



Marco Antonio León Félix



Marco has a bachelors degree in food science and technology by UNAM, Mexico, a Freezing Technology specializing in Italy, ICI, and a Quality Systems diplomate in Mexico, VISA Group. He has been consultant, trainer and auditor for Food Safety Systems in Mexico and Latin America for more than 250 Food Enterprises since 1992. Nowadays He is director at LEFIX y Asociados and he is in charge of the Food Safety Evaluations for GFSI schemes (FSSC 22000 and BRC), FSMA, Food Safety Standards in Mexico and Food Safety requirements for exports to USA and UE.

He is professor for Food Technology and Food Safety at UNAM, Mexico since 1983.

He is member of the Administration council and founder partner of SOMEICCA A.C. (Mexican Society for Food Safety and Food Quality for Food Consumers, Civil Association). He joined EHEDG in 2010 and he has been working and promoting hygienic design in the food chain in the USA, Mexico, Canada and Latin America.

He is involved in several projects related to hygienic design topics with canned foods, powders and seafood. He started a cleaning evaluation project for food equipments at UNAM. He is responsible for the Mexican Regional Section of EHEDG. Marco is a HACCP and GMP's expert (International HACCP Alliance Trainer) and Thermal Process Authority as well as Freezing Technology and cold chain consultant

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