

Francesco Alesso

Current experiences

Equipment design and construction company for food and beverage industry (Alfa Laval)

2025-today **Aseptic Process Engineer (consulting activity)**

Drafting protocols for utilities specification, CIP cycle specification and validation protocol, High Acid aseptic Bag in Box filler validation protocol.

Equipment design and construction company for food and beverage industry (Sidel)

2024-today **Aseptic Process Engineer (consulting activity)**

Validation and requalification of existing aseptic fillers. Troubleshooting for microbiological contamination issue.

Equipment design and construction company for food and beverage industry (IMA Fillshape)

2023-today **R&D Aseptic Process Engineer (consulting activity)**

Validation of existing aseptic fillers, FDA and 3A Standard validation process owner and development of new sterilization equipment in cooperation with the technical office and responsible of the microbiological validation and cycle development processes.

Equipment design and construction company for pharmaceutical industry (IMA Life)

2022-today **R&D Aseptic Process Engineer (consulting activity)**

Development of new aseptic sterilization equipment in cooperation with the technical office and owner of the microbiological validation and cycle development processes.

Ice cream based mix production company (Gelato Club)

2022-today **Food Technologist (consulting activity)**

Support in the selection of new production plants equipment, following from the technology selection to the validation and commissioning of the equipment.

Previous experiences

Equipment design and construction company for food and beverage industry – Ing. A. Rossi – Parma

2022-2024 **R&D Food Technologist (consulting activity)**

Development and validation of a Bag in Box filler with VHP decontamination system for LA and HA products such as fruit puree, tomato sauce, and dairy products.

Fresh and frozen fruit transformation in fruit puree and fruit juice – Fruttinnova – Savigliano (CN)

2021-2025 **Production Process and Quality System Manager**

Design construction for a food enterprise coordinating and giving the EHEDG guidelines to the Engineers. Coordination in the construction phase of all the actors involved.

Technical definition of the equipment supplied, for the correct functioning and monitoring of the process (Aseptic thermal treatment and filling by monitoring the Critical Control Points and creating a HACCP document for each machine). Quality system documentation to identify all the critical parameters involved in the correct traceability from the raw material to the shipment of the product.

IMA Fillshape – IMA Group – Parma**2019-2021 Equipment and System Qualification Engineer**

Drafting and implementation of validation protocol for aseptic, ultra clean and hot fill lines.

Drafting of HACCP and FDA protocol. Design of equipment for pouch and cup.

Validation of cleaning and sterilization cycles. On site food technologist for the installation and start-up of an aseptic pouch line. Technical support for new products development and trouble-shooting regarding microbiological, chemical or physical contamination issues.

Sidel – Tetra Laval Group – Parma**2014-2019 Aseptic Validation Engineer**

PET aseptic filler validation. PET aseptic filler validation for FDA market.

Trouble-shooting of contamination issue on aseptic, ultra clean and hot fill equipment.

Sordi Impianti – Montanaso Lombardo (LO)**2013-2014 Technical Sales**

Customer managing from the design to the sale of the equipment and service assistant for complete lines such as: cheese and yogurt production, fruit juice and milk treatment.

Ilsa Food – MEC Group – Savigliano (CN)**2012-2013 Production and Quality Assurance Technician**

Production organization and coordination of the operators

HACCP manual implementation and third parts audit inspection

Personal skills

Relational and organizational skills

I developed a strong experience in multicultural and international food industries, following and coordinating different departments: QC laboratory, production, project management.

In addition, I supported the sales and marketing department for customer meetings or webinar events.

Professional skills (areas with consolidated professional experience)

R&D of new equipment and selection of the suppliers

Project management from the design phase to the installation and equipment validation.

Study and design of food during the stages of the production and packaging process.

Design of food factories according to EHEDG guidelines. Validation of aseptic systems and implementation of validation protocols (color test, challenge test, alarm test and Linden Grain).

Drafting of HACCP manuals and validation protocols according to FDA or VDMA criteria.

Investigations related to contamination problems of food equipment. Chemical, physical and microbiological analysis of food. Conduct of audits by third parts authority (BRC, IFS, FDA).

Main target achieved

2019-2021 Ima Fillshape

The main task assigned to me upon joining IMA was the development, together with the electrical and mechanical technical offices, of an aseptic filler machine for spouted pouches, with VHP decontamination technology. I took care of all the phases from design, construction, start up and microbiological validation, in cooperation with SSICA laboratory based in Parma.

Main projects finalised

2025 - Polmlek – Poland

Validation of aseptic Low Acid filler for pouches.

2024 - Kraft Heinz – Italy

Validation of aseptic Low Acid filler for pouches.

2023 - Ing.A.Rossi – Italy

Development and validation of an aseptic Bag in Box filler for Low Acid product.

2019 - Frysk Industrial – Brazil

Aseptic PET filler validation for FDA market.

2017 - Sangaria – Japan

Aseptic PET filler validation for carbonated beverages.

Studies – Languages – Professional Register – Publications

EHEDG member and corresponding member for Cleaning in Place and Cleaning and Disinfection Working Groups from 2026

Scientific coordinator for the magazine Alimenti&Bevande from 2023 to 2024

Signed up Albo dei Tecnologi Alimentari di Piemonte e Valle d'Aosta from 2012 and advisor from 2021

Master's Degree in Scienze e Tecnologie Alimentari in 2012: vote 107/110

Scientific High School Diploma in 2006

Foreign languages: English (Level: Good / Excellent), French (Level: Scholastic / Good)

Other personal informations

Main interests: reading sector newspapers and books on politics and economics

Sports practiced: cycling, running and mountain sports

13/05/2026