



Science, Innovation, Risk Management

SCOTT HAGEDORN, Ph.D.
www.srhfoodsafety.com

Professional Background

- Four decades of industrial leadership in R&D, innovation and regulatory compliance spanning biotechnology, taste & nutrition.
- Science-based regulatory risk management insights that support food product innovation to meet the demands of a global food supply
- Experience includes leading collaborative & cross functional global teams to promote innovation and workplace effectiveness.
- Experience in Food Science, Food Safety, Biochemistry, Molecular Biology, Public Health and Regulatory Science
- FSPCA Trained Preventative Control Qualified Individual (PCQI) and Regulatory Compliance Auditor



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Professional Experience

Employment Experience

- Kerry Taste & Nutrition (Beloit WI)
 - Food Ingredient Global Compliance – Principal Scientist
 - North America Taste Regulatory Group - Senior Manager
 - Global Harmonized System SDS (Sphera) - Project Manager
 - Flavor Modulation R&D and Regulatory Innovation Framework
 - LACF Shelf Stable Coffee Concentrates
- Givaudan / Quest International (Hoffman Estates IL)
 - North America Product Stewardship – Senior Manager
 - Taste & Food Ingredient Regulatory Group – Senior Manager
 - CPG Customer Regulatory Compliance
 - MSDS Database (Atrion / IHS) – Database Manager
- New Jersey Public Health Laboratories (Trenton, NJ)
 - CDC Biodefense Scientist
- Bush Boake Allen / Union Camp (Princeton NJ)
 - Natural Flavor Process Development
 - India Vanilla Cultivation Project
 - Savory Process Flavor Technology
 - Sensory Panel & Principal Component Analysis
 - Plant Biotechnology / Biopulping
- Celgene Corporation (Summit NJ)
 - Founding Scientist
 - Biotechnology Patents



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Education Experience

- University of Wisconsin – Madison WI (BS – Molecular Biology)
Plant Molecular Biology
- University of Minnesota – St. Paul MN (PhD – Biochemistry)
Microbial Metabolism Of Aromatic Chemicals
- Rider University – Adjunct Professor
Cellular Biology
- Bristol Myers Squibb Foundation / Smithsonian Institute
Building Bridges To The Future Partnership - Chair
K-12 Hands-On Science Education

Professional Association Experience

- Global Midwest Alliance – Volunteer Member
World Bank Private Sector Liaison Office
- Institute For Food Safety and Health (IFSH) – Volunteer Member
- International Associations of Food Protection - Member
Preventative Control Qualified Individual (PCQI)
- Institute of Food Technologists
Member, GRAS Symposium Chair,
Annual Meeting Organizer, Award Juror
- Chicago Hatchery Food Innovation Hub
Network Member
- American Society For Microbiology (ASM)
Journal of Bacteriology – Editorial Board, Author
- Annual Reviews of Microbiology
Biocatalysis For Natural Flavors – Author
- Microbial Metabolism and the Carbon Cycle
Symposium Chair, Editor, Author
- Flavor Extract Manufacturers Association (FEMA)
FEMA Regulatory Affairs Committee
FEMA Science Committee – Flavor Modulation Sensory Taskforce (IFT)
FEMA GRAS Poundage Survey 2015



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