

Christine Moresoli Biography

Christine Moresoli, PhD, Ing. is a Professor in the Department of Chemical Engineering at the University of Waterloo. She obtained her PhD in Chemical Engineering at Ecole Polytechnique Fédérale de Lausanne in Switzerland. She also has a Bachelor and Master degree in Chemical Engineering obtained at McGill University. She worked as a research engineer at the Food Research and Development Centre of Agriculture Canada in St-Hyacinthe. She then joined Université de Sherbrooke as a Faculty and moved to the Chemical Engineering Department at University of Waterloo. As a researcher in biological and food processes and products, her research has focused primarily on process development and optimization for the manufacture of protein and cereal food products. She has investigated the role of moisture and flax supplementation in the drying of pasta products and is currently examining the viscoelastic properties of food inks for 3D printing of food products. Her research activities have been supported by the Natural Sciences and Engineering Research Council and the Ontario Ministry of Agriculture, Food and Rural Affairs. She has established a Food Process Engineering technical elective course as part of the Bachelor in Chemical Engineering at University of Waterloo. Professor Moresoli has served on a variety of grant selection panels.