

Andy Bennett, Ph.D., FIFST
Head of Food Safety, Nutrition & Regulatory Affairs – Europe

Professional Profile

Dr. Andy Bennett is a Senior Managing Scientist in Exponent's Health Sciences Center for Chemical Regulation and Food Safety where he leads the European Food Safety, Nutrition & Regulatory Affairs operation. He has a proven track record in quality and food safety leadership in the food industry and experience in food safety research and consultancy. Since joining Exponent in 2009, Dr. Bennett has led a diverse range of projects. His personal expertise and experience has been applied to such projects as managing and troubleshooting food contamination events (microbiological, chemical and physical hazards) and in the development and implementation of quality and food safety strategy and proactive quality and food safety management systems. Additionally he has led the work of specialists supporting client's navigation of the regulatory environment and developing regulatory submissions in such areas as novel foods, food additives and nutrition and health claims.

In his most recent assignment prior to joining Exponent, he was Global Director of Quality & Food Safety for Mars, Inc., where he gained experience in strategic change programs related to the organisational design and effectiveness of technical functions, and in transformation of business culture, capability, and process related to Quality Management and the scientific platforms underpinning an effective Food Safety Management strategy.

Dr. Bennett began his career in the discipline of food microbiology before leading quality, food safety, regulatory, and laboratory functions at a site, national, regional, and global level.

Academic Credentials and Professional Honors

Ph.D., Biological Sciences, University of Birmingham, UK, 1997

B.Sc. (Hons), Applied Biology, University of Bath, UK, 1992

Fellow of the Institute of Food Science & Technology (FIFST), 2009

Publications

Bennett AR, MacPhee S, Betts R, Post D. Use of enzyme pyrrolidonyl peptidase (Oxoid PYR test) to distinguish *Citrobacter* from *Salmonella* isolated from foods. *Letters in Applied Microbiology* 1999; 28:175–178.

Bennett AR, Greenwood D, Tennant C, Banks JG, Betts RP. Rapid and definitive detection of *Salmonella* in foods by PCR. *Letters in Applied Microbiology* 1998; 26:437–441.

Bennett AR, Davids F, Vlahodimou S, Banks JG, Betts RP. The use of bacteriophage-based systems for the separation and concentration of *Salmonella*. *Journal of Applied Microbiology* 1997; 83:259–265.

Bennett AR, Betts RP. Verocytotoxin-producing *E. coli* O157 in the UK. *European Food and Drink Review* 1997; 61–66.

Bennett AR, MacPhee S, Betts RP. The isolation and detection of *Escherichia coli* O157 by use of immunomagnetic separation and immunoassay procedures. *Letters in Applied Microbiology* 1996; 22(3):237–243.

Bennett AR, MacPhee S, Betts RP. Evaluation of methods for the isolation and detection of *Escherichia coli* O157 in minced beef. *Letters in Applied Microbiology* 1995; 20(6):375–379.

Presentations and Posters

Bennett AR. Food safety standards and implementation across a global business. Dubai 3rd International Food Safety Conference, Dubai, United Arab Emirates, February 24–27, 2008.

Bennett AR. Vendor assurance within an integrated food safety management program. Dubai 2nd International Food Safety Conference, Dubai, United Arab Emirates, February 22, 2007.

MacPhee S, Bennett AR, Betts RP. The EiaFoss automated ELISA system for the rapid detection of pathogens in foods—Evaluation of *Listeria* and *Campylobacter* detection systems. SAB Summer Conference, University of Lancaster, July 1998.

Bennett AR, Diez Aguirre J, Evans K, Sutherland J, Folkard G, Betts R. Investigation into the use of flocculation for the separation and concentration of foodborne pathogens. SAB Summer Conference, University of East Anglia, Norwich, UK, July 1997.

MacPhee S, Bennett AR, Turner A, Betts RP. Evaluation of Oxoid *E. coli* / coliform medium for the simultaneous enumeration of *E. coli* and coliforms from food. SAB Summer Conference, University of East Anglia, Norwich, UK, July 1997.

Bennett AR, MacPhee S, Betts RP. The detection and characterisation of *E. coli* verocytotoxins. SAB Summer Conference, University of East Anglia, Norwich, UK, July 1997.

Bennett AR. Implications of E. coli O157 for the food industry. E. coli O157 Seminar. Institute of Public and Environmental Health, University of Birmingham, UK, May 1997.

Bennett AR. The BAX system—Operation and results validation. Joint Meeting of the Professional Food Microbiology Group Accreditation Advisory Group and Affiliates, CCFRA, January 22, 1997.

Bennett AR, Betts RP. Rapid microbiological techniques applicable to the brewing industry. The Institute of Brewing Annual Meeting, Exeter College, Oxford University, September 26, 1996.

Betts RP, Bennett AR. Escherichia coli O157:H7—A UK perspective. NZ Institute of Food Science and Technology, Food Safety '96. International Symposium, E. coli and Emerging Pathogens—Significance to the Food and Dairy Industries, Auckland, Australia, September 1996.

Bennett AR, Greenwood D, Tennant C, Banks JG, Betts RP. Evaluation of Salmonella BAX system, a commercial PCR based detection system in foods. Joint New Zealand and Australian Microbiological Societies Annual Meeting, Christchurch, NZ, September 30–October 4, 1996.

Bennett AR, Betts RP, Greenwood D, Sobities CL, Fritschel SJ. Evaluation of BAX Bacterial Assessment System for Salmonella with comparison to the British Standard Method in meats, milk and poultry. 1996 IFT Annual Meeting, Abstracts 68C–12, p. 156.

Bennett AR, Greenwood D, Tennant C, Betts RP, Banks JG. The rapid and definitive confirmation of characteristic Salmonella colonies from selective and differential isolation media using the Quakicon BAX pathogen detection system. Food Authenticity, University of East Anglia, September 1–3, 1996.

Bennett AR, Greenwood D, Tennant C, Betts RP, Banks JG. PCR-based screening of foods for Salmonella. An evaluation of the Qualicon BAX pathogen detection system. Food Authenticity, University of East Anglia, September 1–3, 1996.

Bennett AR, Greenwood D, Betts RP, Banks JG. Evaluation of Salmonella BAX system. A PCR based system for the analysis of foods for foodborne Salmonella. 110th AOAC International Annual Meeting and Exposition, Orlando, FL, September 8–12, 1996.

Bennett AR, Greenwood D, Tennant C, Betts RP. The detection of Salmonella in foods by the use of a commercial PCR system. SAB Summer Conference, University of Bradford, UK, July 15–18, 1996.

Bennett AR, Greenwood D, Tennant C, Betts RP. The rapid and definitive confirmation of characteristic Salmonella colonies from selective and differential isolation media. SAB Summer Conference, University of Bradford, UK, July 15–18, 1996.

Bennett AR, Banks JG, Penn CW, Betts RP. Aqueous biphasic partition of foodborne pathogens. Colloquium 2—Separation Methods in Applied Microbiology. SAB Summer Conference, University of Bradford, UK, July 15–18, 1996.

Sobietes C, Bennett AR, Greenwood D, Betts RP, Banks JG. Evaluation of BAX for screening Salmonella. A rapid PCR based method for the analysis of foods for foodborne Salmonella. International Association of Milk, Food and Environmental Sanitarians (IAMFES), Seattle, WA, USA, June/July 1996.

Banks JG, Bennett AR, Greenwood D, Betts RF. Evaluation of Salmonella BAX system. A PCR based system for the analysis of foods for foodborne Salmonella. Symposium, Food Associated Pathogens, Uppsala, Sweden, May 6–8, 1996.

Bennett AR, Betts RA. Use of bacteriophage for the separation and concentration pathogenic microorganisms in food—A feasibility study. MAFF Research Programme Annual Review: Separation and Concentration of Microorganisms from Foods, Leatherhead FRA, Surrey, UK, February 21, 1999.

Bennett AR, Betts RP. The use of aqueous biphasic systems for the separation of microorganisms from foods. MAFF Research Programme Annual Review: Separation and Concentration of Microorganisms from Foods, Leatherhead FRA, Surrey, February 21, 1995.

Bennett AR, Vlahodimou S, Davids F Betts RP. The use of bacteriophage for the separation / concentration of Salmonella. SAB Summer Conference, University of Southampton, July 1995.

Bennett AR. Traditional and rapid methods for the isolation and detection of Escherichia coli in foods. FEMS / SAB Workshop: Foodborne Bacterial Pathogens, University of Nottingham, UK, 26 July 1994.

Bennett AR, MacPhee S, Betts RP. Evaluation of methods for the detection of Escherichia coli 0157:H7 in minced beef. Food Safety, 3rd International ASEPT Conference, Laval, France, 1–2 June 1994.

Bennett AR, Vlahodimou S, Betts RP, Banks JG, Penn CW. Partitioning of foodborne microorganisms in aqueous biphasic systems. Food Safety, 3rd International ASEPT Conference, Laval, France, 1–2 June 1994.

Bennett AR Betts RP. Evaluation of Rambach Agar and Salmosyst enrichment system for the detection of Salmonella in foods. 7th International Congress on Rapid Methods and Automation in Microbiology and Immunology, London, England, 12–15 September 1993.

Bennett AR, Bobbitt JA, Betts RP. Evaluation of the VIDAS system for the detection of pathogenic microorganisms in foods. 7th International Congress on Rapid Methods and Automation in Microbiology and Immunology, London, England, 12–15 September 1993.

Bennett AR, Bobbitt JA, McClaren M, Betts RP. The separation of pathogenic microorganisms from foods using aqueous biphasic systems. SAB Summer Conference, Nottingham University, 13–16 July 1993.

Bennett AR, Betts RP. Evaluation of Rambach agar and Salmosyst enrichment for the detection of Salmonella in food. SAB Summer Conference, Nottingham University, 13–16 July 1993.

Bennett AR, Bobbit JA, Betts RP. Evaluation of the VIDAS Listeria system for the detection of Listeria in foods. SAB Summer Conference, Nottingham University, 13–16 July 1993.

Bennett AR, Bobbitt, JA, Betts RP. An evaluation of the Locate Salmonella Screening Test. SAB Summer Conference, Nottingham University, 13–16 July 1993.

Prior Experience

Global Quality & Food Safety Director, Mars Inc., 2006–2009

Director of European Central R&D, Mars Inc., 2005–2006

R&D Lean Effectiveness Director, Europe, Mars Inc., 2004–2005

Head of Central Quality & Food Safety, Europe, Mars Inc., 2001–2004

European Food Safety Manager, Snackfoods, Mars Inc., 1999–2001

Microbiology Services Manager/Group Microbiologist, United Biscuits, 1997–1999

Senior Microbiology Research Officer, Campden & Chorleywood Food Research Association, 1993–1997

Professional Affiliations

- Industry Council for Development, Board of Directors, 2010–present Global Regulatory Affairs Working Group member , Global Food Safety Initiative (GFSI), 2010–present
- UK Institute of Food Science & Technology
 - member of the Professional Food Microbiology Group 2010–present
 - committee member of the Midlands Branch 2010–present
- International Association for Food Protection, 2010–present
- Society for Applied Microbiology, 2010–present
- UK Institute of Food Science & Technology, 2009–present
- Campden BRI – member of the Microbiology Panel 2010–present
- Campden BRI – member of the Quality Management Panel 2010–present
- Industry Council for Development, Board Member on behalf of Mars Inc., 2007–2009
- Member of Scientific Advisory Committee, ILSI Europe, 2006
- Risk Analysis in Food Microbiology Task Force, ILSI Europe, 2003–2005
- Emerging Microbiological Issues Task Force, ILSI Europe, 2003–2005
- CCFRA, Microbiology Panel & Working Parties member on behalf of United Biscuit, 1997–1999
- Leatherhead RA, Microbiology Committee member on behalf of United Biscuit, 1997–1999