

MEET THE INSTRUCTORS



Marlene Stauffer, Course Lead
Blommer Chocolate Company
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Marlene Stauffer graduated from The Pennsylvania State University with a food science degree in the College of Agriculture. She has been with Blommer Chocolate Company since 1982. Her role is The director of regulatory and managing sustainability programs. She also offers support for all aspects of food safety and quality from raw materials, manufacturing, quality systems, product development to technical assistance for customers. Certifications include FSPCA Preventive Controls for Human Food PCQI,

Internal Auditor by SAI Global and Advanced International HACCP Alliance. Marlene has been an instructor at several NCA, PMCA and university classes and spoken at PMCA, RCI, AACT, BCMA, FCIA, CMAA and CASA events.

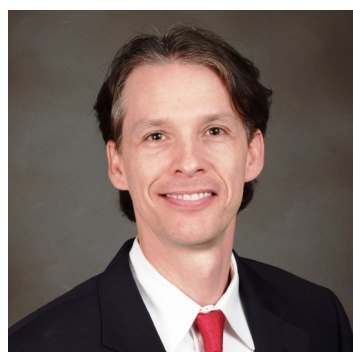
Marlene is a member of the PMCA Membership Committee, Production Conference Program Committee and Education Committee. She is also an active member of the Institute of Food Technologists, American Association of Candy Technologists, the NCA Chocolate and Regulatory and Health and Nutrition Committee, Board Member of FARRP (Food Allergy Resource and Research Program), Cocoa Merchants Regulatory Committee and a member of the Pennsylvania Ag Council. She is a past recipient of the Marie Kelso and Stroud Jordan awards, past PMCA president and board chair and currently president of the Food Industry Group.



Linda Harris, Ph.D. CFS
UC Davis
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Dr. Linda Harris is a specialist in cooperative extension in microbial food safety, chair of the Department of Food Science and Technology at the University of California, Davis campus, and Co-PI for the Western Center for Food Safety. She oversees a research program on the microbial food safety of fresh fruits and vegetables, tree nuts and other low-moisture foods and provides expertise on food safety microbiology throughout the food chain. Dr. Harris is actively involved with the International Association of Food

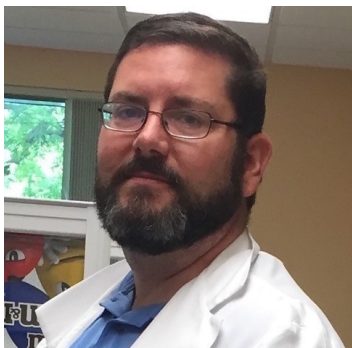
Protection (IAFP) and was awarded the IAFP Educator Award and Frozen Food Foundation Research Award in 2004 and 2010, respectively. In 2013, she was elected to the IAFP Executive Board as secretary and served as president of the association in 2016-2017. She was elected as a fellow of the Institute of Food Technologists in 2018 and fellow of IAFP in 2019. Dr. Harris has served two terms on the National Advisory Committee on the Microbiological Criteria for Foods. While on sabbatical leave in 2013-2014, Dr. Harris had the opportunity to work as a subject matter expert at the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition.



Peter Jamieson
SPI Pharma
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Peter Jamieson is senior scientist – quality for SPI Pharma. Over the years in the food industry, Pete has acquired extensive working knowledge and expertise in value-added ingredient formulation and processes covering a wide variety of confectionery applications. Although his food science education from the University of Delaware was mostly theoretical and chemistry-based, he has developed a great appreciation for the “art” within the industry. Subsequently, he has become very involved with PMCA at all

levels – as a student, instructor, author and committee member – to not only learn, but also help the organization’s continuing effort to bring the science and hands-on understanding together.



Dr. Don Livingstone
Mars Wrigley
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Dr. Donald Livingstone received a Bachelor of Science in chemical engineering from Rose-Hulman Institute of Technology. He enrolled in the Biochemistry and Molecular Biology Interdisciplinary Program at Purdue University, and joined the laboratory of Dr. Niels Nielsen. At Purdue he studied soybean seed coat development, eventually earning his PhD in agronomy. He accepted a post-doctoral assignment under Dr. David Kuhn with the United States Department of Agriculture, Agricultural Research Service (USDA-ARS). He was involved in a number of projects developing genetic markers to assist breeding efforts primarily for avocado and cacao. It was in this role that he became involved in the Cacao Genome Project, a collaboration between the USDA-ARS, Mars Wrigley and IBM. He later joined Mars Wrigley as a consultant, and is now the senior program lead for the Mars Wrigley Cacao Genetics and Breeding group molecular biology lab in Davis, CA.



Rose Potts
Blommer Chocolate Company
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Rose holds a B.S. in food science from the Pennsylvania State University and has worked for Blommer Chocolate Company for more than 30 years. Blommer is the largest roaster of cocoa beans in North America selling chocolate for use in candy making as well as various cocoa powders and chocolate chips.

Rose has performed various functions including cocoa bean inspector, sanitation supervisor, quality control supervisor as well as working as part of the research and development team with an emphasis on sensory evaluation. Her work with the R&D team has provided an opportunity to taste with most of the development teams representing the major brands you know as well as some more specialized chocolatiers.

In so doing, she has conducted chocolate training and taste seminars within Blommer Chocolate Company as well as for candy manufacturers and their conventions. Such papers included "Sensory Evaluation of Chocolate...Speak the language of the food of the gods" presented at the National American Association of Candy Technologist's convention, as well as various seminars on chocolate tasting, chocolate and wine tasting, chocolate and beer tasting, sugar-free products and chocolate trends at the Philadelphia National Gift and Gourmet Show, RCI Convention, Chocolate Manufacturer's Association and the PMCA, as well as the Biscuit & Cracker Manufacturer's Association. She is a recipient of the Hans Dresel Memorial Award for service to the confectionary industry and speaking.

Rose was a board member of the Fine Chocolate Industry Association 2014-2018. She currently serves on the PMCA Production Conference Program Committee, board of directors and is currently president of the organization.

She holds the position of corporate manager of sensory and product guidance for Blommer Chocolate.



Nico Tomaselli
Lindt & Sprüngli USA
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Nico Tomaselli is the director of R&D at Lindt & Sprüngli (USA) located in Stratham, New Hampshire. Nico began his career in Milan, Italy, where at the age of 13 he first developed an interest in the culinary arts and chocolate in a little pastry store. After starting a traditional culinary arts and pastry program he soon realized chocolate was his true passion. After completing his culinary degree, Nico entered the University of Milan where he earned a master's degree in food science in 2003 and then a Lindt Academy

Master in Business from the University of Castellanza LIUC in 2011.

After his graduation, Nico worked in technical support for a German beer company for four years before joining Lindt & Sprüngli, Italy. He started in Induno Olona, Italy as the innovation and technology project manager and then became the R&D manager. In 2012, Nico accepted the position as R&D manager for Lindt & Sprüngli (USA) and moved to Stratham, NH. There, he was charged with creating a new R&D business unit for the North American branch of Lindt. In addition to his role as leader of the R&D team, Nico collaborates with the Lindt international technology team and international technology vendors to help shape the future of premium chocolate ("because life is too short for ordinary chocolate!"). Nico also collaborated with national and international candy associations and is a member of two PMCA committees (Education and Learning and Student Outreach).

Originally from Milan, Italy, Nico currently resides in New Hampshire with his wife and two wonderful kids.



Dr. Selina Wang
UC Davis
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Dr. Selina Wang is a cooperative extension (CE) specialist in small-scale fruit and vegetable processing at the Department of Food Science and Technology and the research director of the Olive Center at University of California in Davis. Dr. Wang led the Olive Center's chemistry study on the quality and purity of supermarket olive oil from 2009 to 2011 which received worldwide attention, was covered by over 1,000 media outlets and led to the new olive oil standards for the State of California in 2014.

Her current key activities include, but are not limited to, providing extension leadership and educating academics and small-scale fruit and vegetable processors about raw material quality, shelf life and preservation, safety and handling, chemical changes during processing and storage and value added processing; as well as conducting mission-oriented research on emerging issues regarding fruit and vegetable processing. She strives to be a knowledgeable partner who provides reliable information and builds research-informed networks to address fruit and vegetable processing issues in the state of California.



Dr. Andrew L. Waterhouse
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Andrew L. Waterhouse is a third-generation Californian, but moved frequently while growing up, including some years abroad. In 1991, he came to the Department of Viticulture and Enology at UC Davis where his research program has delved into various aspects of grape and wine chemistry. Current studies focus on several aspects of wine oxidation chemistry, closure performance and the analysis of phenolic compounds. He teaches undergraduate and graduate courses on the chemistry of wine, and his graduate

students and post-docs are winemakers, researchers and professors around the globe. He has received a number of awards including an honorary doctorate from the University of Bordeaux, and he is currently the director of the Robert Mondavi Institute.