

Nicolas ROSSI



With more than 15 years of experience with hygienic design and holder of engineering degree in Food science and Technology and PhD in chemical engineering. Involved within Consultancy for food industries with a focus on hygienic design field, microbiological issues and chemical residues.

Animating - Research projects national or tailor-made & confidential about food safety i.e : residues of biocide, allergens, biofilms, ozone, pulsed light, virulence, emerging hazards, risk assessment,

....Nowadays, working as Project manager and researcher at IDELE and mainly focus on hygiene and innovative technologies. And in addition, Responsible for the accredited test institute at ACTALIA.

Recognized as Authorized Evaluation Officer and Authorized Trainer. Member of the EHEDG subgroup Test method, Training and education and Meat Processing and involved within the French regional section.

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