

Manuel Peña Zúñiga

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EDUCATION

- **2017-2019** Master in Engineering Sciences, Bioprocess Area
Santiago-Chile *Pontifical Catholic University of Chile*
- **2011-2016** Civil Engineering in Biotechnology, Processes Area
Santiago-Chile *Pontifical Catholic University of Chile*
- **2013-2016** Certificate in Digital Product and Service Development
Santiago-Chile *Pontifical Catholic University of Chile*
- **2005-2010** Secondary Education
Talca-Chile *Liceo Abate Molina*

LANGUAGES

- **Español:** Native
- **Inglés:** Upper Intermediate (*TOEIC certification ALTE3*)

TRAININGS

- Emerging Technologies of Agroindustrial Processes and Innovation in the Fruit and Vegetable Food Industry, CORFO Course-Human Capital Scholarships. Talca University. 2018.

PUBLICATIONS

- Lopez, J., Cataldo V., Peña M., Saitua F., Ibaceta M., Saa P. & Agosin E. Build your Bioprocess on a Solid Strain - β -Carotene Production in recombinant *Saccharomyces cerevisiae*. *Frontiers in Bioengineering and Biotechnology*, section Synthetic Biology. 2019.

ATTENDANCE TO CONGRESSES

- Workshop on Systems Biology Chile-France, 2018, Valparaiso, Chile
- IV Iberoamerican Conference on Supercritical Fluids ProSCiba, 2016, Viña del Mar, Chile

WORK EXPERIENCE

- **2017 - Present**
Talca-Chile
The Brunch Company SpA, Agroindustry
Position: Co-Founder - Operations Manager
 - Development of the production process of lemonades sweetened with honey with their respective safety process (Bee Natural product line)

- **2017 - Present**
Talca-Chile
The Drying Factory SpA, Agroindustry
Position: Operations Manager
 - Development of the production process of dehydrated fruit chips, formulation and shelf life studies (Hakari product line)

- **2016 - 2017**
Talca-Chile
Bioactiva Company SpA, Agroindustry
Position: Technical project advisor
 - Evaluation of innovation projects in the agroindustry:
 - Dehydration of varieties of strawberries
 - Generation of berry pulps with anti-gelling properties
 - Extraction of antioxidants from the by-products of olive oil

- **2013 - 2016**
Santiago-Chile
KMS Web Design, Informatics
Position: Web Designer
 - Development of corporate websites for companies in various fields (brewery, construction companies, medical companies)

DISTINCTIONS

- Award to the 100 young leaders in biotechnology in Latin America – Allbiotech. 2017.
- Best Student Profile - Liceo Abate Molina. 2010.
- Best Generation Rating - Liceo Abate Molina. 2010.

ACADEMIC ACTIVITIES

- 2017 - 2018
Santiago-Chile

Pontifical Catholic University of Chile

Position: Postgraduate Thesis

- Experimental design, implementation of protocols, start-up of fermenters, operation of bioreactors, analysis of experimental results.

- 2013 - 2016
Santiago-Chile

Pontifical Catholic University of Chile

Position: Assistant general coordinator

- Coordination of assistants
- Coordination of classes
- Workshops and laboratories
- Generation of teaching content

- 2013-2018
Santiago-Chile

Pontifical Catholic University of Chile

Position: Teaching assistant

- Assistantships
- Preparation of teaching material and evaluation

Courses:

- Microbial biotechnology
- Food Engineering
- Hypermedia in the transmission of knowledge
- Chemical processes

- 2013-2018
Santiago-Chile

Pontifical Catholic University of Chile

Position: Research assistant

- Design of experiments
- Implementation of protocols
- Laboratory assistant

Proyectos:

- Edible coatings for Atlantic Salmon (2013-2014)
- Antioxidants extraction with supercritical fluids (2015-2016)
- Fermentations for the production of aromas (2017-2018)