

Coordonnées

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Principales compétences

Food project management

Statistical data processing

Data Modeling

Food Project management

Research and development (R&D)

Production team management

Statistical data processing

Statistical data processing

Data modeling

Intermediate english

Ahmadou Moustapha DIENG

PhD student in food process and modeling

Avignon, Provence-Alpes-Côte d'Azur, France

Expérience

SEPPIC

Research, Development & Innovation

mars 2022 - août 2022 (6 mois)

Castres, Occitanie, France

Emulsions for the oral route: development of formulations for nutrition and pharmacy

- Identification of suitable processes for the type of emulsion to be produced
- Research on the ingredients for the stabilization of the emulsion
- Study of the physico-chemical interactions of the different components of the drink
- Elaboration of protocols and steps for the formulation
- Choice and implementation of the experimental design of the formulas
- Measurement of the parameters indicating the stability of an emulsion (zeta potential, particle size, viscosity, percentage of phase shift, accelerated phase shift,). Analyses and interpretations
- Analysis of the impact of processes and ingredients on the stability of emulsions
- Optimization of the process and the proportion of ingredients
- Following of emulsion stability and aging test

Institut national de la recherche scientifique

Research & Development

avril 2021 - août 2021 (5 mois)

Laval, Québec, Canada

- Formulation and optimization of a beverage enriched with egg and dairy proteins and natural antimicrobial agents
- Study and measurement of the parameters for the stability of the microemulsion (particle diameter, polydispersity index, zeta potential, pH and viscosity)
- Study of the impact of heating and polysaccharides on the stability of the emulsion
- Study of the antimicrobial activity of cranberry and blueberry by the minimum inhibitory concentration (MIC) method

SENICO SA

Quality control

mars 2019 - novembre 2019 (9 mois)

Dakar, Sénégal

Quality technician internship in the Quality, Health, Safety and Environment department (QHSE).

- Physico-chemical and sensory analysis of raw materials, semi-finished and finished products (spreads, food broth, vinegar and milk powder)
- Control on the production line
- Control of packaging

SOLY International

Production of products based on local fruits

mars 2019 - septembre 2019 (7 mois)

Dakar, Sénégal

Production technician (New cocktail creation project)

- Formulation of new cocktails based on local fruits
- Process management and optimization
- Creation of a formulation manual for all new products
- Study on the choice and conformity of packaging and the impact on the finished product

GIE Casa Ecologie

Processing and formulation of products based on local fruits

septembre 2018 - novembre 2018 (3 mois)

Bignona, Ziguinchor, Sénégal

"Management of a local fruit processing unit: Hygienic quality and marketing.

- Production of juice, syrup, jam, fruit pastilles, dried fruit and canned fruit
- Management of hygiene and product quality
- Management and optimization of production
- Study of the temperature variation of the new prototype dryer

Formation

Avignon Université

PhD, Food Technology and Processing · (2022 - 2025)

Montpellier SupAgro

Master, Ingénierie pour l'Eco-Conception des Aliments · (2020 - 2022)

Gaston Berger University of Saint-Louis/Sénégal
Master 1 (M1), Food Science and Technology · (2019 - 2020)

Gaston Berger University of Saint-Louis/Sénégal
Licence, Food Science and Technology · (2015 - 2018)

Groupe Scolaire les Pédagogues- Dakar/Sénégal
Baccalauréat, Experimental sciences (S2) · (2014 - 2015)