



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. 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.