

Susane Trevisan

EDUCATION

University of Manitoba <i>PhD Student - Food Science</i>	Winnipeg, MB, Canada <i>2024 (Ongoing)</i>
University of Manitoba <i>Master of Food Science (GPA 4.25)</i>	Winnipeg, MB, Canada <i>2019 – 2022</i>
University of Campinas <i>Food Engineering degree</i>	Campinas, SP, Brazil <i>2011 – 2017</i>

RESEARCH EXPERIENCE

Master's student <i>University of Manitoba - Faculty of Agricultural and Food Sciences</i>	Winnipeg, MB, Canada <i>2019 – 2022</i>
<ul style="list-style-type: none">• Worked on wheat flour dough rheological measurements and was trained on Brabender Farinograph and Extensograph at Cereals Canada.• Evaluated wheat flour dough properties using fundamental rheological tests, such as linear oscillatory shear, creep and recovery, and stress relaxation.• Learned low-intensity ultrasound and applied this method as novel technique for dough mechanical properties evaluation. Additionally, a standard operating procedure (SOP) was developed for the ultrasonic experiments.• Worked on the evaluation of the relationship between wheat free asparagine content and gluten strength, as measured by empirical rheology, shear rheology and low-intensity ultrasound tests.• Worked with a laboratory technician who was responsible for extensograph experiments. Delivered training on farinograph equipment and advised the technician throughout his job with extensograph, helping and giving support whenever necessary for a successful job completion.	

WORK EXPERIENCE

Research Assistant <i>University of Manitoba - Faculty of Agricultural and Food Sciences</i>	Winnipeg, MB, Canada <i>Jan. 2022 – Nov. 2022</i>
<ul style="list-style-type: none">• Worked on projects focused on rheological tests to understand physical properties of plant protein extrudates and wheat flour doughs.• Experience using laboratory equipment such as rheometer, mixograph, Rapid Visco Analyser (RVA), and Kieffer dough and gluten extensibility tests.• Responsible for acquiring the Food Grade Certification for one of the University's laboratories.• Performed data analysis and helped tailoring manuscripts for publication.	
Formulator Analyst - Research and Development department <i>DSM Nutritional Products</i>	Campinas, SP, Brazil <i>2018 – 2019</i>
<ul style="list-style-type: none">• Formulated premix formulations for various food (such as sports nutrition, early life nutrition, fortified foods, and beverages) and pharmaceutical applications (dietary supplements) for Brazil and other Latin American countries (Argentina, Chile, and Uruguay).• Responsible for stability studies carried out for premixes of vitamins and minerals.• Audited the quality control laboratory and quality assurance department, as well as created and updated standard operating procedures.	
Research and Development Intern <i>DSM Nutritional Products</i>	Campinas, SP, Brazil <i>2017 – 2018</i>
<ul style="list-style-type: none">• Supported the premixes formulations for various food (such as sports nutrition, early life nutrition, fortified foods and beverages) and pharmaceutical applications (dietary supplements).• Assisted on product stability studies to evaluate shelf life.• Calculated nutritional values for premixes of vitamins and minerals.	

VOLUNTEER

UN Volunteer

Remote

Cameroon Association of Active Youth - CAMAAY

Jul. 2021

- Participated in the writing and editing of a project proposal to raise money to assist school-aged children, affected by the Anglophone crisis in Cameroon, to go back to school in September 2021.

Food Science Graduate Students Association - FSGSA

Remote

University of Manitoba

2020 – 2021

- President of the FSGSA and Food Science representative in the University of Manitoba Graduate Students Association (UMGSA). Participated in the organization of events for the graduate students.
- Participated in the writing of the Food and Human Nutritional Science (FHNS) GSA Constitution and helped in the merging of the Graduate Students Associations of Food Science and Human Nutritional Science.

PUBLICATIONS

Articles

- **Susane Trevisan**, Filiz Koksel, Buket Cetiner, Vladimir P. Shamanin, Inna V. Pototskaya, Bayram Ozdemir, Alexey I. Morgounov, Hamit Koksel. “Incorporation of intermediate wheatgrass (*Thinopyrum intermedium*) into bread wheat doughs: Effects on pasting and rheological properties”. *Cereal Chemistry* (2024).
- **Susane Trevisan**, Ali Salimi Khorshidi, Elaine Sopiwnyk, Yi Xie, Zhaoxian Zhou, James D. House, Martin G. Scanlon. “Asparagine and dough quality: Gluten strength factors in hard red spring wheat”. *Cereal Chemistry* (2022).
- **Susane Trevisan**, Ali Salimi Khorshidi, Elaine Sopiwnyk, Yi Xie, Zhaoxian Zhou, James D. House, Martin G. Scanlon. “Asparagine and dough quality: Gluten strength relationships in hard red spring wheat”. *Cereal Chemistry* (2022).
- **Susane Trevisan**, Ali Salimi Khorshidi, Martin G. Scanlon. “Relationship between nitrogen functionality and wheat flour dough rheology: Extensional and shear approaches”. *Food Research International* (2022).
- Mariana T.C. Machado, **Susane Trevisan**, Jane D. R. Pimentel-Souza, Glauca M. Pastore, Miriam D. Hubinger. “Clarification and concentration of oligosaccharides from artichoke extract by a sequential process with microfiltration and nanofiltration membranes”. *Food Research International* (2022).

Conferences

- “Extruded pulse flours as sustainable value-added ingredients for new food product development opportunities”. **Poster presentation** at Manitoba Sustainable Protein Research Symposium, held on June 20th, 2023.
- “A low-intensity ultrasound study of the relationship between dough rheological properties and wheat free asparagine concentration”. **Poster presentation** at Food Physics 2022 Conference, held on February 1st and 2nd, 2022.
- “Relationship between free asparagine concentration and dough quality in Canadian hard red spring wheat”. **Poster presentation** at Manitoba Agronomists’ Conference, held on December 15th and 16th, 2021.
- “The relationship between wheat free asparagine content and gluten strength”. **Technical presentation** at in applied research delivered in the international conference Cereals and Grains 20 Online, held from October 25 to November 13 in 2020.

RESEARCH SKILLS

Softwares: Word, Excel, PowerPoint, Outlook, JMP, and OriginPro

Laboratory equipment: Farinograph, Mixograph, Extensograph, Rheometer, Rapid Visco Analyser, and Kieffer apparatus

LANGUAGE SKILLS

Portuguese: Native

English: Fluent

Spanish: Basic