

Benjamin Striem - Curiculum Vitea

Education

1990 Ph.D. in Biochemistry (Biochemistry of the Taste Sense), The Hebrew University of

Jerusalem.

M.Sc. in Food Technology and Biochemistry, at the Faculty of Agriculture, The Hebrew

University of Jerusalem.

1980 B.Sc. in Food Technology, at the Faculty of Agriculture, The Hebrew University of

Jerusalem.

Work Experience

2001- Consultant, advising companies in food technology and developing new products.

Specialization in processed vegetable food products.

Consultant to the American Soybean Association on utilization of soy products in Israel

and abroad.

1993-2001 Manager Research and Development, Sunfrost Ltd. Israel. Sunfrost is the largest

processor of frozen vegetables and prepared foods in Israel.

Job function: developing frozen prepared foods, vegetarian and vegetable products, frozen

and concentrated soups, introducing new frozen vegetables and mixes to the local market.

1991-1993 Product Developing Food Technologist, Solbar Hatzor Ltd. Ashdod, Israel.

Solbar Hatzor is one of the few producers of soy protein concentrate and extruded protein

concentrate products.

Job function: developing "end products" to the extruded soy products, demonstrating the

possibilities to customers inland and abroad. Technical assistance to the marketing

manager.

1985-1991 Teaching Assistant, Faculty of Agriculture, The Hebrew University of Jerusalem.

1980-1985 Deputy Production Manager Food Technologist, Pri-Tnuva Ltd. Rehovot, Israel. Pri-Tnuva

was a canned citrus and tomato processor.

Job function: planning and executing the production in the plant, developing new products.

Languages

Hebrew, English and German.