



— HESRIE —
VAN HEERDEN
food scientist

CONTACT

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EDUCATION

B.Sc. Food Science (Chemistry)
(Stellenbosch)

“The obstacles faced in the food industry are merely stepping stones to growth and improvement; and the tasks I work on at FACTS allow me the opportunity to take on these challenges. FACTS is an incredible learning environment, and it is an absolute pleasure to be part of this team.”

EXPERIENCE & SKILLS

- Client interaction and project management
- Horizon Scanning
- Knowledge on allergen rapid swabs
- Knowledge on allergen testing

PROFILE

While completing her degree in Food Science at Stellenbosch University, Hesrie gained experience working in the production and new development areas of the dairy and meat industries. In the honours year of her studies, she worked on a new product development project to turn industry waste into a safe, nutritious and profitable food product.

Her duties at FACTS are to assist the Heads of the Technical Allergen and Technical and Innovation Departments. Some of her responsibilities include handling client enquiries, coordinating sample submissions, managing rapid kits and completing technical projects.

When Hesrie is not focused on work, she satisfies her foodie side and inquisitive nature by exploring new places and eating delicious food. Her favourite forms of relaxation are going for a jog, getting lost in a captivating book, and indulging in a cup of coffee with good company.