

JIN-SHAN SHIE

Now:

Director of R&D
Columbus Craft Meats



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JIN-SHAN started his career in meat processing with his first job working for Custom Food Products in Kentucky in 2004. In Aug, 2006 he moved to Chicago area and worked for Sara Lee for almost 7 years. Looking for a change and wanting to move to the west coast, he moved to Ohio, and then Iowa and continued to live in the mid-west for the next 3 years. In Nov, 2015, he moved to San Francisco Bay area and started working for Columbus Craft Meats as a R&D manager. He was promoted to R&D associate director in Aug, 2016, and then R&D director in April, 2017.

Then:

Ph.D. Food Science – Michigan
State University, 2004
M.S. Food Science – Oregon State
University, 1997



JIN-SHAN completed his Masters in Food Science with Dr. Park in 1997 and the thesis title is: DEVELOPMENT OF OPTIMUM PASTEURIZATION CONDITIONS FOR SURIMI SEAFOOD. He then moved to Michigan State and completed his Ph.D. in Food Science and the dissertation title is: APPLICATION OF PREHEATED WHEY PROTEIN POLYMERS IN LOW FAT BEEF FRANKFURTERS.