

Lee Cadesky
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Work Experience

Consultant

January 2020 – Present

Self-employed, Toronto, Canada & Ermelo, The Netherlands

- Currently on contract providing food science and engineering technical consulting to Protifarm to support the continued development of the AdalbaPro ingredient range, part-time commitment with expectation to finalize consultation by April 2020

Food Scientist and Process Engineering Specialist

June 2018 – December 2019

Proti-farm Processing B.V., Ermelo, The Netherlands

- Contracted in partnership with C-fu Foods to develop patent-pending insect ingredients from *Alphitobius diaperinus* buffalo larva for food, pet food, and pharmaceutical applications
- As the head of food processing, I was responsible for development and launch of the AdalbaPro ingredient line, the first functional food ingredient line made from insects
- Lead team of up to 4 in production of insect ingredients and worked with cross-functional, international teams in the engineering design and build of a first-of-its-kind pilot-scale insect food processing line
- Developed innovative meat analogue ingredients and products from insects including products currently launched in western Europe
- Supervised research projects at Wageningen University and other European research institutes investigating food chemistry in insects as food ingredients leading to new discoveries in insect food chemistry and responsible for the application of such research within Protifarm

Chief Operating Officer and Co-Founder

March 2015 – December 2019

C-fu Foods Inc., Toronto ON, Canada

- Invented patent-pending meat analogue ingredient from whole insects and developed water-soluble protein concentrates from insect protein
- Lead production of insect ingredients and responsible for regulatory compliance in USA and Canada
- Lead food safety and quality initiatives and developed and implemented HACCP for all insect ingredients
- Negotiated and completed acquisition of company IP in 2019 by Protifarm, a Dutch insect agri-tech company, and coordinated technology transfer over 1.5 year consulting term in the Netherlands

Chief Operating Officer and Co-Founder

April 2016 – June 2018

One Hop Kitchen Inc., Toronto ON, Canada

- Developed formulation, processing, and lead production for unique Bolognese-style pasta sauce that uses insect-based meat analogue as sustainable ground meat replacer, delivering equivalent protein to meat with reduced environmental impact, stocked in over 50 retailers in Canada & USA
- Responsible for all food safety, HACCP, and regulatory compliance for shelf-stable acidified food product produced in small-batch in Toronto, ON

Lecturer

August – December 2015

Cornell University, Ithaca, NY, USA

- Developed course and lab material and lectured for FDSC 4230 – Physical Principles of Food Preservation and Manufacturing, a senior level food science and engineering course

Graduate Research Assistant and Teaching Assistant

August 2013 – May 2015

Cornell University, Ithaca, NY, USA

- Researched functional modification of milk proteins using high hydrostatic pressure treatment and enzymatic modification to create novel textures leading to publication and new insights into the structure of milk proteins and casein micelles
- Gained strong understanding of dairy products and engineering, extensive experience with dairy rheology and pilot scale dairy processing equipment; pursued minor focus in computer-aided engineering and simulation

- Acted as a teaching assistant for two senior level courses: Food Engineering & Unit Operations in Dairy Processing, leading tutorial sections and lab demonstrations with pilot-plant scale equipment covering nearly all industrial dairy processing unit operations

New Product Introduction Buyer

May 2011 – June 2013

Pratt & Whitney Canada, Longueuil, QC and Mississauga, ON, Canada

- Negotiated international part contracts for complex components on gas turbine aircraft engines worth up to \$6.5M annually
- Managed supply of new machine casting components and coordinated validation of new suppliers in Canada, USA, and Turkey
- Lead programming and software development of system to manage and track component cost and optimize batch purchasing – identifying \$1.1M of annual cost reduction and achieving \$250k of annual cost reduction

Education

Cornell University, College of Agriculture and Life Sciences, Ithaca, NY, USA

M.S. in Food Science, August 2015

Cumulative GPA: 4.11/4.30

Thesis: *Effect Of High Hydrostatic Pressure On The Structure Of Milk Protein Concentrates And Micellar Casein Concentrates*

Honors and Awards: Cornell Graduate Student Assistantship • American Association of Candy Technologists Walter Hopkins Memorial Scholarship • Western NY IFT Graduate Scholarship • Herbert R. Kling Dairy Markets Assistantship • Unilever Graduate Scholarship • Teaching Assistant Award, Honorable Mention

McGill University, Faculty of Engineering, Montreal, QC, Canada

B.Eng. in Mechanical Engineering, May 2011

Cumulative GPA: 3.67/4.00

Honors and Awards: Academic distinction (top 25%) • Irv Wilson Memorial Scholarship

Publications

L. Wang, S. Y. J. Sim, L. Cadesky, C. I. Moraru. High pressure structure modification of dairy, plant and meat proteins. *Innovative Food Science and Emerging Technologies*. (publication pending)

L. Cadesky, M.W. Ribeiro, K. Kriner, M. V. Karwe, C. I. Moraru. Structural changes induced by high pressure processing in micellar casein and milk protein concentrates. *Journal of Dairy Science*. Sept 2017; 100(9):7055-7070.

L. Cadesky. Edible insect derived products and methods of manufacture and use thereof. Patent Control Treaty application CA2016/051221. Oct 2016. (Patent Pending in EU, USA, South Korea, China, & Thailand)

Awards & Competitions

IFTNext Food Disruptor of the Year, People's Choice Award

Institute of Food Technologists Expo, Chicago IL, USA, July 2018

- Recipient of \$5000 USD People's Choice Award voted by IFT audience of over 2000 in pitch competition at 2018 conference

First Place – MAKO Student Design Award

Ryerson University, Toronto ON, Canada, March 2017

- Selected as first place recipient and awarded \$10,500 CAD for development of textured insect protein ingredients created for C-fu FOODS Inc.

Third Place – Global Business Challenge

Queensland University of Technology, Brisbane QLD, Australia, November 2015

- Awarded third prize of \$10,000 AUD in international business plan competition for innovative solutions to food security challenges leveraging C-fu FOODS Inc. ingredient technology

Third Place – Graduate Student Paper Presentation Competition

2015 Joint Annual Meeting of the American Dairy Science Association, Orlando FL, July 2015

Award Winner – Graduate Poster Competition

2014 International Nonthermal Processing Workshop, The Ohio State University, Columbus OH, October 2014

First Place – IFTSA Technical Writing Competition

Institute of Food Technologists Student Association, New Orleans LA, June 2014

First Place - IFTSA/MARS Product Development Competition

September 2013 – June 2014

Institute of Food Technologists Student Association, New Orleans LA, June 2014

Invited Lectures & Writing

Hop Dogs and Bug Burgers – Edible Insect Ingredients to Transform the Product Landscape

Insects in Society Lectures, Wageningen University, Wageningen, The Netherlands, February 2019

Edible Insects – Ingredient Innovation for Functionality and Formulation

InsectSpace 2018, Wageningen University, Wageningen, The Netherlands, October 2018

Edible Insect Industry: North American Perspective and Ingredient Development

International Agricultural Expo, Naju, South Korea, October 2017

“Please Bug Me” ...the Next Protein Trend

The Food Institute (Upper Saddle River, NJ), Webinar, October 2017

Would You Eat Insects for Dinner?

LinkedIn Pulse, [linkedin.com/pulse/why-you-should-eat-more-bugs-lee-cadesky/](https://www.linkedin.com/pulse/why-you-should-eat-more-bugs-lee-cadesky/). July 19, 2016

C-fu: Insects from Pest to Protein

New York Institute of Food Technologists Dinner, October 21, 2015

Additional Skills

Programming Languages and Software: Microsoft Office, VBA, COMSOL, SAP, MatLab, SolidWorks

Certifications: Better Process Control School (UC Davis, Feb 2016), Six-Sigma Green Belt, Fluid Milk and Cheese-Making Certification, Juice HACCP (Cornell University, Feb-Dec 2014), Achieving Competitive Excellence: Associate Level (United Technologies Company, May 2013)

Languages: Fluent and literate in English and Hebrew, intermediate French, beginner Dutch

Hobbies and Interests: Guitar, music composition, karate, gastronomy