## **EHEDG NZ Committee Member Profile.**

Name: Richard Archer (Professor)

Company: Massey University

Position: Logan Campbell Professor of Food Technology

Location: Palmerston North

Committee Role: General Member (NZIFST & Academic Sector)



## **Biography:**

Richard graduated from Massey University with a PhD in Biotechnology and has been a leading figure in process engineering and academia ever since.

After four years working in the deer by-product industry, he spent the next 19 years in the dairy industry in different process engineering and business development roles before returning to Massey in 2004 to head the Institute of Technology and Engineering and then the Institute of Food, Nutrition and Human Health until 2014.



In addition to his roles with the School of Food Technology and Advanced Engineering at the Massey and Singapore campuses, Richard had a number of roles and responsibilities arising from his passion for process engineering and commercialisation including:

- Chief Technologist and National Science Leader of the Food Industry Enabling Technology (FIET) program – the MBIE funded research engineering research program with academic and industry collaboration
- Fellow and Principal Investigator of the Riddet Institute in Palmerston North
- Director of the Food Pilot small scale food processing facility Plant on the Massey campus
- A founding director of the New Zealand Food Innovation Network Ltd

He is a Fellow of Engineering NZ and of the New Zealand Institute of Food Science and Technology.

Richard is a strong supporter of the benefit that hygienic design application brings to the production of safe food and a leading advocate for EHEDG New Zealand in the role that it can play in increasing awareness in the NZ Food Industry. Richard and David Lowry are co-sponsors of the 'Process Engineering and Hygienic Design' SIG (Special Interest Group) within NZIFST.

Richard was President of NZIFST in 2019 & 2020. Now retired from Massey University, but retaining Professor Emeritus stats, he continues his food process engineering consulting work and other business interests.