

## Graham J Tow

**Qualifications** Chartered Scientist (CSci)  
Fellow of the Institute of Food Science & Technology  
Member of the Royal Society of Chemistry  
Member of the Royal Society of Public Health  
Higher National Certificate in Chemistry  
Diploma in Food Safety - RSPH  
Certificate in HACCP Principles - RSPH  
Advanced Health & Safety Certificate – CIEH  
Lead Assessor’s Certificate – Lloyd’s Register QA

**Affiliations** Member of the Society of Expert Witnesses

**Date of Birth** 1944

**Nationality** British

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### Current Position at CWA

Graham Tow is an Associate Director of CWA International Ltd and a senior member of the Food Technology Department which provides a comprehensive service in the investigation of incidents, claims assessment and expert advice for litigation and loss prevention. He is an accredited lead assessor with considerable experience of hazard analysis and risk assessment of food processes including temperature controlled storage and transport of perishable food and agricultural commodities.

Graham has over 40 years experience of food and agricultural commodities, initially working as a development technologist and in technical management roles across most food sectors. Latterly he became a senior manager and from 1988 to 1995 he was Operations Director of an international bakery ingredients manufacturer. In 1995 he set up as a food consultant and since 2000 has worked in association with CWA.

He is an expert in the principles of Codex HACCP (Hazard Analysis Critical Control Points) which is now the backbone of UK and EU Food Safety Legislation. He specialises in food safety risk assessment and investigations of cases involving spoilage of perishable and frozen goods during storage and transport. He also has considerable knowledge of damage to bulk dry commodities such as oil seed and seed cake, tree/ground nuts, grain and animal feed ingredients. Graham lectures regularly to law firms and insurance companies both in the UK and abroad on food poisoning and food spoilage risk assessment.

## **Specific Expertise and Experience at CWA**

*The following list offers some selected examples of Graham's experience:*

### **Animal Feeds**

Investigation of damage to bulk animal feed ingredients:

Beans, cereals, fishmeal (bulk and containerised) & oil seed expellers

### **Bulk and Bagged Commodities**

Technical and marketing investigations relating to:

Egg powder, malt, milk powder, molasses, pulses, rice, soya beans, sugar, sunflower seeds, tree & ground nuts & wheat

### **Refrigerated Fresh Vegetables**

Technical and marketing investigations relating to:

Asparagus, carrots, cauliflower, celery, herbs, lettuce, mushrooms, onions, potatoes & taro

### **Refrigerated Fresh Fruit**

Technical and marketing investigations relating to:

Apples, bananas, citrus, grapes, kiwi fruit, melons, pears & pineapples

### **Frozen Food**

Technical and marketing investigations relating to:

Fish, ice-cream, Meat, orange concentrate, poultry & prepared meals

### **Food Safety**

Food safety assessment and investigations into food poisoning outbreaks

### **Dairy Products**

Technical and EU Legislative investigations relating to:

Butter, cheese, dairy desserts, mayonnaise, milk & yoghurt

## Summary of Previous Employment

**1995 to date** Food Technology and Food Safety Consultant

Specialises in the investigation of incidents, claims assessment and in providing expert technical advice for litigation and loss prevention for marine insurance and legal businesses. Provides technical advice to food companies relating to food safety, legislation, new product and process development and cost reduction.

**1988-1995** **Renshaw Scott Ltd**  
Operations/Technical Director

Now part of the Real Good Food Company plc, Renshaw and R & W Scott are manufacturers of chocolate, cake coatings including marzipan, nut products, toppings & fillings for both the industrial and retail market sectors.

During this period Graham was responsible to the CEO for the management of all new manufacturing projects, product and process development, technical services including quality systems and quality assurance as well as customer technical support.

Soon after joining the company as Technical Director, was given full operational responsibility for the Mitcham factory (200 staff) and headed up a project team responsible for the rationalisation of three manufacturing sites, the building of a new factory at Liverpool and development of two processing lines. When the rationalisation was completed in early 1991 Graham moved to Liverpool to resume the role of Technical Director and enhanced the technical department by building a strong customer service and product development team.

In conjunction with the Commercial Director, Graham was responsible for the procurement and quality of all raw materials including sugar, edible oils cereals and a wide range of nuts and nut products. This involved the auditing and approval of supplier's premises and shipping arrangements particularly in the US and Far East.

**1983-1988** **Milk Marketing Board of England & Wales**  
Research and Development Manager

Responsible to the Technical Director for the Research and Development programme of the MMB having an annual budget of £3m.

During this time planned, built and managed a new Research and Development unit at Reading specifically to develop new uses for milk and milk products and to provide a technical service for the dairy industry in general.

The position involved a considerable amount of public relations including Chairmanship of the South Eastern branch of the Society of Dairy Technology and giving a number of papers at different conferences.

**1980-1983**

**Marietta Foods Ltd**  
Technical Manager

An Associated British Foods Company manufacturing frozen and chilled pizzas and bakery products, Graham was responsible for the setting up and management of a new technical and product/process development department during a period of substantial growth.

**1974-1980\***

**Dairy Produce Packers Ltd**  
Company Chief Chemist

Manufacturers of Butter, Cheese and Processed Cheese and other dairy products.

**1971-1974\***

**RHM Ltd**  
Senior Development Technologist

Groceries division of Rank Hovis McDougall Ltd.

**1969-1971\***

**Energen Foods Ltd**  
Assistant to Chief Chemist

Producers of Diabetic and Dietetic Foods.

**1967-1969**

**Lea and Perrins Ltd**  
Works Chemist

Makers of Worcester Sauce.

**1962-1967**

**Ledbury Preserves Ltd**  
Assistant Quality Controller

Manufacturers of canned preserves, jams and fruit juices.

*(\* These three positions were held within the RHM group of companies.)*

### **Individual Qualities**

- A good technical knowledge of a wide range of food products including bulk dry commodities, fresh fruit and vegetables and high risk products such as meat, fish and dairy products.
- A good communicator (both written and oral) and trainer with the ability to work with people at all levels.
- An experienced project manager with the ability to achieve time targets and objectives.

- An in-depth knowledge of Food Spoilage and Food Safety and in particular Codex HACCP (Hazard Analysis Critical Control Points).
- A solid “hands on” technical background with direct experience of attendances at loading and discharge of both bulk and containerised cargoes in Europe, Asia and the United States.

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