

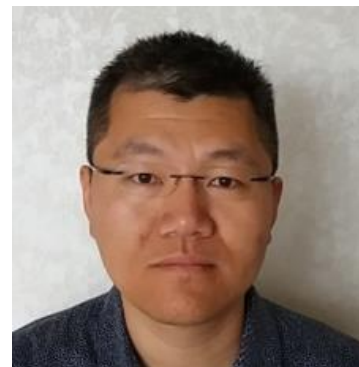
EHEDG NZ Committee Member Profile.

Name: Gary Guo
Company: Greenmount Foods
Position: Technical and Development Manager
Location: Tauranga
Committee Role: General Member (Food Manufacturing Sector)



Biography:

Gary has worked in New Zealand's food industry for over 18 years across a wide range of sectors, including meat, dairy (cheese, milk powder, and infant formula), dry pet food production, and seafood, most notably Greenshell™ mussel processing and related products.



He holds a Bachelor of Food Technology (Honours) from Massey University (2007) and has built his career around food safety, quality assurance, and product development.

Gary spent more than 13 years as Technical Manager at North Island Mussels Ltd. (NIML), where he led responses to major food safety challenges, including managing business-critical bacterial incidents and their successful recovery. His responsibilities extended to product and process development, such as marinated mussel innovations, as well as supplier auditing during earlier roles with companies like Nestlé and Fonterra.

Through his work with mussel processing, Gary developed a strong appreciation for the importance of hygienic design in ensuring food safety. The complexity of mussel production, harvesting, thermal treatment, automated opening, extensive manual handling, conveying, and freezing demands rigorous hygiene management. This experience has given him deep practical expertise in hygienic design, which he continues to develop through his involvement with EHEDG.

In August 2024, Gary joined Greenmount Foods as Technical & Development Manager. Based in Tauranga, Greenmount Foods specialises in the production of meat stocks, bone broths and a variety of sauces. Gary looks forward to applying and expanding his hygienic design knowledge across a broader food manufacturing scope, while continuing to share his practical insights with the wider industry.

August 2025