Dr. Yuhuan Chen is an Interdisciplinary Scientist at the FDA Center for Food Safety and Applied Nutrition. She provides expertise as a microbiologist and risk modeler in the Risk Analysis Branch within the Division of Risk and Decision Analysis, Office of Analytics and Outreach. Prior to joining FDA in 2010, Yuhuan was Director of Science Policy, Food Protection at the Grocery Manufacturers Association, where she held several positions on food-safety preventive controls over ten years. At FDA, she provides leadership and coordination for multidisciplinary risk assessment activities, including approaches to integrating molecular subtyping and quantitative baseline data for assessing risk from *L. monocytogenes*, the applications of FDA-iRISK® and risk assessments in support of FSMA implementation.

Yuhuan graduated from Peking University with a B.S. in Biology, and earned her M.S. in Nutrition from Eastern Illinois University and Ph.D. in Food Microbiology from Rutgers University. An active member of the International Association for Food Protection (IAFP), she serves on the IAFP annual meeting Program Committee and on the editorial board of *Applied and Environmental Microbiology*. She is past chair of the IAFP Microbial Modelling and Risk Analysis Professional Development Group, and past chair of the Technical Committee of the U.S. Interagency Risk Assessment Consortium (IRAC).

Dr. Betsy Booren currently serves as Senior Policy Advisor for Olsson, Frank, Weeda, Terman, and Matz. She works with the food industry to ensure regulatory compliance and provides informed analysis on a variety of issues including food safety, human nutrition, animal health, biotechnology, food quality and processing, new technologies and public health initiatives. Before joining the OFW Law in August 2016, Dr. Booren spent seven years at the Meat Institute and its affiliated organizations. She held a variety of roles, including Vice President of Scientific Affairs as well as President for the Foundation of Meat and Poultry Research and Education. In these positions, she developed the scientific policy platform for the meat and poultry industry and leveraged the industry's scientific needs leading to better understanding of pathogens of concern for the industry.

Dr. Booren currently sits on the USDA's National Advisory Committee on Meat and Poultry Inspection. She is an active member of the International Association for Food Protection, Institute of Food Technologists, and American Meat Science Association, where she had served on the Board of Directors. She earned a bachelor of science from Michigan State University, a master of science from University of Nebraska-Lincoln, and a Ph.D. from Texas A&M University.

Peter J. Taormina, Ph.D. is President of Etna Consulting Group, a company that provides solutions and strategies for enhancing and maintaining effective food safety and quality systems. Peter has previously held food safety and quality related positions at Smithfield Foods, The Coca-Cola Company, and The University of Georgia, and has advanced the safety, quality, and regulatory compliance of a wide variety of food products in the marketplace. He is a past recipient of the Harold Barnum Industry Award from the International Association for Food Protection and the Scientific Achievement Award from the North American Meat Institute.

Dr. Taormina earned his B.S. in Biology from Valdosta State University, and M.S. and Ph.D. degrees from the Department of Food Science and Technology and Center for Food Safety, University of Georgia. He frequently presents on subject of food safety microbiology and has published several peer-reviewed journal articles and book chapters on food safety microbiology. He has volunteered in various capacities for organizations and associations that advance the safety and quality of food.

Dr. Marcel Zwietering is Professor in Food Microbiology at Wageningen University. He did an MSc Biotechnology at Wageningen University. In 1993 he received there also his Ph.D. (cum laude) on a thesis with the title 'Modeling of the microbial quality of food'. He continued as assistant and later associate professor in the Food Process Engineering group, working on quantitative microbiology and risk assessment. In 1995 he spent a sabbatical half year in the Unilever research lab in Colworth House, UK. In 1998 he moved to the research lab of Danone, Le Plessis Robinson in France, where he worked on quality control of starter cultures, investigation of the symbiosis, metabolic flux analysis, and quantitative risk assessment.

Since January 2003 he is professor in Food Microbiology at Wageningen University. Within this he chairs research subjects in the domain of food safety management, risk analysis, fermentation, detection and hygiene, eco-physiology and functional genomics are investigated. He has published 183 papers in peer-reviewed scientific journals and has a h-factor of 36 (October 2017 WoS). Marcel is editor of the International Journal of Food Microbiology and active in many national and international expert bodies. He teaches courses in Food Microbiology, Advanced Food Microbiology, Food Safety Risk Assessment, Food Safety Management, and is also involved in courses in risk communication. Together with the toxicology department he has developed a MOOC (massive open online course) on Food Safety. Personal page: http://www.wageningenur.nl/en/Persons/Marcel-Zwietering.htm. Laboratory page: http://www.fhm.wur.nl

Dr. Tom Ross is a food microbiologist specialising in mathematical modelling of the microbial ecology of foods, which is important science for innovation in food safety management and food preservation. Tom and his colleagues develop mathematical models and science-based decision-support software tools that are now widely used by the food industry and by governments in Australia and internationally. Tom has written >140 scientific papers and book chapters, and has served on numerous expert committees concerned with science-based food safety management for Australian government and industry organisations and international organisations including the United Nations' FAO and WHO, and the USFDA.

Tom is Director of the ARC Industrial Transformations Training Centre for Innovative Horticultural Products at the University of Tasmania. He has supervised or co-supervised 26 successful PhD students most of whom now work in industry or government. Tom was appointed to the International Commission on Microbiological Specifications for Foods in 2008. In 2014 Tom received the Keith Farrer Award from the Australian Institute of Food Science and Technology for his achievements in research and education in food science. Tom is energetic in translating the results of science into practical outcomes for people and society and encourages and assists his students to be able to clearly communicate why Science is important for everyone.

Dr. Bala Kottapalli is currently working as a Sr. Principal Microbiologist at ConAgra Foods, Inc. in the Food Safety and Microbiology Division. Prior to joining ConAgra Foods, Dr. Kottapalli worked as a Senior Scientist at Kraft Foods in the Food Safety & Microbiology Division from December 2008-April 2012. During his term at Kraft Foods he provided microbiological support for Biscuit and Bars operations. Dr. Kottapalli also worked as a Microbiologist/Lab Manager at the Institute for Environmental Health, Inc. (IEH), Seattle, Washington for 4 years.

Bala obtained his Ph.D. in Food Safety and M.S. in Cereal Science, as well as a minor in Statistics from North Dakota State University, Fargo, North Dakota. He also has a Masters in Applied Statistics from Penn State University. He obtained his B.S. degree in Dairy Engineering/ Technology from Osmania University, India. Bala is also an appointed member of National Advisory Committee for Microbiological Criteria for Foods (NACMCF). Bala recently completed ASQ Certified Quality Engineer certification requirements. In his current role, Bala is responsible for developing and designing policies relating to HACCP/Food Safety Plans, Hygienic Zoning, and Finished Product testing. He also assisted food industries in developing microbiological specifications for Supplier Approval Program. A significant portion of his career was also dedicated is designing and developing of mathematical models, acceptance sampling plans, statistical process control tools for improving industry related food safety programs.