

CELINDA A. CREGO

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PROFESSIONAL SUMMARY

Food Science Professional with diverse experience managing the development of food products for industry leading corporations. Recognized for research, creativity, problem-solving, communication skills. Committed team player driven to improve performance and results in high-pressure environment.

Product Experience:

Thermally Processed Products, Frozen Foods, Nutritional Products, Beverages, Meats, Bakery Fillings

Selected Skills:

- Staff Development/Management
 - Vendor Sourcing/Management
 - Technical Product Support
 - Product Development
 - Project Management
 - USDA Compliance
 - Product Implementation
 - Process Improvement
 - Cost Reduction
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PROFESSIONAL EXPERIENCE

CLIFFSTAR CORPORATION, Dunkirk, New York

2007 - 2009

The largest private label beverage manufacturer in the United States.

Director of New Product Development

Led a department of 9 scientists and technicians to develop and deliver new products that met or exceeded customer expectations. Supported Sales Department by providing technical information in visits, conference calls and written explanations to customers.

- Generated ingredient cost savings of \$80,000 and cost avoidance in excess of \$200,000.
- Led cross functional team for product development project management; products included a line of innovative vitamin fortified teas for a major drug store chain.
- Wrote department SOP's for company's SQF program.

RICH PRODUCTS CORPORATION, Casa Di Bertacchi, Vineland, New Jersey

2005 - 2007

An industry leader in sales of frozen seafood, appetizers, meat and bakery products.

Senior Technologist

Developed new meatball products. Provided leadership and technical expertise for product and process improvements. Hired, trained, and managed lab technician.

- Developed and launched *Meatballs with Sauce*.
- Provided technical support for process cost improvement with savings of more than \$500,000.
- Project leader for Meatball Portfolio projects, including innovation projects; utilized Stage Gate Process to manage project timelines (MS Project).

PURATOS CORPORATION, Cherry Hill, New Jersey

1999 - 2005

Manufacturer and marketer of ingredients for the bakery industry.

Research Manager

Developed ready-to-use bakery fillings for distribution, in-store bakery, and industrial customers. Created custom specialty fillings, based on specific customer requirements. Provided technical support to sales and marketing, production, quality control and customers for a product range with sales in excess of \$11 million.

- Developed a group of custom fillings with sales in excess of 600,000 pounds.
- Evaluated alternate starch suppliers leading to a cost savings of more than \$100,000.
- Created and implemented a PowerPoint presentation for training employees.
- Developed a line of sugar free fillings.
- Tested and approved all fruit suppliers.

PROFESSIONAL EXPERIENCE (CONTINUED)

CAMPBELL SOUP COMPANY, Camden, New Jersey

1996 - 1999

The world's largest manufacturer of soup; a marketer of a wide range of consumer foods.

Research Scientist

Interfaced with Quality Control, Production, Engineering, Planning, Purchasing, Accounting and Marketing to take new & reformulated products from prototype through production. Supervised/coached lab technician.

- Researched and implemented new sources for meatballs that resulted in savings of \$1.2 million annually.
- Formulated and industrialized two new low fat cream soups that sold 250,000 cases in their first year.
- Managed comparison of alternate ravioli suppliers and conversion to new supplier.

THE PILLSBURY COMPANY, Progresso Quality Foods, Vineland, New Jersey

1985 - 1996

Progresso is a manufacturer and marketer of fine Italian and Italian influenced foods, now part of General Mills.

Scientist (1995 - 1996)

Worked with suppliers to develop custom ingredients that provided competitive advantages. Part of a cross-functional team for an important product launch.

- Managed supplier's development of custom white meat chicken.
- Developed a line of white meat chicken soups that resulted in 46% increase in sales.
- Received Pillsbury Specialty Brands Leadership Award.
- Coordinated formulation and label changes to meet new FDA requirements for "healthy".

Senior Food Technologist (1985 - 1995)

Performed new product development and existing product improvement. Supervised two technicians and coordinated their work for entire department.

- Initiated weekly department scheduling meetings that improved communication and timeliness.
- Formulated Healthy Classics soups; coordinated scale-up from concept to first ship in six months.
- Developed a line of healthy shelf stable entrees (thermally processed plastic trays), from formulation through production scale up. Obtained USDA approval for nutrition claims on label.
- Reformulated Chicken Noodle Soup to improve profit margin and increase sales.
- Developed line of high flavor breadcrumbs and worked with packaging supplier to evaluate packaging variables through shelf stability testing.

BEECH-NUT NUTRITION CORPORATION, Canajoharie, New York

1979 - 1985

The #2 manufacturer of baby foods in the United States.

Lab Supervisor/Food Technologist (1981 - 1985)

Associate Food Technologist (1979 - 1981)

EDUCATION

CORNELL UNIVERSITY, **BS - Food Science & Nutrition**

PROFESSIONAL DEVELOPMENT

Better Process Control School
Fundamentals of Water Activity

Principles of Processed Meat Products
Managing Technical Professionals

Microsoft Office
Starch Technology

AFFILIATIONS & ASSOCIATIONS

Institute of Food Technologists - Professional Member

Philadelphia Section of IFT - Received Food Technologist of the Year Award, 2007

Secretary (1999 - 2001, 2004 - 2007); Councilor (2002 - 2005)

Cornell Club of Greater Philadelphia - President (2000-2003), VP Programming (1997 - 2000)