ISO 22005, control services), BRC, IFS and BRC / IoP certifications, technological consultancy specialized in the food industry;
* *Tasks:* consultancy activity for companies in the food industry, services and packaging for the implementation of the corporate systems for the quality (ISO 9001:2000), quality systems for laboratories of analysis (UNI CEI EN ISO / IEC 17025), hygiene (HACCP, BRC, IFS, BRC / IoP, ISO 22000), certification of products / services / supply chains and audit activities of first and second part. Management and control of work orders and consultants in charge. Commercial activities related to the sale of services to customers in the food and packaging industry.

From 19/08/96 to 17/06/02:

* *Qualification:* **Responsible for Production and Maintenance**, with **management** position (CCNL Food add.). For all activities under my responsibility I answered hierarchically to the Plant Manager;
* *The company:* **SANPELLEGRINO S.p.A.** Recoaro plant (Italy) (145 permanent employees, 25 seasonal, an 85 billion lire turnover in 2000), production of Lora Mineral Water in glass and PET (130 million / bott. per year), cocktails and soft drinks (95 million / bott. per year) and PET pre-moulds (260 million per year). The company is owned by the **Nestlé WATERS – Nestlé Group**, a leading company in Italy and in the world, specialized in the water and food industry (232,000 employees and 600 plants, a 90,000 billion lire turnover in 2000);
* *Tasks:*
  - ✓ **management of production departments** (5 bottling lines, PET department - pre-molds injection and shaping and PET bottles blow molding - syrup room) in terms of HR,

efficiency, product and system quality. Coordination of 5 department managers, 80 permanent and 20 seasonal workers in total;

- ✓ **maintenance supervision** (18 people assisted by a Manager);
- ✓ **production planning** (short and medium-long term);
- ✓ responsible for **production quality**;
- ✓ participation in the **drafting of investment budget** for systems and manufacturing environments;
- ✓ **management of the company hygiene and sanitation measures**;
- ✓ **management of analytic data and source blending**.

I was involved in the improvement of manufacturing efficiencies and continuous improvement process according to Nestlé's directions.

From my employment date up to August 2001 I worked as a **Quality Assurance Manager** with the following tasks and results:

- ✓ **analysis laboratory management** (6 analysts in 3 departments: chemistry, microbiology and technology and packing materials);
- ✓ **review of quality control plans** for the laboratory and production in terms of parameters, frequencies, methods, personnel, equipment, documentation and responsibilities;
- ✓ **introduction of the HACCP company system** according to Nestlé's procedures, staff training to hygiene and quality, management of pest-control, installation and management of new line sanitation systems, definition of cleansers and disinfectants to be used as well as of their application methods.
- ✓ drafting of operational instructions and **management of the syrup room**;
- ✓ introduction of **new packaging materials**, auditing at raw material and packaging suppliers according to Nestlé's standards.

From March 1996 to July 1996

* *Qualification*: **consultant**. I answered, for all the activities under my responsibility, to the Chief Executive Officer;
* *The company:* **TRENTOFRUTTA S.p.A.** of Trento (Italy) (turnover 1995: 43 billion lire, 85 employees), manufacturer of semi-finished fruit (juice concentrates, juices, purees, concentrated puree, flavors and color concentrates), fruit juices and fruit homogenized with the MELLIN brand, part of a multinational group of German ownership;
* *Tasks:* **Quality Assurance Manager** with the aim of bringing the company to the certification of its own Quality Management System according to UNI EN ISO 9002:1994 standards. In this role, I was subjected to the audit of the inspectors of the Certifying Authority CERTIAGRO (Certichim). Main achievements obtained:

- ✓ **certification of the company quality system** according to **the UNI EN ISO 9002: 1994 standard** by the Certification Authority CERTIAGRO obtained in June 1996.

From 15/10/93 to 19/07/96:

* *Qualification:* 2nd level employee CCNL Food add. During this period I answered, for all the activities under my jurisdiction, to the owner of the company;
* *The company:* **Jolly Sgambaro S.r.l.** (turnover 1995: 49 billion lire, 80 employees) with registered office in Castello di Godego (TV) (Italy) and operating in the grinding-pasta industry;
* *Tasks:* I held the position of **Quality Assurance Manager** with the following responsibilities; management of the quality control laboratory (MP control and finished products), supervisor of the company's hygiene and in particular of the issues related to disinfection and pest monitoring, management of relationships with official supervisory bodies (N.A.S. and U.L.S.S.), sampling plans and relationships with external laboratories, optimizing new products, technical and legal aspects, labeling, implementation of the company quality system in order to obtain the certification according to the ISO 9002:1994

standard, responsible for the production of organic products and maintaining relationships with the Control Authority (A.I.A.B.).
Main achievements obtained:

- ✓ organization, rationalization and documentation / registration of quality control and manufacturing activities and implementation of quality procedures compliant with the requirements of the ISO 9002 standard and applicable to the company.

From 19/04/93 to 14/10/93 at the **Chelab S.r.l.** in Resana (TV) (Italy), laboratory and consulting firm (85 employees in 1993) operating in the agribusiness and ecological sectors, carrying out activities in the Studies area (technical, analytical and legislative advices, bibliographic researches, writing specifications, writing quality control plans for foodstuffs).

From April 1984 to September 1985 at the Colorprint S.r.l. firm of Coseano (UD) (Italy), operating in the field of printing inks, with the qualification of 2nd level employee, working as warehouseman.