

Exponent®
Engineering & Scientific Consulting

Emily Moyer, Ph.D.

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Professional Profile

Dr. Emily Moyer is a food scientist who advises companies on food safety, quality, and regulatory risk management. With more than 15 years of applied food safety leadership, she helps organizations design and evaluate food safety systems, identify industry best practices, and make practical, risk-based decisions amid evolving regulatory expectations and increasingly complex global supply chains.

Dr. Moyer consults with companies of all sizes across diverse food and beverage product categories, including fresh produce, baking, dairy, snack, and frozen foods. Her work often begins with helping clients across the farm-to-fork supply chain determine which regulatory requirements apply to their products, understand whether current programs align, and identify where the most significant risks lie across US-based and global regulatory frameworks. Her support spans both proactive program development and support during real-time crisis situations.

Dr. Moyer's technical expertise includes, but is not limited to:

- Food safety system design, gap analysis, and validation
- Risk assessment and prioritization under FSMA and global regulatory frameworks
- Regulatory strategy, applicability, and alignment with regulator expectations
- Recall preparedness, outbreak response, and root-cause investigations
- Evaluation and contextualization of microbiological, chemical, and operational data to support effective risk mitigation
- Development of food safety culture in support of audit- and inspection-readiness
- Sanitation, environmental monitoring and control programs
- Food safety training and technical communication
- Assessment of chemical hazards, including allergens and heavy metals
- Time-and-temperature controls and supply-chain food safety practices
- Food labeling and claims substantiation
- USDA National Organic Program
- Regulatory horizon scanning and development of science-based public comments

Before joining Exponent, Dr. Moyer held leadership roles in food manufacturing and at International Fresh Produce Association, where she worked closely with industry, regulators, and academic partners on sector-wide food safety challenges, regulatory policy development, and response to emerging risks. She

maintains active engagement with International Association for Food Protection (IAFP) and the Institute of Food Technologists (IFT), contributing to dialogue at the intersection of science, regulation, and industry practice.

Academic Credentials & Professional Honors

Ph.D., Food Science, Cornell University, 2018

B.S., Food Science and Technology, Iowa State University, 2011

IFT Fruit and Vegetable Products Division Outstanding Volunteer 2020

Cornell University PhD Degree Marshall, May 2018 Commencement Ceremony 2018

Cornell University Kosi Award in Food Science, 2018

FMI Foundation Food Safety Auditing Scholarship 2017

1st Place, Graduate Research Poster Competition, IFT Dairy Foods Division 2017

IFT Feeding Tomorrow Graduate Scholarship 2017

1st Place, Graduate Research Oral Competition, ADSA Dairy Foods Division 2016

Scholarship for Outstanding Achievement in Graduate Studies, WNYIFT 2014

USDA National Needs PhD Fellow in 'Food Safety for a Global Economy' 2014

Prior Experience

Director, Food Safety and R&D, Chabaso Bakery, 2024-2026

VP, Regulatory Compliance and Global Food Safety, International Fresh Produce Association, 2022-2024

Manager, Food Safety, United Fresh Produce Association, 2018-2021

Graduate Research Assistant, Cornell University, 2014-2018

Visiting Researcher, Embrapa Agroindustria de Alimentos, 2016

Quality Engineer, General Mills Inc., 2011-2013

Professional Affiliations

International Association for Food Protection

Institute of Food Technologists

Publications

Academic

Chaney RL, Forte D, Seyfferth AL, Smith RF, Abt E, McEntire JC, **Griep-Moyer ER**, Sanyal D, Davis DAP. Factors affecting cadmium accumulation and mitigation: a literature review to inform spinach and carrot producers. HortScience 2025; 60(11):1908–1917.

Griep-Moyer ER Monte Carlo simulation model predicts bactofugation can extend shelf-life of pasteurized fluid milk even when raw milk with low spore counts is used as the incoming ingredient. Journal of Dairy Science 2022; 105(12):9439–9449.

Griep ER, Cheng Y, Moraru CI. Efficient removal of spores from skim milk using cold microfiltration: spore size and surface property considerations. **Journal of Dairy Science 2018; 101:9703–9713. November 2018 Journal of Dairy Science Editor's Choice.**

Trade Press

Griep ER. 2022. Mexican papaya industry– a model for sector-wide food safety evolution. New Food Magazine 2022; 25(4).

Griep ER. Collaborating across borders to improve papaya safety. Quality Assurance Magazine 2020.

Select Presentations

Moyer ER, Warren B, Hansen M, Horr T, McConagha WA. Testing times: whole genome sequencing, sanitation, and the future of food safety. Panel Discussion, Food and Drug Law Institute (FDLI) Annual Conference, Washington, DC, 2026.

Moyer ER, Minifie K, Nicholson M, Richard N. Scaling without spoiling: a conversation on maintaining food safety standards while scaling production, navigating regulations, and building systems that support long term growth. Moderated Panel Discussion, Big Connecticut Food Event, New Haven, CT, 2026.

Moyer ER. Grounding the discussion on toxic elements in food from production to regulation: toxic element management through a grower lens. Symposium Oral Presentation, International Association for Food Protection (IAFP) Annual Meeting, Long Beach, CA, 2024.

Moyer ER. Research in progress – whetting your appetite for cps research projects underway and to be completed this year. Moderated Symposium Session, Center for Produce Safety Research Symposium, Denver, CO, 2024.

Moyer ER. Navigating the FDA foreign supplier verification program. Webinar Presentation, Fresh Produce Association of the Americas (FPAA) Member Webinar, Virtual, 2024.

Moyer ER. Commodity-specific food safety guidelines for the dry bulb onion supply chain. Oral Presentation, FDA Produce Safety Summit, Chihuahua, MX, 2024.

Moyer ER, Alvarez W, Baron R, Baxter R, Freeman L, Wagner M. improving public understanding of FDA regulated products. Panel Discussion, Reagan Udall Foundation Public Meeting, Virtual, 2023.

Moyer ER, Gummalla S, Kambhampati A, Mandernach S, Ronholm B, Thesmar H. Future state of the intersection between public health agencies, the food industry, and consumers. Panel Discussion, AFFI Food Safety Forum, Virtual, 2023.

Moyer ER. Heavy metals and nutrition: taking a data-driven approach to risk-benefit analysis. Panel Discussion, IFT FIRST Scientific and Technical Forum, Chicago, IL 2023.

Moyer ER. alumni panel – careers in food microbiology. Panel Discussion, Cornell University FDSC 3940: Applied and Food Microbiology, Virtual, 2022.

Moyer ER, Mayne S, Yiannas F. Produce safety at FDA: a conversation with FDA leadership. Moderated Panel Discussion, International Fresh Produce Association (IFPA) Washington Conference, Washington, DC, 2022.

Moyer ER, Bihn E, Komar G, Krout Greenberg N, Rock CM, Schaffner D. How much S.M.A.R.T.E.R. have agricultural water quality metrics become? Roundtable Panel Discussion, International Association for Food Protection (IAFP) Annual Meeting, Pittsburgh, PA, 2022.

Moyer ER. Growing a healthier world, safely: the current state of quality, regulatory, and toxicology matters in the fresh produce industry. Oral Presentation, IFT FIRST – FLRA, QMD, ToxSE Joint Division Luncheon, Chicago, IL, 2022.

Moyer ER, Richard R, Zeller M, Tromp S. Rethinking the future of food safety: driving sustainability, visibility, and transparency through digitalization. Panel Discussion, Global Food Safety Initiative (GFSI) Conference, Barcelona, Spain, 2022.

Moyer ER. Beyond PSR: commodity-specific produce safety standards and industry collaboration success stories. Oral Presentation, National Association of State Departments of Agriculture (NASDA) Produce Safety Consortium, Virtual, 2021.

Moyer ER. Leafy greens outbreaks and microbial testing. Webinar Presentation, Capital Area Food Protection Association (CAFPA) Virtual Seminar Series, Virtual, 2021.

Moyer ER. Time/temperature control for produce safety. Oral Presentation, 9th American Food Sure Summit, Virtual, 2021.

Moyer ER. Listeria: how to tell if it's transient. Webinar Presentation, United Fresh Food Safety Webinar, Virtual, 2020.

Moyer ER. Examining how whole genome sequencing is being used to trace the source of pathogens. Webinar Presentation, BRCGS Food Safety Americas Virtual Speakers Week, Virtual, 2020.

Moyer ER. Blockchain 101. Oral Presentation, Western Watermelon Association Annual Convention, Las Vegas, NV, 2020.

Moyer ER. Yuma update: lessons learned. Oral Presentation, University of Florida IFAS Extension Tomato Food Safety Workshop, Gainesville, FL, 2019.

Moyer ER. Building the case for zone 1 listeria sampling in produce operations: a review of regulatory policy and industry strategies. Webinar Presentation, United Fresh Food Safety Webinar, Virtual, 2019.

Moyer ER, Baker R, Brown E, Gummalla S. Application of high throughput sequencing by industry: potential, barriers, and opportunities. Roundtable Panel Discussion, International Association for Food Protection (IAFP) Annual Meeting, Louisville, KY, 2019.

Moyer ER. Advancing the science of risk-based criteria for agricultural water quality: industry perspectives on risk-based approaches. Symposium Oral Presentation, IAFP Annual Meeting, Louisville, KY, 2019.

Moyer ER, Rosenberg D, Lightfoot P, Davidson C. Food safety and labeling: the collective benefits of greater standardization. Moderated Panel Discussion, Indoor AgTech Innovation Summit, Brooklyn, NY, 2019.

Moyer ER. Whole genome sequencing technology for the food industry: a produce perspective. Oral Presentation, Grocery Manufacturers Association Science Forum, Washington, DC, 2019.

Moyer ER. RAC and fresh-cut operations environmental monitoring programs. Workshop Presentation, UC Davis Fresh-Cut Products Workshop, Davis, CA, 2018.

Moyer ER. Centrifugation as a physical method for removal of bacterial spores from milk. Oral Presentation, Northeast Dairy Foods Research Center Meeting, Ithaca, NY, 2018.

Moyer ER. Microfiltration and centrifugation as physical, nonthermal methods for spore removal from milk. Oral Presentation, Cornell International Symposium on the Validation of Nonthermal Technologies, Ithaca, NY 2017.

Moyer ER. Microbial removal from skim milk using different pore size microfiltration: impact on product quality and shelf-life. Poster Presentation, National IFT Annual Meeting, Chicago, IL, 2017.

Moyer ER. Efficient removal of spores from skim milk using microfiltration: spore size and surface property considerations. Oral Presentation, ADSA–JAM Annual Meeting, Salt Lake City, UT, 2016.

Moyer ER. Training food safety experts for a global economy: case study of a doctoral training program with a focus on international food safety. Oral Presentation, National IFT Annual Meeting, Chicago, IL, 2016.

Moyer ER. Use of microfiltration for physical removal of spores from milk as a strategy for increasing shelf-life and quality of dairy products. Oral Presentation, Northeast Dairy Foods Research Center Meeting, Ithaca, NY, 2016.

Moyer ER. Influence of pulsed light treatment on quality parameters of cheddar cheese. Poster Presentation, National IFT Annual Meeting, Chicago, IL, 2015.

Moyer ER. Efficient reduction of alicyclobacillus acidoterrestris from apple cider by combining microfiltration with ultraviolet treatment. Poster Presentation, National IFT Annual Meeting, New Orleans, LA, 2014.

Peer Reviews

Reviewer for Food Protection Trends