



Authorised Trainer

Nicolas Rossi



With more than 20 years of experience with hygienic design and holder of engineering degree in Food science and Technology and PhD in chemical engineering. Involved within Consultancy for food industries with a focus on hygienic design field, microbiological issues and chemical residues. Animating - Research projects national or tailor-made & confidential about food safety i.e: residues of biocide, allergens, biofilms, ozone, pulsed light, virulence, emerging hazards, risk assessment,

Nowadays, working as Project manager and researcher at IDELE a French technical center and mainly focus on hygiene and innovative technologies. Nicolas is Recognized as Authorized Evaluation Officer (**AEO**) and Authorized Trainer **AT**) by EHEDG and Responsible for the accredited test institute at ACTALIA (**ATL**). He is member of the EHEDG subgroups Test method, Training & Education and Meat processing.



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