



# Elise Packer

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## Food Scientist/Research Associate

Dedicated Research Associate and Food Scientist with four years of professional research and development experience in the food and wellness industry. Always looking to learn new skills and help to overcome challenges in agriculture, sustainability, nutrition, and research. Working to pursue a life-time goal of improving access to healthy food, reducing food waste, and promoting sustainable solutions in the food industry.

## Education

### Master's Sustainable Food Systems

Sept 2022–Dec 2024

### Università Cattolica del Sacro Cuore & ISARA | Lyon, France

Double Degree Program: Università Cattolica del Sacro Cuore Cremona, Italy & ISARA Lyon, France  
Relevant Courses and Achievements:

- Microbiology, Biochemistry, Food Footprint, Economics, Supply Chain, Data Processing, Food Law
- Member of MyMentor program, Cattolica & Terra ISARA Scholarship awarded, 2nd year

### Bachelor's of Science: Food Science– Business Management Emphasis

Sept 2014–Dec 2019

### Brigham Young University | Provo, USA

Relevant Courses and Achievements:

- Business Management, Food Chemistry, Nutrition, Living with Plants, Agribusiness, Food Analysis
- Member of undergraduate Food Science Club and IFT
- Awarded BYU full tuition scholarship for academic excellence & Honors: cum laude

## Work Experience

### Research Associate

March 2025–Present

### North Carolina Food Innovation Lab (NCFIL) | Kannapolis, USA

Food research center and cGMP pilot plant dedicated to plant-based food research

Achievements/Tasks

- Project lead for multiple projects with the Bezos Center for Sustainable Proteins (BCSP) and NCFIL involving protein extraction, sustainable protein and plant-based alternatives, confectionary, beverages, and other food innovations.
- Researching sustainable proteins and extraction techniques for equipment, including the extractor, spray dryer, and air classifier
- Working to incorporate sustainability practices into projects at NCFIL and with the BCSP

### Food Science Graduate Intern

Feb 2024–Feb 2025

### North Carolina Food Innovation Lab (NCFIL) | Kannapolis, USA

Achievements/Tasks

- Lead three projects involving developing products for clients, including R&D, packaging, quality, sourcing, safety, and scale-up phases of the entire process
- Co-lead three projects with team members for clients; assisting with daily projects in the pilot plant and collaborating with other interns
- Produced a thesis on stainless steel machinery in the plant-based protein space under the direction of my supervisor at NCFIL (North Carolina) and ISARA (France)

### R&D Senior Research Assistant

Jan 2020–Aug 2022

### Melaleuca Inc. | Idaho Falls, USA

Wellness Company, leading manufacturer of food, supplement, and household products

Achievements/Tasks

- Reformulated 20+ formulas for the United States and international markets involving flavor modification, regulatory compliance, label updates, base unification, and formula improvement
- Analyzed 110+ ingredients and 50 products for regulatory labeling compliance
- Evaluated 45% of ingredient portfolio for quality assurance and acceptability
- Contributed new formula development with natural sweetener for successful launch of immune drink in 2021

## Work Experience

### General Mills On-Campus Intern

Jan 2019–Apr 2019

### **Brigham Young University | Provo, USA**

Internship sponsored by General Mills through Brigham Young University for students to gain real-world Food Science experience.

#### Achievements/Tasks

- Delivered quality reports to internship sponsor and communicated effectively as team liaison
- Completed research and 20+ experiments on various granola formulations
- Developed 5 new recipes for healthier versions of granola to present to the General Mills innovation team

### Sensory Lab Research Assistant

Sept 2018–Dec 2018

### **Brigham Young University Food Science Department | Provo, USA**

Sensory research extension of BYU Food Science program that offers sensory panel participants and data to Utah and Idaho food companies

#### Achievements/Tasks

- Managed the cost analysis project for sensory panels and coordinated projects for the lab
- Assisted the sensory team with sensory panel execution, reception services, and kitchen prep positions

### Microbiology Lab Assistant

Sept 2017–Dec 2017

### **Brigham Young University Food Science Department | Provo, USA**

#### Achievements/Tasks

- Reduced risk of foodborne illness through sterile microbial sampling of various food products for the university

## Volunteer Experience

### English Teacher

Feb 2018–July 2018

### **China Horizons | Zhenjiang, China**

Volunteer program based in Idaho, USA dedicated to providing international experiences to college students and quality English teachers in China

#### Achievements/Tasks

- Educated 270+ students at Chongshi Girls' High School in the English language for a total of 10 months over the course of two semesters (January – June 2016 and February – July 2018).
- Enhanced 11 students' learning processes with interactive materials and English training during private tutoring.

### Assisted Living Center Volunteer

Sept 2018–Dec 2019

### **Provo Assisted Living Center (PAL) | Provo, USA**

Independent living services for individuals to live freely in a community with access to health services and social events

#### Achievements/Tasks

- Participated in weekly visits to the center to meet, read, talk, sing, and socialize with members of the assisted living community

## Skills

Emotional Intelligence

Time Management

Problem Solving

Organization

Honesty

Teamwork

Communication

Flexibility

Attention to Detail

Leadership

## References

### **Dr. Frost Steele**

Food Science Professor,  
Brigham Young University

Email: frost\_steele@byu.edu

### **Clinton Dahlberg**

R&D Senior Director of  
Innovation, Melaleuca

Email: cncdahlberg@gmail.com

## Interests

Nutrition

Sustainability

Cooking

Health

Plants

Nordic Skiing

Fitness

Research

Running