

**Resume - Alessio D'Urso**

Degree in Industrial Chemistry (2005) and PhD (2008) in Chemical Engineering @ University of Rome Sapienza.

In Barilla since 2008, started in Product Development Soft Bakery (Minicakes category).

Worked on product launches such as Mooncake Pan di Stelle, Flauti, Pangoccioli, Camille

Moved to Chicago, US in 2014 to take over the role of Sr Prod Development Manager, responsible for Product development of Dry Pasta for Canada, US, Mexico and Brazil markets.

Worked on the launch of Gluten Free pasta products and Organic Pasta.

Since 2016 covers the position of Global Product Development Director for Wasa/Crispbread in Sweden.

In these years he has worked on making the product offer more international, expanding the reach of the brand abroad (mainly in Italy and US) while keeping strong performance in the Nordics.