

Edyta Margas

CV



Food safety leader with a strong commercial focus and 20 years of experience across food systems: food manufacturing, technology development, and applied research. Brings a global perspective on food safety trends and initiatives, combining broad industry expertise with commercial acumen, cross-cultural leadership, and a science-based approach. Actively contributes to leading organizations shaping global food safety, including EHEDG, GFSI, IAFP, and FAO/WHO.

Core Leadership Competencies

- Global reach and influence across food manufacturing, academia, agri-tech start-ups, and food industry suppliers
- Cross-functional leadership, stakeholder engagement, and training
- Strategy development, KPI management, and value creation based on food safety needs
- Food safety governance and multi-site implementation

Professional Experience

Global Head of Food Safety | 01/2020 – Present

Food and Feed Safety Leader, Value Nutrition | 01/2017 – 01/2020

Hygienic Design Manager | 10/2014 – 01/2017

Bühler AG, Switzerland (Global technology provider for low moisture food)

- Founded and lead Global Food Safety Program across 6 regions and 5 Businesses Areas for global equipment supplier.
- Embedded food safety and hygienic design in company policy, R&D process, execution projects, onboarding, risk assessment, and customer solutions.

- Supported 40+ technology developments and 50+ customers; validated 6 technologies and advised on troubleshooting, PRPs, and performance.
- Set strategy, targets, KPIs, and training reaching 7,500+ employees; converted industry needs into scalable services and industry positioning.
- Developed a subscription-based thermal process validation service combining science, sensors, and digitalization.

Hygiene & Novel Technologies Specialist | 08/2006 – 12/2012

Campden BRI, UK (Food research and consultancy)

- Led applied research and consultancy on hygienic design, hygiene, cleaning & disinfection, LMF contamination control, and novel decontamination technologies.
- Managed commercial targets, team and strategy.

Industry Roles, Standards, and Recognition

- EHEDG member since 2012; contributor to Chocolate Processing and Dry Materials Handling groups.
- GFSI Hygienic Design Working Group expert;
- FAO/WHO low-moisture foods hazards ranking expert.
- IAFP Europe Chair; former Sanitary Equipment & Facility Design Chair.
- Recognized TERP Process Authority; author of reports, guidelines, chapters, and peer-reviewed papers.

Education & Languages

- MBA, Hult Ashridge Executive Education; Bühler program
- PhD, University of Nottingham; *Salmonella* in low-water-activity foods.
- MSc, Food Quality Management; BEng, Food Technology, Wroclaw University.
- English fluent; Polish native; German B2; Spanish A2.

Motivation letter

Dear Members of the EHEDG Board and Selection Committee,

I am writing to express my interest in serving on the EHEDG Advisory Board. With 20 years of experience advancing food safety and hygienic design and contributing to business growth across global equipment manufacturing, applied research, and standards, I would be honored to contribute to the EHEDG strategic activities.

My involvement with EHEDG began in 2012 and includes contributions to working groups such as *Chocolate Processing* and *Dry Materials Handling*. I also served as an Expert for the *GFSI Hygienic Design Working Group*, hold Chair roles within IAFP, including current Chair for Europe, and have contributed to FAO/WHO expert consultations on low-moisture food safety. These roles have strengthened my understanding of how global industry standards, regulatory expectations and companies' risk appetite intersect.

As Global Head of Food Safety at Bühler AG, I built company-wide food safety strategy in line with business strategy. This includes execution across six regions and five business areas. I have embedded hygienic design into corporate R&D, contributed to more than 40 products developments, and established practical risk assessment frameworks. I also introduced food safety to plant engineering and company's external services and technologies. This work gives me a 360-degree view of the needs of both machinery manufacturers and food producers, particularly in dry processing, where Bühler has a large market share. Additionally, I frequently work with other food industry suppliers, academia, governments and many external partners.

Within the work I established also many ways for demonstrating business value of hygienic design and food safety solutions, including sustainability benefits (Bühler's calculator).

If appointed to the EHEDG Advisory Board, I aim to support on key strategic priorities:

- Expanding hygienic design adoption: Translating EHEDG guidance and knowledge into practical, business-focused strategies for OEMs and food manufacturers.
- Strengthening global capability building: Supporting education, training, and outreach by applying experience from previous programs (training over 7,500 employees).
- Navigating future industry trends and adapting accordingly: Managing AI, market uncertainty, nutritional needs and sustainability while maintaining hygienic integrity.

EHEDG plays a vital role in shaping the future of food safety globally. I would be honored to contribute my strategic vision, cross functional leadership, and deep technical passion to help guide EHEDG's long term mission and growth.

Thank you for your time and consideration of my candidacy.

Sincerely,

Global Head of Food Safety, Bühler AG