

**SPEAKER BIOGRAPHIES**

**Session 1: Thursday, October 1<sup>st</sup> 2009  
8:40 to 11:55 am**



**Mr. John Weisgerber**  
Weisgerber Consulting, LLC

John Weisgerber graduated from Purdue University in 1970 with a B.S. in Biology. He spent over 33 years working in various aspects of quality, food safety and regulatory systems management with Oscar Mayer/Kraft Foods. During his career he worked at five Oscar Mayer/ Louis Rich manufacturing facilities across the US. In addition, John continues to be an instructor for the AMIF Listeria Intervention & Control Workshop, has co-authored an AMIF White Paper on Airborne Listeria, has volunteered through the United Nations to provide food processing expertise to the government of Lesotho and was a contributor to the AMIF Listeria Control Manual published in MMT December 2003.

John retired from Kraft in May 2004 as Director of Quality for the Oscar Mayer, Louis Rich, Boca Foods, Tombstone, DiGiorno and Jack's Pizza brands. Since then, he has formed Weisgerber Consulting, LLC to provide quality and food safety system support to the food processing industry. He has presented Process Control and Quality System seminars at the Alkar Processing Validation Seminar in May 2005 and the Food Safety World Conference and Expo in March 2006. Additionally he has published an article in the April/ May 2006 issue of Food Safety Magazine titled "Automating Process Controls with a Supply Chain View".



**Ms. Hélène Couture**  
Chief, Evaluation Division,  
Bureau of Microbial  
Hazards, Food Directorate,  
Health Canada

Hélène holds a Bachelor of Science in Microbiology from Laval University in Quebec City and also holds a Diploma in Administrative Sciences, issued by the University of Montreal.

She started working for the Evaluation Division, Bureau of Microbial Hazards, Health Canada in 1982 as a Scientific Evaluator. She became Head of the Policy section and was responsible for the development of policies, standards and guidelines related to microbiological hazards in foods. She was also responsible for the coordination of method development related to microorganisms (in food), as well as the review of food industry submissions for the control of foodborne microorganisms.

As of July 2008, she is the Chief of the Evaluation Division. Since 1997, she has been the Head of the Canadian Delegation for the Codex Committee of Food Hygiene and she is also an active member of many other Codex working groups concerning safety issues including dairy products, fresh fruits & vegetables, egg products, powder infant formula, etc.



**Dr. Ewen Todd**  
Michigan State University

Ewen C. D. Todd, Ph.D., Professor, Advertising, Public Relations and Retailing, Michigan State University. In this role he conducts research with faculty in different disciplines on consumer food safety preferences, better food recall strategies, improved hygiene in child care centers, safe product labeling and communication issues, risk assessment and management; organizes conferences on harmonization of *Listeria* regulations; and discusses issues surrounding consumption of raw milk and raw milk cheese.

He has established international linkages in Spain, China, Korea, Uganda, Lebanon and Dubai; has served as the Director of the Food Safety Policy Center and the National Food Safety and Toxicology Center at Michigan State University; and is also Adjunct Professor in the Department of Food Science and Human Nutrition. In these positions, Dr. Todd directed policy initiatives in food safety, and coordinated research in microbiology, toxicology, epidemiology, risk assessment, and social science in the area of food safety, distance education programs, and outreach in the community. He was formerly a research scientist for 33 years with the Bureau of Microbial Hazards, Health Products, and Food Branch, Health Canada.

He served on the FAO/WHO expert consultation for producing a risk assessment for *L. monocytogenes* in ready-to-eat foods. He is a recipient of the Government of Canada Distinctive Service Award for extraordinary teamwork and support to the Science and Technology Community; the Excellence in Science Award for 1998 by Health Canada; the Deputy Minister's Award of Team Excellence; and the Professional Institute of the Public Service of Canada Gold Medal for Pure and Applied Science. He is also a Fellow of the International Association for Food Protection, and a University Outreach and Engagement Senior Fellow at Michigan State University. He received his B.Sc. in Bacteriology and his Ph.D in Bacterial Systematics from Glasgow University, Scotland.




**Dr. Linda Saucier, Ph.D.,  
agr., chem**  
Professor, Université Laval

Dr. Linda Saucier is an associate professor in the Department of Animal Science and an associate member of the Institute of Nutraceuticals and Functional Foods (INAF). She is also an adjunct professor in the Faculty of Veterinary Medicine at Université de Montréal. Prof. Saucier holds a Bachelor's (1986) and a Master's (1990) degree in food science and technology from Université Laval. Her Master's research focused on the anti-infectious properties of lactic acid bacteria used in fermented dairy products.

Before pursuing her doctorate, Dr. Saucier worked for three years in the dairy industry with Agrinove-Groupe Lactel as quality control laboratory supervisor and research and development scientist. She completed her Ph.D. (1997) in the Department of Microbiology at the University of Alberta on the regulation and production of bacteriocins produced by *Carnobacterium piscicola*. Following her doctoral studies, she worked for over six years at the Food Research and Development Centre of Agriculture and Agri-Food Canada in Saint-Hyacinthe. In 1999, she won the International Meat Secretariat Prize for meat science and technology and human nutrition for her essay "Meat Safety: Challenges for the Future."

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|  | <p>Since her arrival at Université Laval in September 2003, she has notably been responsible for the undergraduate course “Animal Products from Farm to Table” in the bovine and dairy production certificate and the course “Hygiene and Animal Pathology in the agrology program, as well as the graduate course “Science of Animal Products” in the animal science, food science and technology and agricultural microbiology programs. Her research program is focusing on microbial ecology and the microbial quality of meat. She is interested in the bacterial stress response associated with the efficacy of antimicrobial systems, and works to develop novel strategies to control microorganisms, notably by the use of natural compounds for food preservation.</p> |
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**Session 2: Thursday, October 1<sup>st</sup> 2009**  
**1:00 to 5:05 pm**

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|  <p><b>Dr. Mansel Griffiths</b><br/> DFO/NSERC Senior<br/> Industrial Research Chair in<br/> Dairy Microbiology<br/> Director, Canadian<br/> Research Institute for Food<br/> Safety<br/> Guelph University</p> | <p>Dr. Griffiths obtained his BSc degree from North East London Polytechnic and his PhD from Leicester University. He joined the Hannah Research Institute, Ayr, Scotland in 1974. In 1990 Dr Griffiths was appointed to the Dairy Farmers of Ontario/NSERC Industrial Research Chair in Dairy Microbiology in the Food Science Department, University of Guelph. Dr Griffiths is also Program Chair for the M.Sc. in Food Safety and Quality Assurance and is the Director of the Canadian Research Institute for Food Safety. In 2006 he was appointed Visiting Professor at Jinan University, China.</p> <p>His current research interests include rapid detection of foodborne pathogens; factors controlling growth and survival of microorganisms in foods; and beneficial uses of microorganisms. Dr Griffiths has authored more than 250 peer-reviewed articles.</p> <p>Dr Griffiths is an Editor of Applied and Environmental Microbiology, an Associate Scientific Editor of the Journal of Food Science, a member of the Executive Editorial Board of Journal of the Science of Food and Agriculture, and serves on the editorial boards of several leading food microbiology journals. He serves on the Expert Scientific Advisory Committee for Dairy Farmers of Canada and chairs the Canada IDF Coordinating Committee on Food Safety and the International Advisory Board of “Biotracer”, an EU Project. He was the recipient of the International Association of Food Protection Maurice Weber Laboratorian of the Year for 2002. He served on the Ontario Meat Inspection Review, Expert Scientific Advisory Committee in 2004 and currently sits on the Expert Advisory Committee of the Listeriosis Investigative Review.</p> |
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**Dr. Andrew L. Milkowski, Ph.D.**  
Adjunct Professor,  
University of Wisconsin

Andrew Milkowski serves as an Adjunct Professor in Muscle Biology Laboratory of the Department of Animal Sciences at the University of Wisconsin, Madison, WI (USA). He received his bachelor of science degree in chemistry from the University of Illinois Champaign-Urbana, and Ph.D. in biochemistry from the University of Wisconsin, Madison.

Dr. Milkowski lectures in a variety of Animal Science courses and co-directs short courses in meat processing at the Muscle Biology Laboratory. He also is a member of the executive committee of the Food Research Institute and consults in many of the food safety related activities of the Institute.

Prior to joining the University of Wisconsin, Dr. Milkowski was a Kraft Foods Fellow in the Oscar Mayer Division of Kraft Foods. There he was the leader for basic and applied research activities covering food chemistry, ingredient technology, sensory evaluation, product quality and food safety of processed meat products.

He is a member of the American Meat Science Association, Institute of Food Technologists, International Association for Food Protection and the American Chemical Society. He has been active with the American Meat Institute serving as chair of the nitrite subcommittee of the Scientific Affairs Committee.

Dr. Milkowski has received the American Meat Institute Industry Advancement Award and American Meat Science Association Meat Processing Award.



**Dr. Lynn McMullen, Ph.D.**  
Professor, University of Alberta

Lynn McMullen is a Professor of Food Microbiology at the University of Alberta. She was educated at the University of Alberta and completed a short post-doctoral position at the University of Saskatchewan prior to her appointment at the University of Alberta.

Her primary research focus is on the use of novel techniques to improve the microbial safety and quality of meat products. She is co-founder and Chief Scientific Officer of CanBiocin, Inc., a biotechnology research company that is developing lactic acid bacteria for use as antimicrobials in food, feed and human applications.

She is the Scientific Lead of the Meat Safety and Processing Research Unit, a level II biocontainment meat processing research facility where research on foodborne pathogens can be done in meat products. She has mentored over 40 students in the past 15 years and teaches food microbiology, food safety and food fermentations. Her research program strives to provide the meat industry with relevant and practical solutions to long term food quality and safety issues.



**Dr. John Butts**  
Vice-President Research  
Land O’Frost, Inc

Dr. John Butts has a B.S. Agriculture and M.S. Food Science from Kansas State University, and a Ph.D. Food Science from Purdue University. He joined Land O’Frost, Inc. as Director of Research in 1974.

He is a member of IFT (Institute of Food Technologists), American Society for Quality, Poultry Science, American Meat Science Association, Institute of Packaging Professionals, and International Association of Food Protection. He is on the American Meat Institute Board of Directors, and active member of their Scientific Affairs Committee, Meat Inspection Committee, Facility Design Task Force, and AMI Listeria Intervention and Control Workshop team.

He has made over 100 presentations in trade shows, expositions, workshops and scientific meetings, and been presented with many industry and academic awards.

**Session 3: Friday, October 2, 2009**  
**8:30 am to 12:00 pm**



**Mr. Peter Stein**  
Director of Quality  
Assurance and Food Safety,  
Piller’s Corporation

Mr. Peter Stein serves as the Director of Quality Assurance and Food Safety at Piller’s Corporation as well as corporate sanitation program responsibilities.

He graduated from the University of Waterloo in 1983 with a B.Sc. in Biology and spent 26 years working in the food and specialty chemical industries and developed a strong Food industry experience as Production supervisor, QA Technician, and R&D Manager. Peter’s expertise is in chemistry and sanitation. He worked for 20 years as Plant Hygiene Manager for JohnsonDiversey and as a Meat Industry Specialist for many food companies including Coca Cola, Labatt’s Brewing, Bittner Packers, Kretschmar Foods, Shopsy’s Foods, and Piller Sausages.

Mr. Stein belongs to the Canadian Meat Council’s Technical Committee and *Listeria* Working Group.



**Dr. Florence Dubois-Brissonnet, Ph.D.**  
Professor, AgroParis-Tech,  
INRA, France

Florence Dubois-Brissonnet is Associate Professor in food microbiology at AgroParisTech, the leading Institute of Technology for Life, Food and Environment in Paris (France). She is an engineer from the Institute of Higher Education of Agriculture Sciences in Montpellier (France) and PhD in applied biology and biochemistry from the University of the Sciences of Reims (France).

Her general teaching responsibilities include food microbiology and food safety. She belongs to the research unit AgroParisTech-INRA “bioadhesion and hygiene of materials” and she focuses her researches on the mechanisms of resistance and adaptation of Gram-negative bacteria towards natural antimicrobials and disinfectants. She has published over 25 refereed papers or chapters of book in this field.



**Dr. Ruby Lee, Ph.D.**  
Chief Microbiologist,  
Guelph Food Technology  
Centre

Dr. Ruby Lee completed her M.Sc. in Microbiology, Ph.D. in Food Science & Technology, and Postdoctoral Scientist in Animal Science from Iowa State University, with focus on the development of rapid microbial methods, study of mode of action of food-grade phosphates used in meat industry, and application of food irradiation in the food industry.

After extensive experience as the Laboratory Director and the HACCP Project Leader at Boehringer Ingelheim, Biovet USA, and Tyson Foods in USA, Dr. Lee has joined Guelph Food Technology Centre since 2002. As the Chief Microbiologist, Dr. Lee provides training services via creating and delivering GFTC and customized microbiology and HACCP workshops, provides consulting services via microbiology program assessment, troubleshooting, and HACCP program development and validation, and provides auditing services via GFTC AudiTech Audit and GFTC/AIBI HACCP Accreditation Audit.



**Dr. Richard Holley, Ph.D.**  
Professor, University of  
Manitoba

Rick Holley is currently Professor, Food Microbiology and Food Safety, Department of Food Science, University of Manitoba. He has published over 150 papers in peer reviewed journals, a book and book chapters. Research interests include microbial ecology of meats, use of natural antimicrobials in food, and zoonotic pathogens in animals and the environment.

He is a former head of the Department of Food Science and chair of the Canada Committee on Food. He is presently chair of the International Standards Organization Technical Committee 34 for Food and Agriculture in Canada and has served on NSERC, Killam Research Foundation and CRC committees in Canada.

He is a Fellow of the Canadian Institute of Food Science and Technology and has received awards for research and outreach accomplishments from the CIFST, the University of Manitoba, and the Canadian Meat Council.