DANIEL OKAFOR

FERMENTATION SCIENTIST

CONTACT

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San Diego, CA

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SKILLS

- Fermentation
- Bioreactor Operation
- Media Optimization
- Process Scale-Up
- HPLC
- Design of Experiments
- JMP
- Aseptic Technique
- Microbiology
- Data Analysis

EDUCATION

Bachelor of Science

06/2021

University of California, San Diego

La Jolla, CA

Biochemistry

CERTIFICATES

HACCP Certification

03/2024

International HACCP Alliance

SUMMARY

Fermentation Scientist with 5 years running microbial fermentation for food proteins and craft beverages. Operates bioreactors from 2 L bench vessels to 2,000 L production tanks, with hands-on media optimization, process scale-up and HPLC analysis. Uses design of experiments and JMP to raise titer and make runs repeatable.

EXPERIENCE

Fermentation Scientist

05/2023 - Present

Coastline Bioworks — San Diego, CA

Startup producing animal-free dairy proteins through precision fermentation.

- Run fed-batch fermentation in 2 L to 50 L bioreactors, completing **120+** runs on yeast and fungal strains.
- Raise protein titer 35% through media optimization and design of experiments analyzed in JMP.
- Lead process transfer to a 2,000 L contract plant, writing batch records and supporting process scale-up on site.
- Analyze broth samples by HPLC to track sugars, organic acids and protein through each run.

Quality Lab Technician

07/2021 - 04/2023

Harbor Point Brewing Co. — San Diego, CA

Regional craft brewery producing 45,000 barrels a year.

- Propagated yeast and monitored **40** fermentations a week for gravity, pH and temperature.
- Maintained aseptic technique for yeast banking, keeping contaminated batches below 1%.
- Tested beer with microbiology plating and PCR before every packaging run.
- Built data analysis sheets in Excel that flagged slow fermentations to brewers within a shift.