Zoe Ngata

Food Scientist

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Auckland, New Zealand

Education

MSc Food Science

Harbourside University

2016

Summary

Food scientist developing chilled and shelf-stable products from formulation to pilot handover. Designs practical comparisons, documents sample and batch traceability and interprets sensory and stability findings with quality and production. Experienced in separating development results from claims that need formal approval.

Development results

27 bench formulations — Screened ingredient changes against the same texture, flavour and processing conditions.
Three pilot runs — Recorded process settings, deposits and cooling observations for scale-up review.
64 panel assessments — Compared coded samples and analysed objections before the next formulation round.

Experience

Senior Food Scientist

Tui Orchard Food Science

2021-08 – Present

- Designed 27 bench formulations for a chilled line using controlled ingredient substitutions. Recorded ingredients and lot references, then used the same assessment protocol to shortlist trials.
- Supported three pilot runs with production. Collected fill weight and cooling observations at the same release points and flagged processing variation before recommending the next run.
- Reviewed 64 coded panel assessments for flavour, texture and aftertaste. Reported the distribution of objections and proposed a smaller follow-up comparison for the project leader to approve.
- Documented preliminary stability observations with sample age and storage conditions. Coordinated the next test round with Quality before making any commercial shelf-life recommendation.

Food Technologist

Cabbage Tree Product Lab

2016-11 – 2021-07

- Maintained trial sheets and retained samples for bakery and chilled development teams. Reconciled formulation version, sample label and storage record after each trial.
- Reviewed ingredient declarations against approved specifications. Raised inconsistencies with suppliers and documented the final substantiation used by the label reviewer.
- Prepared a scale-up handover covering mix sequence, observation points and known constraints. Checked equipment terminology with the line technician before issuing the pack.

Languages

English

Skills

Experimental design · Food formulation · Sensory evaluation · Stability studies · Pilot scale-up · Ingredient traceability