



Kevin Warren Smith

Qualifications BSc (Hons): Chemistry, Bath University, 1980

Affiliations Chairman, Lipids Group of the Society of Chemical Industry
Board Member, European Federation for the Science and Technology of Lipids (Euro Fed Lipid)
Member, American Oil Chemists' Society
Associate Editor, Journal of the Science of Food and Agriculture
Reviewer for the Journal of the American Oil Chemists' Society, the Journal of Agriculture and Food Chemistry, the European Journal of Lipid Science and Technology, Thermochemica Acta and others.

Date of Birth 27 February 1958

Nationality British

Current Position at CWA

External Consultant

Career Profile

Kevin is a highly skilled senior manager with 30 years' experience in the chemical and physical properties of edible oils and fats gained within the research and development environment of a large consumer goods company. He is a leader in lipid science, having an established reputation in palm oil, confectionery fats and chocolate, with a wide network of contacts within the area. He is an articulate communicator both orally and in writing with a proven skill in preparing reports, decision documents, presentations at conferences and authoring peer-reviewed science papers. Kevin also has good interpersonal skills applied in leading innovation and product development teams, operating in multi-functional teams and coaching.

Key Expertise

Technical

- Physical chemistry of edible oils and fats (Crystallisation, fractionation, phase behaviour)
- Physical techniques (Differential Scanning Calorimetry, X-ray diffraction (time resolved), pNMR)
- Oil degradation (hydrolysis, oxidation)
- Analysis of triglyceride oils

Leadership

- R&D project teams
- Innovation teams (new idea development)
- Coaching, personal development

Innovation

- Idea generation
- New concept development
- Product development
- Idea evaluation and innovation funnel management

Strategic Influencing

- Securing funding
- Creating new directions for research
- Introducing new ways of working

Interpersonal

- Cross-functional interactions
- Networking

Management

- Management of diverse groups (physical chemistry, product development, analytical)
- Setting up and managing collaborations with universities and other third parties
- Health & safety
- Innovation Process Management

Communication

- Comprehensive reports
- Peer-reviewed papers
- Conference presentations

Consumer Awareness

- Market awareness
- Competitor analysis



Career Achievements

- Co-inventor on 9 granted patents.
- Leader of the research teams that won the FiE Gold Award for Most Innovative Food Ingredient of the Year in 1993 and 2001.
- Author/co-author of more than 40 papers.
- Author of 4 book chapters.

Career History

2010 – present Fat Science Consultant

1980 – 2009

Unilever Research, Colworth House

- Speciality Fat Section (Research Assistant)
- Fat Technology Section (Assistant Manager)
- 6 month secondment to Loders Croklaan, London
- Roving brief across processing and customer service
- Fabricated Foods Division (Project Manager)
- Biotechnology Section (Project Manager)
- Plant Science Unit (Project Manager)
- Biosciences Unit (Senior Manager)
- Life Science Unit (Lead Scientist, Lipids)
- Centre of Excellence Structured Emulsions (Lead Scientist, Lipids)

