



— CANDICE —
SHARP
food scientist

CONTACT

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EDUCATION

B.Sc. Food Science (Pretoria)
(HONOURS)

“ Food and science have always been passions of mine. I have always enjoyed the ‘journey’ of food development, from the new-product concept to the realising of the final product. I enjoy keeping up to date with the pulse of new technology - working as part of the FACTS team keeps me in the heart of my passion. ”

EXPERIENCE & SKILLS

- New product development
- Food safety and quality-management systems
- Client relationship management
- Project management

PROFILE

Candice completed her honours degree in Food Science specialising in the use of fermentation to enhance the antioxidant potential of foods available to the consumer.

Candice then set out to work in the fast-paced fresh produce industry. During this time, she dabbled in many food-industry spheres, including the development of new products and the implementation of food safety and quality-management systems (FSSC 22000), as well as managing teams and projects and building relationships with clients.

At FACTS, Candice heads up the Technical and Innovations Department, where she works closely with the other team members; they pool their resources to ensure client needs are met, and to develop and advise clients on innovation opportunities.

In her spare time, Candice enjoys participating in yoga and meditation, cooking and baking, and reading up on the latest in science, psychology and technology.