

# Process Validation to Meet FSMA Regulations Part 3: Validation Report

**Moderator:** Laure Pujol, Novolyze, France

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# Today's Participants



Laure Pujol, Novolyze, France

Laure Pujol is a Food Safety and Quality Expert at Novolyze.

She has a PhD in Predictive Microbiology and Risk Assessment from ONIRIS & INRA in Nantes, France and a Food Engineering Diploma. As a Preventive Control Qualified Individual (PCQI) and a process authority recognized by the Technical Expert Review Panel (TERP) and Almond Board of California (ABC), Laure is very experienced working with low water activity foods and has performed in-plant validation trials around the world.

She is an active member of the PDG Low Water Activity Food at IAFP and is part of the ASTA Validation Task Force. She organized symposium at the IAFP EU and participate to several scientific conferences helping food processor managing their food safety and quality issues.



Anett Winkler  
*Cargill, Germany*

Anett Winkler joined Kraft Jacobs Suchard in December 1998 to head up the research microbiology laboratory in Munich. Later on Anett concentrated on chocolate, biscuits and other low moisture foods including supplier developments and approvals. She also consolidated the scientific basis for microbiological process controls in low moisture foods by performing validation studies for nut & cocoa processing. Following a regional role for Microbiology in the Eastern European, Middle East & African Region she was globally designing food safety programs, rolling out training modules related to food safety and further supporting supplier development. Anett was also the global expert for thermal processing within Mondelez International.

In October 2017 Anett moved to a new position as “EMEA Regional Food Microbiologist Lead” at Cargill, where she is supporting all Cargill businesses in that region (Europe / Middle East / Africa) for microbiological / food safety related topics.

Anett is also active in ILSI Europe (Microbiology Food Safety), and IAFP being the current committee Chair for the IAFP European Symposium. Since 2020 she is co-editor for the German handbook on Food hygiene.

# Today's Participants



Michiel Kokken,  
Olam Food Ingredients The Netherlands

Michiel Kokken

Michiel Kokken holds a Master in Food Science at Wageningen University and joined ADM Cocoa in June 2006 occupying various roles in process engineering, laboratory management, quality management before joining the senior quality management team overseeing quality and food safety management for Europe and global project lead for quality and food safety related projects. Most recently Michiel took on the role of scientific and regulatory affairs for the cocoa product category within Olam Cocoa. Part of this role is also best practices with regards to compliance and food safety programs within the plants as well as in the supply chain. One of the programs which he manages in this regard is the global validation program for kill step across the cocoa processing plants.



# Contact Information

- Anett Winkler      [anett\\_winkler@cargill.com](mailto:anett_winkler@cargill.com)
- Michiel Bokken      [michiel.kokken@olamnet.com](mailto:michiel.kokken@olamnet.com)
- Laure Pujol      [laure.pujol@novolyze.com](mailto:laure.pujol@novolyze.com)



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