## EHEDG NZ Committee Member Profile.

Name: David Lowry

Company: Lowry Food Consulting Ltd.

Position: Managing Director / Principal Scientist

Location: Tauranga

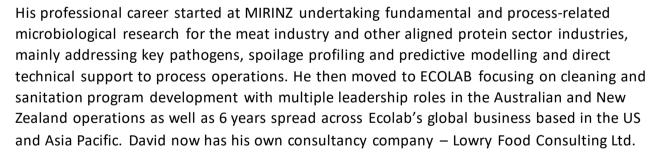
Committee Role: Current Co-chairperson (Food Safety Service Sector)



David has 40 years' plus experience in the NZ and global food industry with a primary focus on microbiological quality and safety of food manufacturing operations. He graduated with an MSc in Microbiology from The University of Otago in 1978

He has worked closely with food professionals and regulators across all industry sectors, with special focus on red meat, seafood, poultry, produce, dairy, RTE foods and bottled water

operations. He has strong expertise in pathogen and shelf-life troubleshooting, and particularly the importance of hygienic design and effective hygiene programs in food quality and safety.



His extensive experience in microbiological troubleshooting and incident prevention, and the desire to drive hygienic design improvements and efficiencies in the food industry led to his mission to establish a regional section of EHEDG as a primary resource for the NZ Food Industry. David managed the first EHEDG Advanced Hygienic Design Training Course in NZ in October 2019 and successfully completed a Certified EHEDG Advanced Training Course himself. David is now an EHEDG Certified Trainer and along with Shane Mason has now delivered 7 full courses with more pending.

David is a Fellow of NZIFST and is a regular presenter at Food Industry Conferences and other training events. He is a member of IAFP, NZ Beverage Council and MESNZ (Maintenance Engineering Society NZ).

