



Name: SILUE ; **First Names:** Sana Etienne
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PROFESSIONAL PROFILE

PhD in Food Science and Technology, specialization in Biochemistry and Food Technologies. Possesses multidisciplinary expertise in chemistry, biochemistry, food safety, preservation and processing of food products, sensory analysis, production management, and crop plot management. Strong skills in scientific research, data processing and analysis, academic writing, and conducting experimental trials.



EDUCATION

- **2020–2025:** PhD in Food Science and Technology, specialization in Biochemistry and Food Technologies
Nangui ABROGOUA University, Abidjan (Côte d'Ivoire)
- **2017–2019:** Master's Degree (M1 & M2) in Food Science and Technology, specialization in Biochemistry and Food Technologies
Nangui ABROGOUA University, Abidjan (Côte d'Ivoire)
- **2016–2017:** Bachelor's Degree (Year 3) in Food Science and Technology, specialization in Biochemistry and Food Technologies
Nangui ABROGOUA University, Abidjan (Côte d'Ivoire)
- **2014–2016:** Bachelor's Degree (Years 1 & 2) in Natural Sciences, specialization in Biology
Nangui ABROGOUA University, Abidjan (Côte d'Ivoire)
- **2012–2013:** High School Diploma, Series D (Mathematics and Natural Sciences)
Rosée Divine School Institute
- **2012-2013 : Baccalauréat série D :** Mathématiques et Sciences naturelles
Institut Scolaire Rosée Divine



PROFESSIONAL EXPERIENCE

- **2024–2025:** Research work at the Laboratory of Biocatalysis and Bioprocesses (LBB),
Nangui ABROGOUA University
 - Field surveys and management of experimental plots (yam cultivation)
 - Biochemical, sensory, and pesticide residue analyses

- **2018–2019:** Research work at the Laboratory of Biocatalysis and Bioprocesses (LBB), Nangui ABROGOUA University
 - Development of composite flour (wheat–taro corm)
 - Sensory analysis of traditional and modern pastries made with composite flour
- **2019–2022:** Teacher of Life and Earth Sciences
- Teaching SVT (Biology/Geology) at Collège Jean Lacour (N'Dotrè) and La Mémoire (Tiassalé)



SKILLS

- **Technical Skills:**
 - Mastery of chemical and biochemical analyses applied to food matrices
 - Design, optimization, and validation of food processing methods
 - Development of experimental protocols and rigorous trial execution
 - Technical management of agricultural experimental plots
 - Scientific writing, report drafting, and technical popularization
- **Software Skills:**
 - Survey tools: SPHINX PLUS² (V5), KoboToolbox (versions 2.023.21 / 2025.2)
 - Statistical analysis: XLSTAT 2025.1, STATISTICA 12.5, IBM SPSS 27
 - Scientific modeling: ChemDraw 23.1 (chemical and biochemical structures)
 - Mapping & GIS: QGIS 3.40
 - Bibliographic management: Zotero, Mendeley
 - Graphic & educational design: Canva, Illustrator, Photoshop, InDesign
 - Office suite: Microsoft Office 2024 (Word, Excel, PowerPoint)
 - Programming & automation: Python (data processing and visualization)



SCIENTIFIC PRODUCTIONS & PUBLICATIONS



Scientific Publications:

- **1-SILUE Sana Etienne, DJE Kouakou Martin and KOUAME Lucien Patrice (2025).** “Comparative Sensory Evaluation of Various Dishes (Pounded, Fried and Boiled Yam) Made from Two Varieties of Yellow-Fleshed Yam ("Kangba" and "Kounougbé") and Three Commonly Consumed Varieties of Yam ("Bètè-bètè", "Krenglè" and 'Kponan')". *Biotechnology Journal International*, 29 (4):61-79. <https://doi.org/10.9734/bji/2025/v29i4786>
- **2-SILUE Sana Etienne, DJE Kouakou Martin and KOUAME Lucien Patrice (2025).** “Effect of Cultural Practices on the Dry Matter, Ash, Total Sugars, and Reducing Sugars Contents of Two Varieties of *Dioscorea Cayenensis-Rotundata* ("Kangba" and 'Kounougbé') During Post-Harvest Storage”. *Journal of Applied Life Sciences International*, 28 (2):1-12. <https://doi.org/10.9734/jalsi/2025/v28i2680>
- **3-DJE Kouakou Martin, SILUE Sana Etienne, EBA Krou Philippe and KOUAME Lucien Patrice (2024).** “Knowledge State of Two Endemic Varieties of

Dioscorea Cayenensis-Rotundata With Yellow Flesh ("Kounougbe" and 'Kangba') Cultivated in the Gbêkê Region and the Level of Chemical Weeding Use". *International Journal of Biochemistry Research & Review*, 33 (6):350-64. <https://doi.org/10.9734/ijbcr/2024/v33i6918>

- **4-DOUMBIA Fanta, DJE Kouakou Martin, KONAN Brou Roger, SILUE Sana Etienne and KOUAME Lucien Patrice (2025).** "Ethnobotanical Knowledge and Food Uses of *Garcinia Afzelii* Fruits in Vavoua, Haut-Sassandra Region, Ivory Coast". *Asian Journal of Biology*, 21(4):45-60. <https://doi.org/10.9734/ajob/2025/v21i4498>

Oral communication:

- **SILUE Sana Etienne, DJE Kouakou Martin, KOUAME Lucien Patrice (2025).** Effect of Certain Cultural Practices on Dry Matter and Ash Contents of Two Varieties of *Dioscorea Cayenensis-Rotundata* ("Kangba" and "Kounougbe") During Post-Harvest Storage.

At the Second Day of the African Pharmacopoeia and Natural Substances Hub (PPASN) 2025. Symposium title: Natural Substances and their role in holistic health. Place of publication: Côte d'Ivoire, Nangui ABROGOUA University - **Publisher:** PPASN - **Pagination:** P99 - Notes: Book of abstracts

Published Book:

- **SILUE Sana Etienne (2023).** Influence of a Wheat-Taro Corm Composite Flour: Impacts of Adding Taro Corm on the Sensory Characteristics of Flour-Based Products. European Academic Editions, 80 p. ISBN-13: 978-6203455601. Available on Amazon: <https://www.amazon.fr/Influence-dune-farine-composite-corme/dp/6203455601>



CERTIFICATIONS & ADDITIONAL TRAINING

- **2025:** Nestlé YEP – FoodTech Certificate (Food Product Development, Consumer Understanding, Design of Experiments, Project Management)
- **2025:** Nestlé Seminars (Agro-ingredients, Food Powders, Extrusion, Food Packaging Innovations)
- **2023-2024: Participation Certificates:**
 - ✓ *Data Analysis: Using R for Data Visualization and Statistical Analysis* (Oxford University collaboration)
 - ✓ *RStudio and Coding Fundamentals*
 - ✓ *Academic Writing and Research: Advanced Techniques*
 - ✓ *Communication Skills: Effective Interpersonal and Workplace Communication*
 - ✓ *Creative Writing: Techniques for Storytelling and Article Creation*
- **2023: Certified Wikipedia Contributor** - Higher Education Initiative
- **2023: Conférence sur le thème :** «Nutrition and Health in Côte d'Ivoire and Canada», held on August 1, 2023 at Nangui ABROGOUA University (Abidjan, Ivory Coast).



DISTINCTIONS

- Second Prize in the competition “*The Forest: Between Arts, Traditions and the Future of the Planet*” (Smartphone category) with a photograph of yam conservation under trees. European Union - July 2023



LANGUAGES

- **French:** Full academic and professional proficiency
- **English:** Basic user (elementary level, simple comprehension)



INTERESTS

- **Founder of www.sciences4Africa.com:** Creation and management of a platform dedicated to scientific popularization in Africa
- **Volunteer Web Writer - Right for Education (R:Ed):** Contribution to accessible educational content dissemination
- **Scientific research and knowledge sharing:** Active participation in conferences, seminars, webinars, workshops, and training
- **Entrepreneurship and innovation:** Experience in project and business management, product design and development
- **Technology and Artificial Intelligence:** Web and mobile development, creative coding, and exploration of AI applications