

## IFSH Seminar Series

Thursday, September 3, 2015

11:00 AM – 12:00 PM

Bldg. 90, Room 100, Moffett Campus

### **Nathan Anderson, Ph.D.**

Research Agricultural Engineer  
Division of Food Processing Science and Technology  
U.S. Food and Drug Administration

### **“FSMA – Pathways to Compliance”**

#### **Biosketch**

Dr. Anderson joined the FDA in 2006 as a Research Agricultural Engineer in the Center for Food Safety and Applied Nutrition (CFSAN)\Office of Food Safety. He received his Ph.D., M.S., and B.S. degrees in Agricultural and Biological Engineering from The Pennsylvania State University. Dr. Anderson serves as a technical expert in the review of pasteurization and sterilization processes and aseptic packaging technologies submitted to the FDA. His primary research interests lie in the area of thermal and non-thermal methods of pasteurization and sterilization of foods, aseptic processing, and risk assessment. Dr. Anderson is currently leading the Institute for Food Safety and Health (IFSH) Low Moisture Foods Safety Task Force and investigating methods for microbial decontamination of these foods.

#### **Abstract**

With the final rule for FSMA preventive controls due August 30th, industry must implement and validate prevent control measures. Dr. Anderson will provide an overview of pertinent regulations, discuss pathways to compliance, and review validation considerations as they relate to traditional and novel processing technologies.