Jason Wan, Ph.D.  
Interim Director, Institute for Food Safety and Health (IFSH)

Dr. Wan is the Interim Director for IFSH, and Professor of Food Science at Illinois Institute of Technology. Prior to joining IFSH in July 2009, Jason was a Post-Doctoral Research Fellow at the University of Melbourne (1992-1995), and a Senior Research Scientist and a Platform Manager at the Division of Food and Nutritional Sciences, Commonwealth Scientific Industrial Research Organization (CSIRO), Australia (1995-2009). Jason served on the former Steering Committee of FSPCA, as well as on a number of subcommittees of the Alliance, including Editorial, Implementation, and International subcommittees. Jason is a Trainer-of-Trainer for FSPCA Preventive Controls for Human Food, and for Foreign Supplier Verification Programs Lead Instructors courses.

Nathan Anderson, Ph.D.  
Acting Director for the Division of Food Processing Science and Technology (DFPST)

Dr. Anderson is the Acting Director for the Division of Food Processing Science and Technology (DFPST), which conducts multi-disciplinary research on the impact of food processing and packaging technologies on food safety, food defense, and nutrition, oversees the National Grade “A” Milk Laboratory Accreditation Program, and conducts an ISO accredited method validation and proficiency test program, within the Office of Food Safety at the Food and Drug Administration (FDA). For the more than 30 years DFPST has collaborated with Institute of Food Safety and Health (IFSH), a consortium of the Illinois Institute of Technology, the FDA, and the food industry.

Prior to serving in his current role, Dr. Anderson spent over 15 years as a Research Agricultural Engineer in DFPST investigating the critical factors and microbial decontamination efficacy of various pasteurization and sterilization processes. He is a Subject Matter Expert for microbial pathogens, process validation, and aseptic processing. He has authored numerous publications and made many invited presentations at professional meetings, conferences, and workshops. Dr. Anderson has held numerous administrative and scientific leadership positions for various academic food safety research programs as well as professional organizations, including IFTPS, IAFP and IFT. Prior to joining the FDA, Dr. Anderson also held the positions of Production Supervisor at AFP advanced food products, LLC and Operations Manager at Walnut Acres Organic Farms, Inc. He received his Ph.D., M.S. and B.S. degrees in Agricultural and Biological Engineering all from Penn State.

Peter Kilpatrick, Ph.D.  
Provost, Illinois Tech

Peter Kilpatrick serves as Provost and Senior Vice President of Academic Affairs at Illinois Tech, and as Professor of Chemical and Biological Engineering there. He received his A.B. in Chemistry from Occidental College in 1978 and his Ph.D. in Chemical Engineering from the University of Minnesota in 1983. He served on the faculty of North Carolina State University in Chemical Engineering from 1983 to 2007, and then as McCloskey Dean of Engineering at the University of Notre Dame from 2008 to 2018.

Dr. Kilpatrick is the author of more than 100 refereed journal articles in the areas of interfacial and emulsion science, and molecular self-assembly, particularly as they apply to energy and to bioseparations. His work has been cited
more than 6,000 times by Google Scholar, largely in the area of emulsions and interfacial and colloidal phenomena. He is also the holder of 12 patents and has been actively engaged in two startups.

Susan T. Mayne, Ph.D.  
**Director of the Center for Food Safety and Applied Nutrition (CFSAN)**

CFSAN is responsible for food safety and nutrition, food labeling, food and color additives, cosmetics, and dietary supplements. In 2015, Dr. Mayne came to the FDA after spending 27 years at Yale University, where she was the C.-E.A. Winslow Professor and Chair of the Department of Chronic Disease Epidemiology at the Yale School of Public Health, and the Associate Director of the Yale Comprehensive Cancer Center. Prior to coming to the FDA, Dr. Mayne served two consecutive terms on the Food and Nutrition Board of the National Academy of Sciences, and a five-year term on the Board of Scientific Counselors for the U.S. National Cancer Institute. An internationally recognized public health leader and scientist, Dr. Mayne received a B.A. in chemistry from the University of Colorado and a Ph.D. in nutritional sciences from Cornell University.

Cheryl Dahle  
**Action Lab Lead, Food Systems Initiative Institute of Design at IIT**

Cheryl Dahle is an entrepreneur and teacher, who works at the intersection of design and social change. Along with teams of designers, scientists, researchers and anthropologists, she creates and tests new ways to solve large-scale, systemic problems. Dahle is founder and CEO of Flip Labs, a relational design firm. The company’s first foray into systems work was tackling the global problem of overfishing through its Future of Fish initiative, which Dahle led for ten years. Future of Fish was one of two national finalists in the 2012 Buckminster Fuller Challenge, which recognizes insightful systemic approaches to ending the world’s most complex problems. Prior to founding Future of Fish and Flip Labs, Dahle was a director at Ashoka, where she distilled knowledge from the organization’s network of 2,500 fellows to provide strategic insights to foundations and corporations. Before her work in the nonprofit sector, she was part of an incubation and start-up team to launch an online environmental magazine, for which she helped secure $12 million in venture funding.

In her first career as a journalist, Dahle spent 15 years writing about social entrepreneurship and business for publications including Fast Company, The New York Times and CIO. Dahle also founded and led Fast Company magazine’s Social Capitalist project, a first-of-its-kind business award for top social entrepreneurs.

Dahle taught for two years as an adjunct professor in The School of Design at Carnegie Mellon University. Currently, she is an adjunct professor at Institute of Design at IIT as well as the Lead of the Food Systems Initiative at the school’s Action Lab.

Dahle is a consultant and advisor to multiple organizations, including The Buffett Institute, Criterion Institute (where she was a board member for eight years), and Development in Gardening.

Sadanori Horiguchi  
**Senior Researcher, Hitachi**

Sadanori Horiguchi is a manager at Hitachi America’s Design Lab. His lab works in a wide range of industries including healthcare, mining, and manufacturing. The team brings a human-centered design perspective in understanding users’ and businesses’ relationships to technology. He has a background in human-computer interaction and cultural anthropology.
Diego Undurraga  
**Director, Chilean HQ, Future of Fish**

Diego Undurraga earned a Master’s degree in Environmental Science and Management from the Bren School at the University of California in Santa Barbara, with a specialization in Coastal Marine Resources. As a Latin American Fisheries Fellow at the Bren School, Diego focused on the development of market-driven solutions for fisheries’ sustainability.

During his time in California, he also collaborated as a researcher with the Sustainable Fisheries Group at UCSB (today Environmental Markets Lab) and other research labs, on projects ranging from human rights abuses on fisheries on a global scale, to the social-ecological adaptive capacity to climate change for small scale fishing communities in Chile and Mexico.

As the director of Future of Fish’s Chilean operations, Diego works with local fishers and mid-level supply chain players to implement technology and practice changes that are part of a global, systemic initiative to drive down global overfishing.

Elizabeth Grasso-Kelley, Ph.D.  
**Chief, Food Technology Branch, Division of Food Processing Science and Technology, FDA**

Dr. Grasso-Kelley is the Food Technology Branch Chief within DFPST. She received her B.S. degree in Food Science from Penn State and her M.S. and Ph.D. degrees in Food Science and Nutrition and Food Science and Technology, respectively from The Ohio State University. Prior to joining the FDA, she served as a Scientist at the Institute for Food Safety and Health and an Assistant Professor in Food Science and Nutrition at Illinois Tech. Elizabeth is a co-lead on the IFSH Low Moisture Foods Safety Taskforce, member of the Center for Low-Moisture Food Safety, and on the ISO Working Draft on Microbiology of the Food Chain – Requirements and guidelines for conducting challenge tests. She is a Past-Chair of the International Association for Food Protection’s Low Water Activity Foods Professional Development Group. Her research expertise involves evaluating the survival and inactivation of foodborne pathogens within low water activity commodities and processing environments, including equipment sanitation.

Ann Boeckman  
**Chief Counsel, Food Law, Kraft Heinz Foods Company**

Ann Boeckman is Chief Counsel, Food Law for the Kraft Heinz Foods Company. She is based in Chicago, Illinois, where she advises on a range of laws affecting food, including requirements for food safety, nutrition claims, and food labeling. Prior to joining Kraft Heinz, Ann was a partner in the Washington, D.C. office of Hogan & Hartson, LLP (now Hogan Lovells LLP).

Ann received her law degree from the Catholic University of America and a B.S. in Nutrition and Dietetics from Oklahoma State University. She is a registered dietitian (R.D.) and enjoyed a clinical nutrition practice prior to embarking upon a legal career.
Alvin Lee, Ph.D.  
**Center Director – Center for Processing Innovation, Associate Professor of Food Science and Nutrition, Institute for Food Safety and Health, Illinois Tech**

Dr. Alvin Lee is a microbiologist and virologist with more than 20 years research experience with a doctorate from the Royal Melbourne Institute of Technology in Australia. He currently leads IFSH Center for Processing Innovation and co-leads the joint IFSH/FDA Microbiology Research Platform on food safety and defense related projects. He is a member of the Executive Board of NoroCORE, a USDA-NIFA Food Virology Collaborative based at North Carolina State University, and leads the Prevention and Control CORE. Current research support includes funding from USDA, US FDA and various industry contracts that evaluate and validate preventive controls for bacterial and viral pathogens. His research focuses on various food processing technologies include high pressure processing, pulsed light, high powered ultrasound, gaseous technology and legacy thermal technologies to inactivate pathogens. Dr. Lee is a scientific reviewer on a number of scientific journals and publications and a Lead Instructor for Food Safety Preventive Controls for Human Foods. He teaches food microbiology within the Department of Food Science and Nutrition and has mentored more than 30 graduate students and post-doctoral fellows. He is a current active member of the International Association for Food Protection and the Institute of Food Technologists.

Akhila Vasan, Ph.D.  
**Manager, Food Safety, Institute for Food Safety and Health**

Akhila Vasan is the liaison between industry and FDA on emerging scientific issues at IFSH. In her current role, she leads activities of Scientific Advisory Committee (SAC), Food Toxicology Public Private Partnership, and other industry supported initiatives at IFSH. She also supports IFSH capacity building efforts through the Food Safety Preventive Controls Alliance and industry specific workshops. Prior to her role at IFSH, Akhila managed programs at Consumer Brands Association (previously Grocery Manufacturers Association) and was responsible for capacity building in SE Asia and the Caribbean.

Glenn Black, Ph.D.  
**Associate Director for Research, Division of Food Processing Science and Technology (DFPST), Office of Food Safety (OFS), Center for Food Safety and Applied Nutrition (CFSAN), FDA**

Glenn Black is the Associate Director for Research at the U.S. Food and Drug Administration’s Division of Food Processing Science and Technology jointly located with IFSH at the National Center for Food Safety and Technology in Bedford Park, IL. In this role, he provides guidance and support for research conducted at the center in the areas of food microbiology, processing, chemistry, packaging and serves as a subject matter expert for food processing related issues. Prior to joining the agency, Dr. Black served various roles in the food industry related to the evaluation and recommendation of processing equipment and parameters, as well as research and development in microbial food safety.
Lauren Jackson, Ph.D.
Chief, Process Engineering Branch, FDA

Dr. Lauren Jackson is Chief of the Process Engineering Branch at the U.S. Food and Drug Administration (FDA)/Center for Food Safety and Applied Nutrition (CFSAN)/Division of Food Processing Science and Technology (DFPST). At DFPST, she is also responsible for initiating, leading and conducting research projects dealing with processing and its impact on food safety. Dr. Jackson’s research focuses on the effects of processing on food constituents and chemical contaminants (natural toxins, toxic elements, process contaminants), food allergen control, the stability of biothreat agents, and the analysis of chemical contaminants, constituents and allergens in food. She also is one of FDA’s subject matter experts on measures for controlling allergens in food manufacturing facilities. Dr. Jackson authored or co-authored over 200 published papers, book chapters and abstracts and co-edited five books. Over the past 25 years, Dr. Jackson has served in numerous leadership positions on IFT, IAFP and ACS committees, and currently serves as a Scientific Editor for the Journal of Food Science and the Journal of Food Protection, and as Associate Editor of Comprehensive Reviews in Food Science and Food Safety. Dr. Jackson received her B.S. in Food Science from Cornell University and her M.S. and Ph.D., both in Food Science, from the University of Wisconsin-Madison.

John Budin, Ph.D.
Vice President, Product Safety and Quality, FONA International, Inc.

John Budin is the Vice President of Product Safety and Quality at FONA International. John obtained his B.S., M.S. and Ph.D. in Food Science from the University of Minnesota.

John is currently serving as the treasurer of the Chicago Section IFT and the Chicagoland Food Science Foundation. He has also served on several other roles in Chicago Section IFT, including Chairman. John currently teaches food chemistry, food analysis and food quality in IFT’s Certified Food Science Prep Short Course. John served as the Chair of the Technical Division of Reference Materials of the AOAC, a member of the Executive Advisory Board to the Department of Food Science and Nutrition at the University of Minnesota, the organizing committee of the North American Chemical Residue Workshop and as a lecturer for short courses and workshops offered at the University of Minnesota, IFT and AOAC.

Joy E. Dell’Aringa, M.S. RM (NRM)
Scientific Marketing Manager for the AMERICAS, bio Mérieux

Joy Dell’Aringa is the Scientific Marketing Manager for the AMERICAS at bioMérieux. A Microbiologist by trade and passion, Joy has held previous positions as Laboratory Manager and National Food Director for reference laboratories across the US. Joy is a passionate volunteer. A current Board of Trustees Member of Feeding Tomorrow, member of the Scientific Advisory Committee (IFSH), a founding board member of the Chicagoland Food Science Foundation, a past Chair and Executive Committee member of the Chicago Section IFT, and previous member of the American Spice Trade Association (ASTA) Education Committee. Joy holds a bachelor’s degree in Microbiology and a master’s degree in Plant and Soil Science, both from Southern Illinois University at Carbondale. She is a Registered Microbiologist through ASM in Food and Dairy Microbiology and a FSPCA PCQI Lead Instructor. Joy currently lives in Chicago with her husband, two children, and two Chihuahuas.
Les Smoot, Ph.D.
Senior Advisor, Office of Food Safety, U.S. Food and Drug Administration (FDA)

Les Smoot is the Senior Advisor in the Office of Food Safety and has been a food safety microbiologist with 34 years of experience in the food industry with major consumer packaged goods manufacturers prior to joining the FDA. He has lived and worked abroad and has extensive international experience. Areas of expertise include food microbiology, food safety, R&D, HACCP, processed food microbiology, preventive controls, food safety plans, PCHF draft guidance, environmental monitoring, source detection, root cause analysis, lab operations, analytical methods and training in all of the above to name a few. Les Smoot has been with the FDA at the Center for Food Safety and Applied Nutrition (CFSAN) in the Office of Food Safety since November 2014.

Diana Stewart
Research Microbiologist, FDA

Diana Stewart joined FDA in 2001 as a biologist and is currently a Research Microbiologist in the Division of Food Processing Science & Technology at the Moffett Campus outside of Chicago, IL. Over the years she has worked on a wide variety of projects in developing and evaluating improved viral and bacterial pathogen analysis for foods, assessing recovery protocols for food processing environments, evaluating inactivation methods for pathogens in foods and studying the behavior and survival of pathogens in foods and the environment. Current projects are centered on assessing the effects of organic acid treatments on Listeria-contaminated peeled hard cooked eggs, and understanding the variables affecting recovery and detection of Listeria monocytogenes from environmental samples.

John L. Koontz, Ph.D.
Research Chemist, U.S. Food and Drug Administration

Dr. John L. Koontz is an interdisciplinary research scientist in U.S. FDA’s Center for Food Safety and Applied Nutrition, Office of Food Safety, Division of Food Processing Science and Technology where his research focuses on food packaging safety. With experience solving research problems in both food and food contact material systems, Dr. Koontz has led projects involving active food packaging, polymer processing, cyclodextrin inclusion complexation of food additives, lipid oxidation, and chemical migration from food packaging. Since joining the FDA in 2008, his research has focused on experimental migration testing of substances from food contact materials into foods, refining polymer parameters used in migration modeling simulation, and the effect of new processing technologies on the migration characteristics of flexible packaging materials. The outcome of these experimental migration datasets supports the regulatory activities within CFSAN’s Office of Food Additive Safety. Dr. Koontz serves as a subject-matter expert on container integrity and is a training instructor in the Food Container Integrity Analysis laboratory course for FDA’s Office of Regulatory Affairs. Dr. Koontz received his Ph.D. degree in food science from Virginia Tech.
Gregory J. Fleischman Ph.D.  
Research Chemical Engineer, FDA

Gregory J. Fleischman is a chemical engineer, holding both B.S. and Ph.D. degrees in the field. His career has spanned industry, academia, and, for the last 30 years, government as a Research Chemical Engineer with the U.S. Food and Drug Administration at IFSH. Previously he worked for Firestone Tire & Rubber, Amoco Oil (now BP) and General Foods (now Kraft/Heinz). In academia, he held a post-doctoral appointment at the University of Arizona Health Sciences Center and later returned to the university to create a food engineering program in the Department of Agricultural and Biosystems Engineering there. His interests include heat and mass transfer in food processing systems and the kinetics of microbial destruction in foods. In particular, he has made specialties of the microwave heating of food as well as the mathematical modeling of this and other food processes.

Ravinder Reddy, Ph.D.  
Proficiency Testing Manager – Food Technologist, FDA

During a career spanning more than 25 years, Dr. Ravinder Reddy has dedicated his efforts to the development of inter-laboratory programs at the FDA. Ravinder is an inter-disciplinary scientist with a background in food analysis, proficiency testing, organization of inter-laboratory studies, laboratory quality systems, ISO 17043, ISO 22117, ISO 16140, IUPAC Harmonized Protocol for proficiency testing and, other standards and guidelines relevant to food analysis and inter-laboratory studies. Ravinder manages an ISO 17043 accredited food chemistry and microbiology proficiency testing program at the FDA Moffett facility in Bedford Park, IL. The FDA’s proficiency program serves the needs of regulatory and food safety programs such as milk, shellfish and food microbiology. The expanded program at the FDA also administers proficiency programs for FERN, Vet-LIRN, National Check Sample Program, health fraud detection in dietary supplements and other laboratory capacity building exercises. Currently, Dr. Reddy’s key focus is to develop a multi-lab validation/inter-lab comparison studies program, including development of training modules in the field of methods validation and verification. Dr. Reddy received his Ph.D. in Food Science and Technology from Mississippi State University.

Britt Burton-Freeman, Ph.D.  
Professor and Chair, Department of Food Science and Nutrition, Illinois Tech  
Director, Center for Nutrition Research

Dr. Burton-Freeman’s research interests are in addressing risk factors of cardio-metabolic disease through dietary approaches focused on whole foods and their unique nutritional/bioactive attributes. Her interest’s lies at the intersection of food’s physical-chemical properties and their impact on human physiology including the dynamic relationship with the gut microbiome affecting human health status. Dr. Freeman also co-leads a nutrition and health initiative with food industry partners and government collaborators to provide critical science that supports policy and dietary recommendations promoting nutritional quality and healthy food choices.

Dr. Burton-Freeman is actively involved in multiple professional societies dedicated to health and disease abatement, publishes in top journals and is co Editor-in-Chief of Nutrition and Healthy Aging. She received her Ph.D. in Nutritional Biology and completed a postdoctoral fellowship in Internal Medicine at UC Davis.
Wallace Hayes, Ph.D. - DABT, FATS, ERT, FRSM, FACFE, FACN, CNS
Distinguished Fellow and Registered Toxicologist

Dr. Hayes holds degrees from Auburn University (Ph.D. and MS) and Emory University (AB). He was an NSF predoctoral fellow at Auburn University, an NIH individual postdoctoral fellow at the Vanderbilt University School of Medicine, a NATO Senior Scientist at the Central Veterinary Laboratory in Weybridge, England, and held an NIH Research Career Development Award. Dr. Hayes has held Professorships at the University of Alabama, the University of Mississippi Medical Center, and Wake Forest University School of Medicine. Dr. Hayes has authored more than 340 peer-reviewed publications, is the editor of *Hayes’ Principles and Methods of Toxicology*, 6th edition, *Human and Experimental Toxicology, Cutaneous and Ocular Toxicology, Toxicology Research and Application*, and the co-editor of the *Target Organ Toxicity* Series of books. Dr. Hayes is the Editor-in-Chief emeritus, *Food and Chemical Toxicology* and the co-author of *Loomis’ Essential of Toxicology, 5th Edition*. Dr. Hayes is a past Secretary-General of IUTOX (two terms), past board member of the American Board of Toxicology, a past president of the American College of Toxicology, the Toxicology Education Foundation, and the Academy of Toxicological Sciences and a past member of the council of the Society of Toxicology. He is currently the President of the Toxicology Forum. Dr. Hayes is a diplomate of the American Board of Toxicology, the Academy of Toxicological Sciences, the American Board of Forensic Medicine, and the American Board of Forensic Examiners. He is a Fellow of the Academy of Toxicological Sciences, the Royal Society of Biology (UK), the American College of Forensic Examiners, and the American College of Nutrition. Dr. Hayes is a registered toxicologist in the European Union (ERT) and a certified nutrition specialist (food safety). Dr. Hayes was honored by the Society of Toxicology in 2006 with the Society’s Merit Award, by the Mid-Atlantic Society of Toxicology with its Ambassador Award in 2012, by the American College of Toxicology in 2012 with its Distinguished Scientist Award, and by the International Dose-Response Society in 2013 with its Outstanding Leadership Award, and by the *American Academy of Toxicology* with its Mildred S. Christian Career Achievement Award in 2021. Dr. Hayes was named a Distinguished Fellow by the American College of Toxicology in 2013 and a fellow of the American Association for the Advancement of Science in 2014.

Dr. Suzanne Fitzpatrick, Ph.D.
Senior Advisor, Toxicology, FDA

Dr. Suzanne Fitzpatrick is the Senior Advisor for Toxicology at the US Food and Drug Administration Foods Program. She is a board-certified toxicologist in the US and in Europe. Dr. Fitzpatrick chairs the FDA’s Alternative Methods Work Group that is currently focusing on *in vitro* Microphysiological Systems. This work group published the recently released FDA Report on Advancing Alternative Methodologies. Dr. Fitzpatrick helped develop the FDA DARPA NCATS program on Organs on a Chip and continues to work and give presentations on this evolving area. Dr. Fitzpatrick chaired the FDA Predictive Toxicology Roadmap Committee. Dr. Fitzpatrick is the principal FDA representative to ICCVAM and to the Tox 21 partnership with EPA, NCATS, and NIEHS. Dr. Fitzpatrick is an Adjunct Professor at Johns Hopkins University. She received her BA from the University of California at San Diego and her PhD from Georgetown University.
Richard Canady, Ph.D.
Director and Founder, Neutral Science

Richard Canady has served in senior science policy roles for human health risk assessment for the White House, Food and Drug Administration and the Centers for Disease Control as well as for consulting and nonprofit corporations for a variety of government and industry clients in US and Europe. Particular interests are health promotion, safe development of novel technology and balancing bias across stakeholder perspectives. Richard received a PhD in neurophysiology and behavior from the Rockefeller University and maintained certification from the American Board of Toxicology (DABT) for 15 years.

Brent R. Kobielush, Ph.D.
Director, US Regulatory Affairs, Cargill Inc.

Dr. Brent Kobielush received his B.S. from Bethel University (St. Paul, MN) in Chemistry and a M.S. and Ph.D. from the University of Rochester School of Medicine and Dentistry (Rochester, NY) in Toxicology. From 2009 – 2015, Brent was the Manager of Toxicology for General Mills where he was responsible for assuring the chemical composition of all General Mills’ products meets applicable product safety and regulatory standards. Currently, Brent is the Director, U.S. Regulatory Affairs at Cargill, Inc. where he provides leadership and technical regulatory direction to ensure that Cargill products and processes are compliant with all applicable US FDA food laws/regulations.

Brent is currently a member of many professional organizations including the Society of Toxicology (SOT), the Institute of Food Technologists (IFT), and the International Association of Food Protection (IAFP). He has served as the Secretary of the Toxicology and Safety Evaluation Division at the Institute of Food Technologists (IFT), President of the Northland Regional Chapter and Food Safety Specialty Section at the SOT, Chair of the Food and Chemical Safety (FCS) Committee at the International Life Sciences Institute of North America (ILSI NA) and Chair for the Chemical Management and Regulatory Inspection and Compliance Committees at the Grocery Manufacturer’s Association (GMA). He currently serves as a board member for the Food Allergy Research and Resource Program (FARRP) at the University of Nebraska, is a member of the Joint Institute for Food Safety and Applied Nutrition’s (JIFSAN) Advisory Council at the University of Maryland, and is a governor-appointed member of the Minnesota Food Safety and Defense Task Force (MNFSDT).

Patrick Elias, Ph.D., DABT
Senior Toxicology Manager, Food Protection Dept, Lamb Weston

Received a PhD in Toxicology from Washington State University in 2008 and have served as a toxicologist in the consumer product industry since, with the last four years focused on food toxicology at Lamb Weston. Responsible for identifying existing and emerging chemical hazards and overarching chemical regulations impacting packaging and finished food products and developing strategies for compliance. This includes the development and continuous improvement of the corporate allergen policy and procedure and developing corporate guidance for validating and verifying allergen removal to prevent cross-contact, in addition to developing novel research methods to understand cross-contact issues with problematic matrices, such as oil and finished product. Developing strategies to comply with FDA and state regulations impacting chemicals of concern in packaging and finished product, including proposition 65 compliance for all finished products and developing mitigation strategies.