



Silvia Agazzi

Chemist

PROFESSIONAL EXPERIENCE

2020 - TODAY | PARMALAT S.P.A

Chemical Lab Specialist

Food chemical analysis using different techniques (GC-FID, GC-MS, HPLC-UV/FLD, HPLC-IR, KJELDHAL) and laboratory instruments maintenance. Update and review of laboratory documentation.

Management of laboratory supplies (request for offers from suppliers, purchase requests and loading/unloading of warehouse from SAP software).

Waste disposal management.

Since 2023 I also hold the role of LERE (Lab Excellence Regional Expert) for Italy BU Milk. The LEREs have the role of maintaining relations with Central Lactalis Quality Department and carrying out audit in plant lab to verify alignment with group methods.

2019 - 2020 | SIL ENGINEERING S.R.L. - ILAB

Lab Technician and Regulatory Affairs expert

Industrial chemical analysis and consultancy regarding regulatory aspects in the chemical sector (REACH, CLP, ADR...).

2018 - 2019 | UNIVERSITY OF PARMA

Research Fellow (Tutor: Prof. Federica Bianchi)

Project: "Development of new materials and methods for DESI-HRMS analysis of new psychoactive substances in oral fluid".

EDUCATION

2015 - 2017 | UNIVERSITY OF PARMA

Master's Degree in Industrial Chemistry

2011 - 2015 | UNIVERSITY OF PARMA

Bachelor's Degree in Chemistry

Relational and organizational skills

Good organizational, team working and leadership skills acquired during my lab experience.

Technical skills and competences

Good knowledge of office suite (excel, word, power point).
Use of LIMS for data management.

Contact

 347-6800204

 silvia.agazzi1@gmail.com

 via emilia est 14, Parma

About me

I consider myself a serious and professional person at work, at the same time I like to launch myself into new challenges and I am always ready to get involved and learn new things.

Language

English B2

French A1

Others

Adviser of the interprovincial order of chemists and physicists of Parma and Piacenza (RPTC)