## **EXPERT'S PROFILE**

**Short-Term Program** 

Name of Grantee: DR. MYRNA O. NISPEROS

**Area of Expertise:** Chemistry, Food Science, Edible Coating

**Inclusive Date of Contract** 

**as BSP Awardee:** 15 April – 13 July 2016 (90days)

**Host Institution:** Polytechnic University of the Philippines

(PUP)

E-mail Address: myrna.nisperos@gmail.com



## **EDUCATIONAL BACKGROUND**

Ph.D. in Food Chemistry, Louisiana State University, USAMaster of Food Technology, Massey University, New ZealandBS Food Technology, UP Los Baños

## **WORK EXPERIENCES**

2012 - present	<b>San Miguel Corporation</b> Project Leader
	Zambat Mining Corporation Consultant
1995 - 2011	MM Foods Pty Ltd, Melbourne, Australia Managing Director
2005 - 2010	Victoria University of Molecular Sciences, Werribee, Victoria, Australia Sessional Lecturer
2001 - 2002	Food Science Australia, Melbourne, Australia Consultant
1994 - 1995	<b>Food Science Australia, Melbourne, Australia</b> Senior Food Scientist
1988 - 1994	Agricultural Research Service, US Dept. of Agriculture, Florida, USA Research Chemist
1984 - 1987	<b>Department of Food Science, Louisiana State University, USA</b> Graduate Research Assistant
1976 - 1984	<b>Institute of Food Science and Technology, UPLB</b> Instructor

## TO BE ACCOMPLISHED AS A BSP AWARDEE

- 1. Lectures and seminars on edible films & coating and biodegradable packaging
- 2. Product development and laboratory experiments & test
  - Standardized edible coating and protocol for each fruit
  - Edible coated fruits ready for technology transfer to farmers and/or SMEs
  - Application of hemicellulose-chitosan nanocomposite to mango and banana
- 3. Preparation of papers for application to intellectual property registration
- 4. Preparation of research paper/s for publication in an international refereed journal