



**Food and Agriculture  
Organization of the  
United Nations**



**World Health  
Organization**

**Joint FAO/WHO Expert Committee on Food Additives (JECFA)  
Eighty sixth Meeting  
Geneva, 12-21 June 2018**

**Experts participating in the meeting**

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*For the list of WHO experts, follow the link below:*

[http://www.who.int/foodsafety/areas\\_work/chemical-risks/jecfa/en/](http://www.who.int/foodsafety/areas_work/chemical-risks/jecfa/en/)

**List of Experts**

The following list of experts (for the WHO and FAO panels) is proposed for the 86<sup>th</sup> JECFA meeting. Please find below their bio-sketches. If you have any comments, please contact us at [JECFA@who.int](mailto:JECFA@who.int) and [JECFA@fao.org](mailto:JECFA@fao.org) no later than 14<sup>th</sup> March 2018.

**FAO PANEL**

**ANDERSEN, Jens Hinge**

Jens Hinge Andersen is Senior Advisor Emeritus at the National Food Institute at the Technical University of Denmark. The institute provides research based consultancy on analysis, monitoring and risk assessment of food to the Danish Veterinary and Food Administration. Mr Andersen obtained his MS in food chemistry in 1975 from the Technical University of Denmark and has since been employed at Danish official laboratories and/or institutions dealing with analysis, risk handling and risk assessment, monitoring and control of chemical substances in food and/or the environment. Before his partial retirement, he had the position as head of the National Reference Laboratory for residues of veterinary drugs and is presently involved in research, monitoring activities and exposure and risk assessment of residues of pesticides and veterinary drugs at the Division of Risk Assessment and Nutrition. He has been a member of several EFSA working groups on data collection and supports the institute in collection and transmission of data from the Danish national monitoring programmes on chemical contaminants and residues to EFSA.

**BARROWS, Julie N.**

Julie N. Barrows, Ph.D., is a supervisory research chemist and team leader of the Color Technology Team in the Office of Cosmetics and Colors, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration. She has worked at the FDA since 1988, first in performing research on the analysis of color additives for FDA's batch certification program and more recently in the regulation of cosmetics and color additives. She received a B.S. degree in biochemistry from the University of Maryland, an M.S. degree in geochemistry from George Washington University, and a Ph.D. degree in chemistry from Georgetown University.

**FALLICO, Biagio**

Dipartimento di Agricoltura, Alimentazione e Ambiente (Di3A), Università di Catania - Italy  
He is associate professor in Food Science and Technology at the University of Catania where gives lectures of Quality and Safety Management in Food Industry and of Food Technology. His research activities have concerned mostly: products quality, quantitative risk analyses, both for pesticides and food additives; the organisation of food control and inspection system in Italy; the legislation in some food chains. Professor Biagio Fallico is also experienced in the recognition and evaluation of new molecules formed in foods after processing, particularly with heating and/or storage.

### **CANTRILL, Richard**

Independent Consultant, Halifax, Canada

Richard Cantrill, Ph.D. (Sheffield, UK) has a background in lipid biochemistry, analysis, standards and standards development gained in various sectors. Dr. Cantrill has research and academic experience from the UK, South Africa and Germany; for-profit research experience gained in Canada; not-for-profit experience gained in the USA. He is currently a consultant in the food quality and safety space. He has served JECFA for the past 15 years and chaired the 83rd and 84th meetings. He is a national expert on a number of food-related ISO committees and also serves as an advisor on European projects. Dr. Cantrill is a member of the USP Food Ingredient Expert Committee and chairs their Olive Oil Expert Panel. He served as AOCS' Chief Science Officer and Technical Director (1996-2017) and oversaw the AOCS methods, proficiency testing and reference materials activities. He maintained the global position of the AOCS standards through liaison notably with ISO, CEN, Codex Alimentarius, IOC, BIPM, FAO, WHO. He has contributed numerous articles to scientific journals, technical publications, and is a regular speaker at scientific meetings.

### **DESSIPRI, Eugenia**

Eugenia Dessipri received her Diploma in Chemistry (1988) from the National University of Athens, and her M.Sc. (1990) and PhD (1995) in Polymer Science and Engineering from the University of Massachusetts at Amherst, USA. She has worked as a researcher in the University of North Carolina at Chapel Hill, USA, in the National Hellenic Research Foundation in Athens, Greece, and in the Industry. Since 2005, she has been appointed to the General Chemical State Laboratory of Greece, initially in the Laboratory for Food Ingredients and Additives and currently in the National Reference Laboratory for Food Contact Materials. Until 2017, she was involved in the development and application of analytical methods for the official control and responsible for following up as National Expert the activities of the Working Group for Food Contact Materials of the European Commission and the Committee of Experts on Food Contact Materials of the Council of Europe and subordinate working groups. Since 2017 she has been seconded to the European Directorate for the Quality of Medicines and Health Care (EDQM) of the Council of Europe where she supports the activities of the Committee for Food Contact Materials. She has participated in 3 JECFA meetings [80<sup>th</sup> (Rome, June 16-25, 2015), 82<sup>nd</sup> (Geneva, June 7-16, 2016) and 84<sup>th</sup> (Rome, June 6-15, 2017)].

### **FOLMER, Daniel**

Dr. Folmer has worked as a review chemist evaluating chemical, technical, exposure, and manufacturing data for food additives in the Office of Food Additive Safety at the U.S. Food and Drug Administration for over 17 years. He served as a technical expert on the U.S. delegation to the Codex Committee on Food Additives (CCFA) from 2008 to 2017, and now currently serves as the Alternate US Delegate to CCFA. He served as an expert on food additive specifications at the 73rd, 74th and 76th Joint FAO/WHO Expert Committee on Food Additives (JECFA) meetings, and as an FAO JECFA member at the 77th, 79th, 80th, 82nd, and 84th JECFA. He served as the FAO JECFA rapporteur at the 84th JECFA meeting. He currently serves as an FDA liaison to the United States Pharmacopeia (USP) Food Ingredient Expert Committee. He obtained his Ph.D. in chemistry from the Pennsylvania State University.

### **FRUTOS FERNÁNDEZ, María José**

Dr. María José Frutos Fernández has 20 years of professional research and teaching experience in food biochemistry and in food quality and safety in the Miguel Hernández University. After a PhD in Biological Sciences (University of Murcia, Spain, 1995), she got her first position as Assistant Professor (Polytechnic University of Valencia, Spain, 1997) and since 1999 she is Associate Professor at the High Polytechnic School of Orihuela, Miguel Hernández University, Elche, Spain, where she has been deputy Director (2011-2016). She has also participated in different expert evaluation panels of R&D proposals for the European Commission and for other international and national evaluation agencies. Since many years, she is responsible of European and national research projects on the chemistry of food processing and on new sustainable sources of bioactive compounds. She has directed several PhD and Master Theses, and has published 40 papers in international journals in the field of food Science and Technology. She has visited different Universities and Research Institutes in Europe and South America for research and teaching activities. She has received the Teaching Talent Prize in Experimental Sciences and Technical Education in the Miguel Hernández University in 2015. She is a member of the scientific expert panel of the European Food Safety Authority on Food Additives and Nutrient sources added to Food (ANS), since July 2014, performing the safety assessment of food additives with more than 70 published scientific outputs in the EFSA Journal.

### **HAMBRIDGE, Tracy**

B App Sci (Nut), M Nut Diet

Principal Specialist – Dietary Exposure Assessment

Data, International, Composition and Exposure Section

Food Standards Australia New Zealand (FSANZ)

Ms. Hambridge holds a Bachelor of Applied Science in Nutrition from the University of Canberra and a Masters in Nutrition and Dietetics from Deakin University.

Ms. Hambridge has worked at Food Standards Australia New Zealand (FSANZ) for over 18 years. She currently holds the position of Principal Specialist – Dietary Exposure Assessment. Her primary role is conducting dietary exposure assessments for a range of food chemicals (e.g. food additives, contaminants, agricultural and veterinary chemicals and nutrients), for a range of purposes including food standards development and total diet studies. She has a detailed knowledge of national dietary surveys.

Ms. Hambridge has also worked in the nutrition risk assessment and risk management areas of FSANZ, including systematic reviews for Health Claims. She has also worked at the Australian Bureau of Statistics to assist with implementing a usual nutrient intake methodology for the most recent Australian nutrition survey.

Ms. Hambridge has also participated as an invited expert on exposure assessment for the Joint FAO/WHO Expert Committee on Food Additives (JECFA). She has sat on national expert panels for evaluating food chemicals. In the area of dietary exposure assessments she has published papers and book chapters, presented at international and national conferences, and conducted many international risk assessment training courses.

### **LAURVICK, Kristie B.**

Senior Scientific Liaison, Foods Program Unit

United States Pharmacopeial Convention

Ms. Laurvick joined USP in 2007. She holds a BS degree in chemistry from Mary Baldwin College in Virginia and a MS degree in Analytical Chemistry from the Illinois Institute of Technology in Chicago, IL. She is currently working towards a MS degree in Regulatory Affairs at George Washington University in Washington, DC. Ms. Laurvick has worked for nearly twenty years in the food industry as a chemist, laboratory manager, and technical and regulatory director in the food ingredients sector, and now with food standards development. Ms. Laurvick began her professional career in the food and dietary supplements ingredient industry, working for a supplier of enzyme products for over ten years. Since joining USP, Ms. Laurvick has worked on high impact food ingredient standards, focusing on fats and oils, enzymes, probiotics, food colors, sweeteners, plant extracts, inorganic salts, and complex products of natural origin.

### **MADDURI VEERABHADRA, Rao**

Dr. Madduri is holding a Ph.D. in Analytical Chemistry and has over 39 years of experience in managing food, feed, environment, soil and water testing laboratories; teaching, research and consultancy. He is specialized in the instrumental methods of analysis, training, design and development of laboratories and a member of JECFA since 1999 where he conducted safety evaluation of several food additives and contaminants. Dr. Madduri served as a consultant to the United Nations in setting up of QC labs, training and implementation of Quality Assurance and has published over 40 research papers in peer reviewed journals and author of four chapters in the “Combined Compendium of Food Additives Specifications JECFA Monographs 1 (Vol. 4)”. He is a professional in implementing laboratory management systems and quality assurance leading to the accreditation of laboratories, a certified Lead Assessor (ISO 9001 & ISO 14001) and Technical Assessor of ISO/IEC 17025:2005. He is currently working as a freelance consultant on food safety, quality and laboratory development. His past experiences include, Technical Advisor at the Precision Scientific Laboratories, UAE (2016-17), Head of Quality Control Division at the Department of the President’s Affairs, UAE (2009-16), Director of Central Laboratories at United Arab Emirates University, UAE (2002-09), Head of Chemistry Division of Food and Environment Laboratory, Government of Dubai (1988-2002) and Scientist at CFTRI, Mysore, India (1978-88).

### **SMITH, Jim**

Jim Smith is the Executive Director of BioFoodTech in Prince Edward Island, Canada and a professional innovation leader with experience and passion for helping companies commercialize new product ideas to improve their business and develop the economy. During his career, he has had strong involvement with industry and professional organizations. Jim is Secretary of Innoventures Canada (since 2010) and Chair of FOODTECH Canada (since 2009); Jim was President of the Canadian Institute of Food Science & Technology from 2007 to 2009. Jim holds a PhD in Food Science from the University of Nottingham, England and an MBA from the University of Strathclyde in his native country of Scotland. Jim is a Fellow of both the UK and Canadian Institutes of Food Science and Technology, a Chartered Scientist and a Certified Food Scientist. Jim has been on the JECFA's FAO roster since 2002.

### **SRINIVASAN, Jannavi**

Dr. Jannavi Srinivasan is an analytical chemist by training. She has a Ph. D in Chemistry from Wayne State University, Detroit MI, and has worked at various positions of responsibility in analytical and process development in pharmaceutical, biologics and medical diagnostic industries. Dr. Srinivasan joined the United States Food and Drug Administration (US FDA) in 2007. She is a Review Chemist in the Office of Food Additive Safety, Division of Biotechnology and GRAS Notice Review. In this role, Dr. Srinivasan has performed numerous safety reviews of new GRAS ingredients in food, and foods from new plant varieties, and also leads the Enzyme Safety Review Team. She has been an invited expert to the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (2011-present), and has been on the FAO expert roster for two cycles (2011-2016, 2017-2022). She also serves as the technical expert for the US FDA delegation at the Organization for Economic Co-operation and Development's (OECD) Task Force for the Safety of Novel Foods and Feeds (2009-present). Dr. Srinivasan has recently been accepted to serve as an expert on EFSA's CEF Panel (Panel on Food Contact Materials, Enzymes and Flavourings) (2017-present). She has served as a member of US FDA's Codex Food Additive Standards Team, supporting the US delegation to Codex Committee on Food Additives (CCFA) (2009-2011). Dr. Srinivasan is also the US FDA liaison to United States Pharmacopeia's Food Ingredients Expert Committee (USP FIEC) (2011-present), and to several crop composition task forces of the International Life Sciences Institute (ILSI) (2011-present).

### **SUGIMOTO, Naoki**

Dr Naoki Sugimoto graduated in pharmaceutical science and obtained a PhD from Kanazawa University in 1997. Dr Sugimoto joined in 1997 the division of food additives in National Institute of Health Sciences (NIHS) Japan as a researcher/senior researcher and later the division of environmental chemistry becoming its section chief in 2005. In 2008, Dr Sugimoto became the section chief of the division of food additives where his responsibilities include the development of monographs and setting specifications for food additives under the Japanese Food Sanitation Act. His expertise includes regulatory sciences of food additives, environmental chemistry, pharmaceutical sciences and natural product chemistry, including in-depth technical skills for structure determinations and analysis using chromatography (anal./prep. LC/MS, GC/MS) and NMR.