

September 24, 2019



**Agriculture  
and Markets**

**RECOGNIZED FOOD PROCESSING AUTHORITIES**

See also:

<http://www.afdo.org/foodprocessing>

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<p><b>Dr. Brian A Nummer,</b> <b>PhD</b> USU Food Safety Extension 8700 Old Main Hill Logan, UT 84322</p>	<p>This process reviewer <b>does not</b> review the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Scheduled Process</p> <p><i>*please contact for availability</i></p>
<p><b>Alfred Bushway, PhD</b> University of Maine Hitchner Hall 109 Dept. of Food Science &amp; Human Nutrition Orono, Maine 04469</p> <p>Phone: (207)-581-1629 E-mail: <a href="mailto:bushway@maine.edu">bushway@maine.edu</a></p>	<p>This process reviewer has given no indication if the ingredients are reviewed for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process reviews</p>
<p><b>Al Wagner, PhD</b> Texas A&amp;M University TAMU-2134 225 Horticulture Department College Station, Texas 77843-2134 Phone: (979)-845-7023 Fax: (979)-845-8906</p>	<p>This process reviewer <b>does not</b> review the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process reviews Specializes in: Acidified Foods</p>

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<p><b>PTI Consulting Group, Inc</b> <b>A Division of Paster Training, Inc.</b> 25 Swinehart Rd Gilbertsville Pa 19425 Tara Paster, President <a href="mailto:Tara.Paster@PasterTraining.com">Tara.Paster@PasterTraining.com</a> Melissa Vaccaro, Vice President <a href="mailto:Melissa.Vaccaro@PasterTraining.com">Melissa.Vaccaro@PasterTraining.com</a> George Zameska, Sr. Consultant Barry Parsons, Sr. Consultant Phone: (610) 970-1776 Fax: (610) 970-1760</p>	<p><b>When requested</b>, this process reviewer also reviews the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Schedule Process</p> <p>Reduced Oxygen Packaging Plan Reviews: vacuum packaging, sous vide, cook chill, MAP Acidified Foods Drying Fermentation</p>
<p><b>Shel Westman</b> Food Service Associates P.O. Box 253 Dunkirk, NY 14048 Phone: (716) 366-5028 x123</p> <p>Email: <a href="mailto:shelwestman@roadrunner.com">shelwestman@roadrunner.com</a></p>	<p>This process reviewer has given no indication if the ingredients are reviewed for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Schedule Process</p> <p>Reduced Oxygen Packaging Plan Reviews: cook chill</p>

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<p><b>Professor Laxman Kanduri Tri</b> State Food Consultants 5 Pepper Road Princeton, New Jersey 08540 Phone: (732) 951-9485 FAX: (732) 951-9485</p>	<p>This process reviewer also reviews the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Specializes in: Processed Fish</p>
<p><b>Roger C. Tollefsen</b> 23 Bay Ave W Hampton Bays, NY 11946 Phone: 631 740-0381 Email: <a href="mailto:nyseafood@msn.com">nyseafood@msn.com</a></p>	<p>This process reviewer also reviews the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Scheduled Process Specializes in: Processed Seafood</p>
<p><b>Dr. Yundong Chi-Zhang</b> Laboratory Director Food Safety Research Laboratory 1090 Bristol Rd, Suite 3 Mountainside, NJ 07092 Phone: (908) 803-0089 Fax: (908) 580-0238 Email: <a href="mailto:yundong@aol.com">yundong@aol.com</a></p>	<p>This process reviewer also reviews the ingredients for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Review Scheduled Process Reduced Oxygen Packaging Plan Reviews: Vacuum packaging</p> <p>Specializes in: Canned Foods, Processed Fish, Meat and Poultry Processing and Tomato Based Products</p>
<p><b>Daniel Coto</b> EHA Consulting Group, Inc 7904 Starburst Drive Baltimore, MD 21208 Phone: (410) 484-9133 Fax: (410) 484-9515 Website: <a href="http://www.ehagroup.com">www.ehagroup.com</a></p>	<p>This process reviewer has given no indication if the ingredients are reviewed for legality, GRAS status and correct use for the function they are being considered for.</p> <p>Food Process Reviews Scheduled Process</p>