

DAVID CASTILLO ESTRADA

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EDUCATION

UNIVERSITY OF ILLINOIS

M.S. in Food Science and Human Nutrition
Illinois Professional Science Master's Concentration

Urbana-Champaign, IL
Candidate, December 2025
GPA 3.93/4.0

B.S. in Animal Science

December 2022
GPA 3.28/4.0

EXPERIENCE

OFI (OLAM FOOD INGREDIENTS)

Product Development Intern

Chicago, IL
May 2025 – August 2025

- Supported product development projects across sauces, spices, and lab operations, including competitor product matching and blend formulation.
- Calculated drained weight, salt percentages, and analyzed ingredient ratios to optimize the cost and performance of seasoning blends.
- Collaborated with cross-functional teams and gained hands-on experience developing spice blends to meet customer specifications and market standards.

INTEGRATED BIOPROCESSING RESEARCH LAB

Graduate Research Assistant

Urbana-Champaign, IL
September 2024 – May 2025

- Engaged in a downstream processing team, working in both a pilot plant and laboratory settings, supporting sustainable development, honing skills in process scale-up, industrial applications, and cross-functional collaboration.
- Executed analytical techniques such as centrifugation, membrane filtration, and reflux systems for material refinement, supporting renewable and biodegradable product development.

IIT RESEARCH INSTITUTE

Lab Biologist I - Toxicology Division

Chicago, IL
January 2023 – August 2024

- Facilitated 7 studies and assisted with 30-50, ensuring smooth operations, efficiency, and oversight of potential issues throughout all project phases.
- Performed aseptic techniques to ensure sample sterility and avoid contamination while spinning 10 to 300 biological samples per week.
- Provided support with the collection, analysis, interpretation, and evaluation of data from Pre-clinical studies of the biological activity of chemical and physical agents.

ADDITIONAL

- Laboratory Skills: Ingredient Weighing, Product Formulation, Drained Weight Calculation, Competitor Benchmarking, Sample Preparation, Data Documentation, Quality Control, GLPs, SOPs, Cross-Functional Collaboration
- Computer Programs: LIMS System (intermediate), Excel (advanced), PowerPoint (advanced), Word (advanced)
- Relevant Coursework: Advanced Food Chemistry, Advanced Food Microbiology, Food Processing Unit Operations, Nutrition for Food Scientists, Business Fundamentals
- Member of PSM Student Leadership Council (2024-2025)
- Companion Animal Nutrition Certification (2022), University of Illinois
- Founding Father (2021-2022), Sigma Rho Chapter of Beta Theta Pi Fraternity, University of Illinois