



Susan Matilda Freund, Ph.D

E H E D G E x p e r i e n c e

Treasurer/Secretary	2021-2022
Advisory Board, EHEDG	2015-2020
President, European Hygienic Engineering and Design Group (EHEDG)	2004-2007

P r o f e s s i o n a l E x p e r i e n c e

Vice President, Global Food Safety Mondelēz International, Zurich, Switzerland	June 2020 – Present
Vice President, Mondelēz Europe and Global Consumer Quality Mondelēz International, Zurich, Switzerland	July 2011-June 2020
Sr. Director, Global Food Safety Kraft Foods, Munich Germany and Glenview, IL USA	June 2006 – July 2011
Director, International Food Safety and Microbiology Kraft Foods, Munich Germany	June 2004–June 2006
Associate Director, Microbiology, Food Safety, Sanitation Kraft Foods, Munich Germany	August 2002-June 2004
Manufacturing Business Unit Manager Kraft Foods, Fullerton, CA USA	October 1999-August 2002
Quality/Sanitation Manager Kraft Foods, Irvine California, USA	October 1995-October 1999
Technical Supervisor, Desserts Division Kraft Foods, Tarrytown, NY USA	June 1994-March 1995
Senior Scientist, Quality and Product Safety Kraft Foods, Tarrytown, NY USA	January 1990-June 1994
Microbiology Inspector/Consultant Water Certification State of Florida, HRS Dept. Jacksonville, FL USA	October 1988-January 1990

Motivation Letter

Hygienic design and hygienic conditions are integral elements for the safe manufacture of food. The guidance that EHEDG offers to the industry regarding the hygienic aspects of safe food manufacture is immensely important. The strength of EHEDG is that the guidance and solutions developed by the members are the result of collaboration between members from food manufacturers, equipment manufacturers, chemical and cleaning providers, and research institutes working together to advance knowledge in hygienic design which results in improved safety of the world's food supply.

I am a strong believer in the HACCP system of food safety management. The proactive monitoring of critical points to ensure safety is a much more powerful tool than an endpoint test. Hygienic equipment and equipment design are key prerequisite programs to enable HACCP. Prerequisite programs address the procedures or conditions within a food manufacturing environment that allow the production of safe and wholesome food. They must be in place as the foundation to a HACCP system.

I am also a strong supporter of EHEDG, having attended my first EHEDG Executive committee meeting in 2002 representing Kraft Foods and subsequently elected as President a few years later. While my company has changed names and we are now Mondelez International, we are still supporting the organization and I have had the honour of serving on the EHEDG Advisory Board for 6 years and as Treasurer for the last two years. As part of the Advisory Board, we developed a long-term strategic plan for the organization which will help steer EHEDG into the future. As part of the foundation board the last two years, we oversaw the move of EHEDG from Germany to the Netherlands and the hiring of a new head office staff as well as the institution and reinforcement of financial controls.

I have worked in the food industry for over 30 years in the areas of Food Safety, Sanitation, Production and Quality and have managed large, global organizations with large associated budgets. I believe I can continue to support in the capacity as Treasurer/Secretary and can provide some continuity on the Foundation Board. I respectfully submit my application for this important role and hope that you will consider it favourably.