



Biographical sketch

Alina-Ioana Gostin holds a diplomat engineer in Food Technology (2004-2009) from Dunarea de Jos University of Galati (Romania) and a PhD title in Industrial Engineering (2009-2011) from the same university. Her doctoral studies addressed the impact of microbial transglutaminase on acid gels obtained from milk proteins, which were carried out in collaboration with the Technical University of Dresden (Germany). She worked in several projects as researcher at Dunarea de Jos University of Galati (Romania) and Free University of Berlin (Germany) on identifying European food quality and safety problems, and improving operations for detecting and quantifying low concentrations of *Salmonella spp.* in contaminated animal feed. From 2016 to 2021 she was lecturer at University College Birmingham (UK) where she taught Food science and technology, Food safety and hygiene, Diet and nutrition. There she also started the Science Club, a research-based extracurricular module for undergraduate students. Since March 2021 she has joined Novozymes A/S (Denmark) as research scientist in the Applied Research Baking department. She was recently promoted to process lead for the Healthy Baking Innovation platform. She is also director of the Ambassador programme of the Global Harmonization Initiative, the international non-profit network of individual scientists and scientific organizations working together to promote harmonization of global food safety regulations and legislation.

<https://orcid.org/0000-0001-5225-5695>

Contact information:

Copenhagen, Denmark

alina.gostin@globalharmonization.net