



### **Mitch Felderhoff**

Owner and President of Sales & Marketing of Muenster Milling

Mitch is one of the 4th Generation Owners and the President of Sales/Marketing for Muenster Milling Company. He grew up in the plant from the time he was five years old. For 30 years, he has been involved in the business, and he's seen it change from serving livestock, performance horses, and now super premium pet food. The newest venture into Freeze-Dried has given them some valuable insight on how to partner with suppliers in unique ways to bring more innovation and cooperative projects into the pet space, and how to find the right companies to partner with. Beyond innovating from a product standpoint, Mitch just finished EATING HIS OWN DOG FOOD for 30 days!



### **Billie Johnson, Ph.D.**

Food Safety/Regulatory Compliance Manager for BHI North America

Billie has a Ph.D. in Microbiology and Immunology from the University of Oklahoma. She worked for 19 years at Menu Foods/Simmons Pet Food and was the Director of Food Safety for five pet food locations. Billie worked as a Food Safety/Quality/Regulatory (FSQR) Independent Advisor. She recently joined BHI North America's team to oversee the Food Safety/Regulatory Compliance areas for eight plants in the US and Canada. She has extensive knowledge in internal auditing, GFSI certified audits, HACCP/PC development, and maintenance of supplier approval programs, including supplier audits and development of raw material in-process food safety testing protocols. She has been involved with the Editorial Team for the Food Safety Preventive Controls Alliance (FSPCA) group responsible for creating the FDA approved curriculum for the *"Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals, Final Rule"* and is a lead instructor for PCQI implementation for animal foods.



### **Robert Long**

Robert has 25 years of food manufacturing experience, specializing over the last ten years in corporate-level sanitation and hygiene program development and execution. This includes programs involving building and executing master sanitation, integrated pest management, micro-mitigation, validation, and verification. Robert drives sanitation manager development, incorporates CIP systems improvements, creates robust standard sanitation operational procedures, introduces new technologies and cleaning methodologies, and integrates all components into standardized systems and processes with standardized ways-of-working for ongoing continuous improvement. He focuses on the people-place-process approach and utilizes problem-solving methods to accomplish his work. His experiences include milling/dry cereal processes (General Mills and Kellogg's), dairy/yogurt/cheese processes (Chobani, Yoplait, Saputo, Leprino), liquid condiment processes (Golden State Foods), dry powder/infant formula dairy processes (Mead Johnson Nutrition), tobacco processes (Altria/PMUSA), and pet food processes (Mars Petcare).



**Darin Zehr**

General Manager at Commercial Food Sanitation

Darin is part of a CFS team that partners with food customers globally in providing training and consulting in the areas of sanitation and hygienic design. This follows a 22-year career at Kraft Foods, which spanned Operations, Sanitation, and Plant Management. Darin is passionate about team-based success. He believes Sanitation, Hygienic Design, and Food Safety are essential for all successful food operations. That success in those areas can only come through purposeful and focused engagement from all levels and departments in the organization.



**Nehemiah White**

Market Manager at Deville Technologies

Prior to joining Deville, Nehemiah White spent 4 ½ years researching and developing industrial markets, including the food industry for AirPro Fan & Blower Company in Northern WI. As an industry Market Manager for Deville Technologies, a sanitary food processing equipment manufacturer, Nehemiah now serves North American food processors by splitting his time between food processing R&D, onsite production testing, and market development. In his role, Nehemiah also provides sanitary & hygienic design training for both industry groups and processor QA, Maintenance, & Manufacturing teams.