



### DATOS PERSONALES



NAME: Dr. EDGAR SANTIAGO BOTTLE VILLALOBOS

FIELD: BIOTECH ENGINEER AND SCIENTIFIC DISSEMINATOR

E-MAIL: [edgarbottle@gmail.com](mailto:edgarbottle@gmail.com)

NATIONALITY: MEXICANA

### WORK EXPERIENCE

**CTO, Santena SAPI | Querétaro, México** 2022 - Present

- Co-founder of FoodTech startup using insects as food ingredients.
- Rearing and processing of insects for functional ingredients.

**Science communication, @bottled.science | Social Media** 2019 - Present

- Biotech and Food engineering science communication with a community of over 50K followers through instagram and TikTok.
- Public speaker.

**R&D Manager, Tryadd SAPI | Querétaro, Mexico** 2020 - 2022

- Responsible for field trials on farms for product testing.
- Developed experimental designs, recovered and interpreted data.
- Leading company in enzyme and feed additive sector.

### EDUCATION

**PhD. In Biotechnology, Tecnológico de Monterrey | Querétaro, Mexico** 2022 - 2026

- Insect processing for developing of functional ingredients.
- Ingredient physicochemical characterization.
- Insect-based product development.

**BSc. Biotech Engineer, Tecnológico de Monterrey | Querétaro, Mexico** 2016-2020

- Project: Develop of fiber-rich dietary supplement using Sargassum spp. invading mexican coastlines.
- Generation Leader award.

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INVESTIGATION  
Week 2024



*INTERNATIONAL EXPERIENCES*

**Insects as food and Feed Summer school**, Wageningen University | Wageningen, NL  
Sep 2022

- Diploma on insect rearing, processing, and marketing.

**Semester abroad**, Victoria University | Melbourne, Australia 2019

- Focus on functional food ingredients and health benefits of food.

**Academic exchange**, École d'Ingénieurs | Montpellier, France 2015

- Semester abroad in engineering school

*PUBLICATIONS*

Effect of full fat and defatted insect meals in breadmaking quality (First Author) 2024

*LANGUAGES*

Spanish

Mother language

English  
French

TOEFL ITP Score 620  
DELF B1

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**23 AL 27**  
SEPTIEMBRE

Zacatecas, Zac, México

