



Adina Creanga is Global Quality and Food Safety Director at AAK, a co-development company specialized in plant-based oils that are value-adding ingredients for food, special nutrition, medical nutrition, and personal care.

Adina has more than 25 years experience in oils and fats chemistry, quality control, quality assurance, food safety, product development, R&D and regulatory compliance in oils and fats industry across the world.

Her current role is to define the Quality & Food Safety Strategy and to drive the implementation of policies, supply chain & operation standards and programs that guarantee excellence in quality, nutrition, food safety and regulatory compliance.

Her greatest passions are Food Science and Talents' Development.

Adina likes to mentor the next generation of Food Safety Professionals and to engage the shop floor employees, peers, top leaders and business partners in building resilience & Quality and Food Safety Culture.

She graduated in 1995 the Faculty of Chemistry at the University Alexandru Ioan Cuza, Iasi, Romania. After graduation, Adina continued a master's degree in Physical Chemistry and then she finished a PhD thesis in Chemistry in 2000.

Further on, Adina completed her studies in Human Nutrition and holds a diploma provided by CERDEN, Brussels, Belgium, 2015.

Since 2010 Adina is the chair of the Contaminants Working Group of FEDIOL, the European vegetable oil and protein meal industry association and member of others European scientific organisations & food industry associations.