

## CV Karin E Hansen – QEHS and CSR Business Consultant

*Ensuring compliance of standards and requirements in a practical and profitable way*

<div> <b>FoodEfficiency</b> </div> <div>  </div> <div> <p>Contact details:</p> <p>Karin E. Hansen Owner and Senior Consultant keh@foodefficiency.eu</p> <p>www.FoodEfficiency.eu T +45 2987 8494</p> </div>	Professional qualifications	<ul style="list-style-type: none"> <li>• Board Certificate (2020)</li> <li>• Lead auditor – ISO22000 FSSC (2019)</li> <li>• 3rd party auditor – BRC Food Safety (2015)</li> <li>• Approved food safety advisor by Danish food safety authorities since 2015</li> <li>• MSc Environmental Management (2004)</li> <li>• MSc Dairy Science and Technology (1996)</li> </ul>
	Customer reference	<ul style="list-style-type: none"> <li>• Quality and Production: Barrit Dairy, Nørup Dairy, Arla Foods, Sulbana AG/TH Milk</li> <li>• Food Safety: Bazar Horsens, Horsens kommune, Barrit Dairy, Nørup Dairy, Arla Foods</li> <li>• Environmental: Grundfos Biobooster</li> <li>• Sustainability / CSR: Palsgaard, Einer Willumsen</li> <li>• Interim Management: Arla Foods, Nordic</li> </ul>
	Technical experience	<ul style="list-style-type: none"> <li>• Over 20 years of experience with quality, food safety, environment, safety and sustainability - from raw material to products and usage by consumer.</li> <li>• Ensuring compliance of standards and requirements in a practical and profitable way.</li> <li>• Hand-on experience within; supplier approval program, process and design review for new or changes processes, multi-site training and awareness programs, transfer and/outsourcing of production between manufacturing sites.</li> <li>• QEHS and CSR due diligence - supporting mergers, acquisitions and investment planning.</li> </ul>
	Specific projects	<ul style="list-style-type: none"> <li>• Ensuring SEDEX SMETA Pillar 4 compliance across Palsgaard manufacturing sites in DK NL, MEX, BRA and MYS.</li> <li>• Development and implementation of ISO22000 FSSC management system, Barrit Dairy (2016).</li> <li>• Crises manager for global product recall and preventative actions – Arla Foods (2015).</li> <li>• Sustainability Feasibility study – workshop and reporting of proposal, Colune Ltd, Chile (2012).</li> <li>• Global development, training and implementation of business process procedures and tools for global project management – SPX Flow (2008-2011).</li> <li>• Design, approval and start-up of Arla Foods Stourton Dairy, Green Field project (2002-2005). Focus on design, construction, authority approvals and start-up of and further on obtaining environmental approval and certification (ISO14001) of 14 dairy manufacturing sites in England and Scotland.</li> </ul>
	Publications and presentations	<ul style="list-style-type: none"> <li>• Mælkeritidende – Integration of ISO14001 within GFSI recognised standards (No 11, 2016)</li> <li>• Danish Society of Dairy Technology – Sustainability and Food Safety (May 2016)</li> <li>• Say Cheese (first launch) – internal QEHS newsletter within Arla Foods (2013)</li> <li>• Danish Dairy and Food Industry World Wide – Sustainability – An integrated approach for improving performance on people, product, planet and profit (No 22, 2012)</li> <li>• Environmental report (first launch) – Arla Foods UK, 2006</li> </ul>
	Personal competences	<ul style="list-style-type: none"> <li>• Proactive, Logic and analytic, Self-starter, “Everything is possible” mindset, Result orientated.</li> </ul>