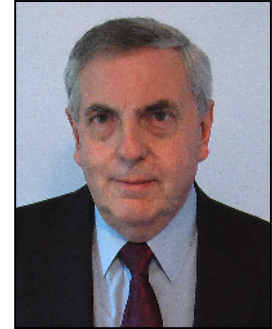


Graham J. Tow
Associate Director

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Qualifications

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

Affiliations

Member of the Society of Expert Witnesses

Date of Birth

16 November, 1944

Nationality

British

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 and has considerable experience in the field of hazard analysis and risk assessment within food and catering, and of temperature controlled storage and transport of perishable food products.

Graham has over 40 years experience within the Food industry, initially working as a development technologist and in technical management roles within the dairy, canning, baking, chilled and frozen 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 HACCP (Hazard Analysis Critical Control Point) which is now the backbone of UK and EU Food Safety Legislation. He specialises in food spoilage/food poisoning risk assessment and investigations and in technical cases involving perishable and frozen storage/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:

Food Safety

Food safety assessment and investigations into food poisoning outbreaks

Dairy Products

Technical and EU Legislative investigations relating to:
butter, mayonnaise, yoghurt, milk, cheese, dairy desserts and egg products

Animal Feeds

Investigation of damage to bulk animal feed ingredients:
oil seed expellers, fishmeal (bulk and containerised), cereals, peas & beans

Bulk and Bagged Commodities

Technical and marketing investigations relating to:
milk powder, egg powder, wheat, malt, soya beans, rice, sunflower seeds, pulses, tree & ground nuts, sugar & molasses

Refrigerated Fresh Vegetables

Technical and marketing investigations relating to:
carrots, cauliflower, taro, potatoes, onions, lettuce, asparagus, mushrooms, celery

Refrigerated Fresh Fruit

Technical and marketing investigations relating to:
apples, pears, mangos, bananas, kiwi fruit, lycees grapes, pineapples and citrus

Frozen Food

Technical and marketing investigations relating to:
meat & poultry, fish, prepared meals and ice-cream

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

Renshaw Scott was a £50m subsidiary of the Hero Group of companies, manufacturing cake coatings, nut products, toppings & fillings for both the industrial and retail market sectors.

During this period Graham was responsible to the MD 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 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 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 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.

As an independent consultant now advises on all matters relating to food legislation and quality assurance and as such maintains close contact with the Food and Drinks Federation and the Food Research Associations.

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 presentations to representatives of the Dairy Trade.

1980-1983

Marietta Foods Ltd

Technical Manager

An Associated British Foods Company manufacturing frozen and chilled pizzas and bakery products. 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

Manufactures 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 HACCP (Hazard Analysis Critical Control Point)
- A solid “hands on” technical background with direct experience of attendances at loading and discharge of both bulk and containerised cargoes in Europe, North Africa, Asia, Central and South America and the United States.