



JENNIFER FRANKENBERG

Senior Advisor

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INDUSTRY EXPERTISE

- Human Food & Animal Feed
- Foodservice
- Direct-to-Consumer Meals
- Supplements & Nutraceuticals
- OTC
- Cosmetics

SUBJECT MATTER EXPERTISE

- Food and Product Safety
- Regulatory Compliance
- Manufacturing
- Distribution
- Supply Chain Management
- Hygienic Food Equipment Design

PROFESSIONAL EXPERIENCE

- Vice President, Supply Chain & Business Strategy – NomNomNow, Inc.
- Vice President, Food & Beverage Practice – TriVista
- Director, Food & Beverage Practice – TriVista
- Partner/Vice President – SAGE Food Safety Consultants
- Procurement Manager – Manufacturing Division, The Kroger Co.
- Career Training Program – Marketing, The Kroger Co.
- Regulatory Specialist – The Kroger Co.

EDUCATION & CERTIFICATION

- Master of Business Administration (emphasis in Finance), University of Cincinnati, Cincinnati, OH
- Bachelor of Business Administration, Marketing/International Business, University of Cincinnati, Cincinnati, OH
- Certified Preventive Controls Qualified Individual, FSPCA
- Dairy & Juice HACCP Certification, Cornell University, Ithaca, NY
- International Certified Food Safety Manager, National Registry of Food Safety Professionals
- Food Safety Microbiology, FoodHACCP.com
- Control of Microorganisms in Food, FoodHACCP.com
- Six Sigma Lean Green Belt, University of California, Irvine Extension
- Certified Equipment Design for BISSC Certification, AIB International, Manhattan, KS

PROJECT EXPERIENCE

- 150+ due diligence engagements in the food industry assessing food safety compliance, supply chain management and sustainability, capacity and utilization, and other operational aspects
- Speaker at numerous national food and private equity meetings, panels, and webinars covering various food safety, regulatory, and private equity topics

SUMMARY

With 20 years in the food industry, Jennifer Frankenberg is an expert in food safety, regulatory compliance, supply chain management, operations, equipment design, and Global Food Safety Initiative (GFSI) certifications. She led the supply chain team, including procurement, inventory management, and logistics at a hypergrowth direct-to-consumer pet food company, achieving substantial raw material and logistics cost reductions. She has also worked with private equity firms around the world, assessing acquisition targets for food safety and operational risks and developing initiatives to provide her clients with \$500M+ in operational savings.

Jennifer has worked with food companies that encompass the gamut of product categories within the industry, including bakery; dairy; fresh fruit and vegetables; fresh and processed meat, poultry, and seafood; meat substitutes; snack foods; confectionery; frozen entrees and desserts; honey; spices; oils; pet food/animal feed processors; supplements and nutraceuticals; cosmetics and cosmeceuticals; and foodservice and retail food stores.

During her career, Jennifer has conducted comprehensive food safety audits; documented and implemented food safety and quality assurance policies, procedures, and training programs; managed food-related crisis events; prepared food companies for SQF and BRC certification audits; worked with several professional and food industry trade associations; and facilitated a major re-write to an ANSI sanitation standard for bakery equipment.

A strong believer that food safety and regulatory compliance is critical in protecting the entire food chain, Jennifer enjoys using her expertise, and leveraging the expertise of other experts in the field, to help further the growth and development of the industry.