

CONSULTANT LIST



Consultants



Hugh Byrnes

Experience: Commercialization and troubleshooting of plant-based cold-formed protein bars, granola bars, energy bars

Email: hbyrnes@englishbayblending.com

Walter Dullemond

Experience: 1. Consulting team with combined 40 years of experience in food science, microbiology, food manufacturing, food safety and formulation. 2. B.Sc Microbiology, M.Sc. Chemistry. 3. Strong knowledge of functional ingredients, product development and formula optimization for functionality and shelf-life. Experience in a wide array of foods.

Email: walter@ftcinternational.com

Phone: 604-288-2719

Website: www.ftcinternational.com

LinkedIn: <https://www.linkedin.com/company/1689842/admin/>

Felicia Loo

Experience: 10 years of experience with developing, maintaining and implementing various food safety management. Felicia Loo is a Certified SQF Consultant and Certified Food Scientist. We focus on making food safety easy for you and your team including -Process and Audits Support - Training Programs-Management Systems Development & Implementation

Email: info@sfpmfoodconsulting.com

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You may find the list listed based on your first name.

Consultants



Jerzy Zawistowski

Experience: About 40 years' experience in managing technical personnel and complex activities in the field of food R&D, product development, food formulation, analytical, clinical and food regulations. About 20 years of experience in the discovery and commercialization of functional foods, nutraceuticals and dietary supplements.

Email: jzawist@shaw.ca

Phone: 604-732-9331

Oscar Rodriguez-Gonzalez

Experience: Oscar's (PhD, CFS, ASQ-CQE, ISSP-CSP) recent projects include improving the performance of an automated vending network, assisting with growing/distributing sprouts/microgreens, co-manufacturing tomato sauce, researching the implementation of SDG 12 (Resource Efficiency, Food Loss/Waste), and conducting/receiving food safety audits.

Email: educate@rodriguez-gonzalez.net

Phone: 778-707-5354

Website: http://twitter.com/food_reno

LinkedIn: <http://www.linkedin.com/in/rodriguezgonzalez/>

Lara Tiro

Experience: 15+ years of product development and commercialization experience covering various food categories, backed by a Degree in Food Science and Business. Focus on sourcing specialty and niche ingredients. Manage pilot trials to commercial runs, whilst keeping to quality and safety standards so you can focus on scaling your business.

Email: lara@rebelbotanica.ca

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LinkedIn: <https://www.linkedin.com/in/laratiro/>

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Consultants



Ron Wasik, PhD

Experience: RJW Consulting Canada provides a wide variety of services to the agri-food industry.

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Phone: 604-943-0553

Website: www.rjwconsultingcanada.com

Sharon Grewal

Experience: (1) Regulatory: product label reviews, supplier and ingredient approvals, regulations and claims research (2) R&D: product formulations, ingredient and supplier research, technical support and commercialization (3) Processes & Procedures: developing and maintaining documentation such as SOPs and references/guidelines, managing systems such as supplier documentation and other continuous improvement initiatives. Manufacturing experience in cereal and snack extrusion, granola and cereal conveyor drying/baking/toasting, tortilla baking and chip frying, oatmeal and seasoning dry blending.

Email: sharon@koraconsulting.ca

Phone: 604-358-1275

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Website: www.koraconsulting.ca

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Helen Xie

Experience: Armed with a Master of Food Science degree from UBC, Helen embarked on her journey as a Lab Technician in a national bakery facility. There, she honed her skills and steadily progressed to oversee food safety management across multiple operations spanning Canada and the US. Helen possesses extensive experience in assisting clients, scaling from startups to large food facilities, with a proven track record of guiding companies to achieve excellent scores under GFSI (BRC, SQF), and Organic audit schemes. Moreover, Helen conducted various tasks including label verification, due diligence inspections for company mergers and acquisitions, offering support for import/export documentation, and providing Food Safety Training (An accredited HACCP Lead Trainer).

Expertise in:

(1) Initial Food Safety / HACCP plan set up and continuously improvement; (2) Gap Analysis/ 2nd party audit of GFSI (BRC, SQF, PrimusGFS, CanadaGap) scheme, Organic Audit (3) Preventive Control Plan set up for Import/ Export/ Interprovincial Trade (4) Label review (5) Legislation compliance

Area of Expertise includes:

(1) Beverage and Bottled Water (2) FFV- Fresh Fruit and Vegetables (Farm, Packhouse, S&D) (3) Manufacturing Goods (Bakery & Chocolate & other confectionary)

Contact information:

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