

CURRICULUM VITAE

Anu Hopia
2010

- EDUCATION: 1996 Docent (Adjunct Professor) of Food Chemistry (Univ. Helsinki)
1994 Ph.D. in Food Science
1988 M.Sc. in Food Science
- PLACE OF EDUCATION: University of Helsinki, Department of Applied Chemistry and Microbiology (former: Department of Food Chemistry and Technology), Food Chemistry Division
- PLACE OF POST DOCTORAL FELLOWSHIP: University of California, Davis (Profs. Edwin Frankel and J.Bruce German)

SUMMARY OF PROFESSIONAL EXPERIENCE

11/2008 – 31.8.2013 – *Professor, Research director/Epanet, Food Development, University of Turku*

09/2008 – *Research director (acting)/Epanet, Food Development, University of Turku*

2008 - *Own company Stimulus Consulting Ltd*

- Consulting, lecturing, writing
- Collaborators (examples)
 - Raisio Plc
 - Tiede Magazine
 - Nemokustannus Publishing house
 - Culinary Team Finland
 - University of Helsinki, Food chemistry department

2005-2007 “*3 years of work in sales of functional food ingredient in Asia*”

- Responsible for Benecol sales in Asia
 - Preparing market penetration of Benecol ingredient in several Asian countries
 - Benecol launches eg. in Turkey and India

2000-2005 “*5 years of work at R&D and international sales of functional food industry*”

- Responsible for R&D department of appr. 25 persons for 3 years

1987-1999 “10 years of work at academic research - 5 years as post doctoral/senior scientist”

- Building up research group on lipid and antioxidant chemistry
- More than 40 scientific papers, patents and book chapters
- Tutoring MSc and PhD students

OTHER PROFESSIONAL ACTIVITIES

- Chemist of the Culinary Team Finland/Finnish Chef Association since 2007
- Popular scientific writing
 - Books: PS –Parasta Sokerista 2007 (Välimäki, Parviainen, Takala and Hopia) and Chemistry in the Kitchen 2008 (Hopia)
 - Frequent columnist of Finnish popular scientific magazine TIEDE (www.tiede.fi) since 2000