



# AMERICAN SOCIETY FOR QUALITY



## Food, Drug and Cosmetic Division Region 12B

### **RISK ASSESSMENT & MITIGATION FOR FOOD, DRUGS, COSMETIC AND DIETARY SUPPLEMENTS** PANEL DISCUSSION WITH INDUSTRY EXPERTS

**When: Thursday, October 28rd, 2010**

**Where: CIMA Laboratories, 7325 Aspen Lane N. Brooklyn Park, MN 55428**

**Time: 6:00pm - 8:30pm**

**Cost: FDC Members \$20, FDC Non-members \$30. Participants will receive (.3 R.U.s)**

#### **Presentations**

**1) Food Industry Risk Management: Global Trends and Emerging Issues in Food Safety**

*Mary Rosendahl – Rosendahl Consulting*

Mary is the founder and principal consultant for Rosendahl Consulting. She has over 20 years of experience managing technical food programs and business relationships in North America, Asia, Pacific Rim, Middle East, Latin America, and Europe.

Mary will describe how the U.S. food supply chain is becoming increasingly global in nature with 53% of imported food products coming from developing countries where food safety regulations may or may not exist. This adds complexity to the management of risk through the food supply chain and can have major effects on overall food safety.

**2) Best Practices in Risk Management – A Comparison between Industries**

*Larry Hodgins – IntegriPharm Consultants*

Larry has nearly 30 years of experience in the pharmaceutical and combination drug / device industry. He is the founder and principal partner in IntegriPharm Consultants which has customers in the pharmaceutical, nutritional supplements and cosmetics industries.

Larry will describe the uses of risk management and mitigation techniques that he has seen across those industries in his practice.

**3) Why Risk Matters – an overview of Risk Management in Cosmetics, Dietary Supplements/ Food Industries.**

*William Bennet - WorldView Food Products*

Bill is founder and president of WorldView Food Products with over 30 years of R&D and Quality experience in food, dietary supplement and cosmetic industries. He is an author, auditor and trainer in HACCP principles for AIB International. More recently he applied food science and HACCP principles to the development of edible cosmetics and personal care products as Director of R&D for Intelligent Nutrients working closely with the founder of Aveda Corporation.

Bill will share his view of risks to human health through internal and external product consumption and the knowledge needed to prevent expensive product failures.

**Registration opens Monday, October 18<sup>th</sup>, 2010. Seats are limited to the first 50 registrants.**