

Alessandro Leveratto

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Graduated in Agricultural Sciences, specialized in Quality Control and Food Assurance.

Many years of experience abroad and in multinational companies, excellent teamwork skills and solid organizational skills.

Lead Auditor Qualified for 3rd party audits according to ISO 9001:2015, ISO22000:2018, BRCGS, IFS Food standards

SOFT SKILLS

English Language C1 Advanced

Spanish Language B2 Intermediate

- Excellent communicativeness and high ability to adapt also thanks to work experience in the USA and New Zealand
- Ability to relate to different production environments and different methodological realities
- Ability to work independently, manage staff, attention to detail
- Good knowledge of Microsoft Office (Excel, Word, etc.), databases (Concert, Sugar)

EXPERIENCE

Consulting

Italy

Consultancy on Quality Management Systems and Certifications

11/2018 – Current

Provision of consultancy on the national and EU territory on QMS and GFSI and ISO 9001/22000 certifications

CSQA

Thiene

Lead Auditor ISO 9001:2015, ISO 22000:2018, IFS Food, BRCGS, Agents&Broker, IFS Broker

11/2018 – Current

Leading Certification Body in Italy for Quality certifications related to the Food & Beverage sector.

Provision of audits and consultancy on the national and EU territory.

ADC Srl

Cinisello Balsamo

Food Safety Manager

11/2018 – 11/2019

The company is a large company in the seafood sector in Northern Italy, ISO 9001:2015 certified, which imports and trades fresh and frozen fish products (vacuum-packed, ATM or loose), packaged frozen vegetable products and frozen, fresh or dried ethnic products (spreadable cheese, ethnic sauces, nori seaweed, wakame, shrimps, caviar, sesame seeds, frozen omelettes, etc.). The processes beyond storage are the filleting of some products, vacuum packaging and sorting of products.

Among others, frozen omelettes received in bulk and smoked salmon fillets with vacuum packaging are also portioned and repackaged.

T'A Milano Srl

Cerro Maggiore

Food Safety Manager

05/2018 – 11/2018

A company owned by the Alemagna family, a historic confectionery brand in Milan, located in the Milanese hinterland, the company produces chocolate in various forms (bars, bars, pralines, covered fruit, etc.), sells externally made panettone, pandoro and gianduiotti under its own brand, produces biscuits, dry pastries, fresh pastries and cakes for weddings. The processes are: melting, tempering of chocolate, mould forming, multi-head packaging, shortcrust pastry production, cake bases, cream production, sugar paste modelling, dry product baking, product assembly. The products are packaged in paper or plastic packaging, and the dry ones are stored at room temperature, while the fresh ones are at a controlled temperature (4°C or -18°C). The company exports to the USA, Japan and the Middle East.

Food Safety and Occupational Safety Consulting

Milan

Food Safety Consulting

05/2018 – Current

Consultancy on GMP, drafting of Self-Control Manuals, Consultancy on main certifications (IFS and BRC, ISO 9001:2015). Internal audits in accordance with Voluntary Product Standards, GAP Analysis.

Butcher Anfosso Germano

Isolabona

Consulting

08/2019 – Current

Design and development of the processing and production of pork and beef-based salami with natural seasoning through drying and seasoning. Hazard analysis and analysis plan update. Support for supplier selection and seasoning cell design.

Kelly Deli Srl – Food retail

Milan

Quality Control Manager

11/2015 – 05/2018

Kelly Deli Srl is a company that produces ready-to-eat sushi and snacks sold in retailers in more than 700 stores in Europe; the production includes raw fish, ready-to-eat dishes, soups, ravioli, salads, drinks, chilled fish, in loaves and whole, also stored in MAP. The fish is gutted, skinned, filleted and combined with other ingredients. Vegetables (avocados, carrots, cabbage, onions, cucumbers, peppers, lettuce) are washed, acidified, peeled, cut and prepared in salads with dressing sauces (mayonnaise, sesame, oil, soy sauce), sometimes packaged in MAP. The combined products are based on white and brown rice that is cooked, acidified, cooled, preserved with a vinegar sauce, assembled with raw or cooked fish, vegetables, cheese or eggs. Ravioli ready to eat or to be heated; preparations of vegetables and fruit juices. The technological operations applied to the products are: positive and negative cold storage, ingredient selection, sanitization of environments, peeling, cutting, acidification, cooking with electric rice cookers, filtration, filling, MAP

Geos Servizi S.a.s – Agri-food consultancy

Offanengo (CR)

Food Consultant

09/2015-11/2015

- Quality audits on HACCP, production, pest management, HACCP consulting
- Lecturer in basic courses for nutritionists

Synlait Ltd, Heslerton Rd – Dairy production

Rakaia, New Zealand

Ingredient traceability and validation officer

03/2015 - 08/2015

Synlait Ltd is a New Zealand company that produces infant formula and milk-derived ingredients (milk fat, whey powder, milk protein). The process is developed through the reception of fresh milk, its dehydration, its breakdown into different components and the use of some of these for the creation of "infant formula" powdered milk, also thanks to the purchase of micro and macro ingredients.

The formula produced involved a laboratory preparation of the micro ingredients and the addition through various steps to then arrive at the finished product, finally packaged in metal cans in a controlled atmosphere.

**Silver Fern Farms, Factory Rd. Christchurch
Zealand****- Slaughtering and meat production**

Christchurch, New

Quality Control

09/2014-03/2015

Silver Fern Farms is New Zealand's largest meat company and exports meat to all retailers in Oceania, Asia and the United States.

The Christchurch plant slaughters about 600 animals a day and processes them after 24 hours of maturation (800 half-carcasses in the day shift and 400 in the night shift). The processing involves the deboning of the half-carcass and the vacuum or PE packaging in boxes for the national and Asian markets.

Cassini Oil Mill Paolo

Isolabona (IM)

Quality Control and Oil Production

09/2013-03/2014

Award-winning oil mill in the hinterland of western Liguria, it produces its own oil and presses olives for local customers, produces pickled olives and olive pate.

The processes consist of olive sorting, washing, stone removal and removal of foreign bodies using blowers, vibrating screens, sieves, magnets and washing tanks, olive splitting, kneading, cold pressing, centrifugation, possible oil filtering and packaging in metal cans, PP cans or glass bottles.

The production of olives in brine involves sorting, washing, removing foreign bodies, placing the olives in brine, monitoring the fermentation and control of the olives, packaging in glass jars and pasteurizing them, labeling and placing on the market.

Det Norske Veritas Italia S.r.l.

Agrate Brianza (MB)

System and product certifications

04/2012-12/2012

Certificate Issue Officer

- Updating of the standards database, recording of audits carried out (Concert)
- Issuance of quality certificates
- Customer support

Skjoldall Ranch - Rosebud Road 18313 - Shadecore76538(SD) USA

USA

Lepori Farm - Gericke Road 4800 – Petaluma 94952(CA) USA

04/2011-02/2012

Trainee on a ranch (Breeding)

- Animal management and care
- Machinery management (4 tractors, 1 rotobaler, 1 mower conditioner),
- Organization of cleaning systems, health control of plant and animal products (1500 head of livestock, 3000 acres, 3 employees)

EDUCATION

PDCA/BTFA Course

Jan 2023

Duxinaroe Ltd

Corso BRC 8 Lead Auditor

SGS

Lead Auditor ISO 9001

19-29/09/2017

CSQA

Advanced food course on Self-control and HACCP for management preventive and risk analysis in the field of hygiene and food safety

17-18/11/2017

FSH Consulting

Corso Listeria monocytogenes

22/09/2017

Faculty of Veterinary Medicine – University of Milan

Workshop on Listeria monocytogenes: epidemiological data, risk factors and supporting tools for the food business operator

USA Labelling Legislation

31/05/2017

MV Consulting – Monza Brianza

- Main regulations on labeling in accordance with the law in the USA
- Main differences with respect to European legislation (1169/11)

Qualifica Internal Auditor ISO 9001:2015, ISO 22000, ISO19011, BRC 7, IFS 6

0224/10/2017

Certiquality Srl – Milan

- Standard Management for Production Audits (ISO19011)
- Quality Management Systems (ISO 9001:2015, ISO22000)
- Standard Product Management (BRC, IFS)
- Qualification as an Internal Auditor for ISO 9001:2015, ISO 19011, ISO 22000, BRC, IFS schemes

Corso IFS Food 6

04-05/07/2012

Det Norske Veritas Italia S.r.l. - Agrate Brianza (MB)

- Standards Database Management
- Issuance of product quality certificates (IFS Food Issue 6)
- Good requirements management in audit

Degree in Agricultural Sciences

09/2007 – 11/2010

Course in Agrotechnology for the Environment and the Territory

University of Milan

- Agronomy,
- Food and agronomic safety,
- Environmental Engineering,
- Laboratory techniques,
- Agrarian economy

Animal welfare impact research thesis internship

06/2010 – 11/2010

Anfosso Farm, Via Roma 50 – Isolabona (IM) Animal welfare,

- Nutrition,
- Slaughter,
- Animal samples,
- Veterinary rudiments
- Deboning half-carasses and meat quality evaluation
- Management and monitoring of CCP in the company
- Preparation of meat preparations (sausage and salami)

High School Diploma in Classical Studies

2007

Liceo Classico Angelico Aprosio, Ventimiglia

High school diploma obtained in 2006 with a grade of 70/100

The undersigned Alessandro Leveratto,

aware that false declarations involve the application of the criminal sanctions provided for by art. 76 of D.P.R. 445/2000, declares that the information reported in the following curriculum vitae, drawn up in European format, corresponds to the truth.

I authorize the processing of personal data in the CV pursuant to Legislative Decree 2018/101 and the GDPR (EU Regulation 2016/679).

07/01/2025

