# Octavia Brennerhoff-Lusungu

**Food Scientist, Product Development**

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## SUMMARY

Food scientist with 7 years in snack and beverage product development, from bench formulation through plant scale-up. Launched 9 products, led accelerated and real-time shelf-life studies and cut ingredient cost on core lines without losing sensory scores. Comfortable with HACCP, SQF audits, Genesis R&D and consumer panel design.

## EXPERIENCE

### Senior Food Scientist — Wabash Crossing Snack Company

Indianapolis, IN · Mar 2022 – Present

- Formulated and launched 5 baked snack lines, each reaching the plant on schedule and passing first production trial.
- Reformulated 3 core crackers to cut sodium by 22% while holding overall liking within 0.2 points on a 9-point scale.
- Ran 14 shelf-life studies a year using water activity, rancidity and sensory pulls, extending one line from 6 to 9 months.
- Removed about $410,000 a year in ingredient cost by qualifying 2 alternate flour and oil suppliers.
- Led 11 plant scale-up trials with operations and QA, writing the process specs used on 2 production lines.

### Food Scientist — Tippecanoe Beverage Labs

Lafayette, IN · Jun 2018 – Feb 2022

- Developed 4 ready-to-drink teas, adjusting pH and preservative systems to pass challenge studies on the first submission.
- Built 60 nutrition panels and ingredient statements in Genesis R&D with 0 label corrections after launch.
- Organized 25 consumer and trained-panel sensory tests, presenting results to the brand team each quarter.

## SKILLS

Product development: Bench formulation, scale-up, process specs, ingredient functionality, cost reduction

Testing: Shelf-life studies, water activity, pH, Brix, texture analysis, rancidity, sensory panels

Food safety and quality: HACCP, SQF, FSMA preventive controls, allergen control, challenge studies

Software: Genesis R&D, Excel, JMP, Compusense, SAP specifications

## CERTIFICATIONS

HACCP Certification, International HACCP Alliance

PCQI (Preventive Controls Qualified Individual), FSPCA

## EDUCATION

Bachelor of Science, Food Science, Purdue University, 2018

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