

Angie Trius obtained her degree in Veterinary medicine at the University Autònoma of Barcelona in 1988 having specialised in Food Science (Meat and Food inspection). After that she worked at Benfumat S.A. (fish processing company) for 2 years as the head of Quality Control with responsibilities in product development. With a true interest in Meat Technology, Angie decided to further study and obtained a Master degree in Meat Science at Iowa State University (1994). Simultaneously she worked as Research assistant and managed industry projects involving the study of the Functionality of carrageenans in meat systems.

She finally moved back to Europe and took a job at Quest International (The Netherlands) as Meat and Meals technologist in the Food Science and Technology centre (1995-1998). She progressed within Quest and took various challenges as Application Manager Savoury (1998-1999), Hydrocolloids Regional Product group manager (1999-2000) and Global Culinary Marketing manager (2001-2002).