

Leigh Gao, PhD

Senior Process Scientist

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Responsibilities:

- Leading projects within the Food Technology and BioScience Technology groups. Assesses, conceives, designs, executes, optimizes and validates food formulations and process requirements using engineering, chemical and microbiological knowledge and principles for food and biomaterials processing and value added innovation;
- Assesses feasibility of manufacturing processes by determining the economics of unit operations under a given regulatory framework.

Professional and Technical Background:

- Trained in multiple disciplines encompassing engineering, processing and quality aspects of food production; has worked in academic, industry and government settings as a scientist, and is established as a competent solution provider to a variety of technical industry challenges.
- Managed and carried out various projects from a broad range of industry and research clients.
- Commodity experiences focused on seafood, cereals, pulses, fruits, vegetables, dairy, and various food ingredients.
- Technical experience includes food manufacturing processes, purification unit operations and quality evaluation methods for functional, chemical, physical and physicochemical properties of foods and food ingredients.

University Education:

- PhD in Food and Nutritional Sciences; University of Manitoba, Winnipeg.
- MSc in Food Processing Technology and,
- BEng in Food Engineering: both from Jiang Nan University, Wuxi, China.
- Small Business Consulting Certificate: Confederation College, Thunder Bay, ON.

Previous Professional Experience:

- Senior Food Scientist – Farmers Dairy Limited, Halifax, NS.
- Group Leader – Process Development, Food Development Centre, Portage la Prairie, MB;
- Food Research Scientist – Process and Product Development at Pacific Agri-Food Research Center, Summerland, BC;
- Research Associate, Cornell University, Ithaca, NY. (Research leave in 1998) to develop a rapid (1 min) dough-leavening process;
- Food Research Chemist, Sun-Rype Products Ltd., Kelowna, BC;
- Natural Sciences and Engineering Research Council of Canada - Government Laboratory Postdoctoral Visiting Fellow;
- Instructor and Researcher at ZhengZhou Institute of Light Industry, ZhengZhou, China.

Selected Professional and Committee Memberships:

- Canadian Institute of Food Science and Technology
- Institute for Thermal Processing Specialists

Major Publications:

- US patent (6,261,629)
- Nineteen refereed publications in several major food, bioactives and chemistry journals and numerous technical presentations covering food products, processes and quality attributes and methods of analyses of biological materials. One publication was determined by ACS as one of the most cited food research in the last ten years. (Velioglu, S., Gao, L., Mazza, G. 1998. Antioxidant activities of selected fruit, vegetables, medicinal plants and functional food ingredients. *Journal of Agricultural and Food Chemistry*. 46:4113-4117.).

Languages:

- Fluent in English and Chinese (Mandarin)