

Dr. Keith Tomlins
External Consultant

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Qualifications

BSc (Hons) Food Science/Nutrition, University of Surrey
MPhil, Mycotoxin Analysis, University of Portsmouth
PhD Postharvest Handling and Consumer Acceptance,
University of Greenwich
Advanced Certificate in applied HACCP principles, Royal
Institute of Public Health
Expert Witness Certificate, City University London
Member of the Society of Chemical Industry
Councillor for Publications and Member of the International
Society of Tropical Root Crops

Date of Birth May 1958

Nationality British

Current Position at CWA

External Consultant with CWA Food Department. Investigation of food cargo damage incidents covering a wide range of agricultural products, other foodstuffs and beverages. Expertise on food quality control and food safety.

Specific Expertise and Experience

Project management, research, consultancy and training in food safety, processing and quality assurance of agricultural and processed food and drink products.

- Transport and handling of agricultural produce and its effect on quality
- Food safety (HACCP) expert with particular reference to small scale businesses
- Consumer acceptance and sensory evaluation of food and drink
- Application of sensors (electronic nose, temperature, humidity, chlorophyll fluorescence) in determining product quality
- Beverage (tea, coffee, cocoa) quality, processing and manufacture

Summary of Previous Employment

2005 to date	Reader in Food Safety and Quality, Natural Resources Institute, University of Greenwich
1996-2005	Principal Scientist III, Natural Resources Institute, University of Greenwich
1991-1996	Higher Scientific Officer, Natural Resources Institute
1987-1991	Scientific Officer, Natural Resources Institute
1985-1987	Research Fellow, School of Pharmacy, University of Portsmouth
1981-1985	Scientific Officer, Tropical Products Institute
1979-1980	University attachment, Institute of Food Research, Norwich

Over 100 assignments have been undertaken in Belgium, Cameroon, China, Ethiopia, France, Ghana, India, Ivory Coast, Kenya, Malawi, Mozambique, Nigeria, Poland, South Africa, Sri Lanka, Switzerland, Tanzania, Uganda, USA, Zambia and Zimbabwe.

Overseas Experience Since 2006

Experience in the last three years includes over 30 assignments which include Uganda (sweet potato), Nigeria (yams), Belgium (fisheries procurement), Mozambique (sweet potato), Ghana (maize), France (processed products), Tanzania (cassava), Malawi (sweet potatoes), India (food safety), Zambia (maize), USA (maize), Poland (EU food safety), South Africa (sweet potato).

Publications

A list of over 100 publications is available on request. Publications in the last three years include:

Tomlins, K., Rukuni, T., Mutungamiri, A., Mandeya, S. and Swetman, A (2007) Effect of varying roasting time and shelf-life on sensory testing and consumer acceptability of peanut butters in Southern Africa, *Tropical Science*, 47, 165-182

Tomlins, K., Ndunguru, G., Kimenya, F., Ngendello, T., Rwiza, E., Amour, R., van Oirschot, Q. and Westby, A. (2007) On-Farm evaluation of methods for storing fresh sweet potato roots in East Africa. *Tropical Science*, 47, 197-210

Johnson P-N. T., Adebayo, K., Ottah Atikpo, M., Essel, K., Ellis, W.O., Awudza J. and Tomlins, K.I. (2007) Institutional lessons from the partnership to improve food safety management and livelihoods of street food vendors and consumers in Ghana. *Journal of Sustainable Development* 4, 39-44

Tomlins, K., Ndunguru, G., Stambul, K, Joshua, N, Ngendello, T., Rwiza, E., Amour, R., Ramadhani, B., Kapande, A and Westby, A. (2007) Sensory evaluation and consumer acceptability of pale-fleshed and orange-fleshed sweetpotato by school children and mothers with preschool children. *Journal of the Science of Food and Agriculture*, 87, 2436-2446

Tomlins, K., Manful, J., Gayin J., Kudjawu, B. and Tamakloe, I. (2007) Study of sensory evaluation, consumer acceptability, affordability and market price of rice. *Journal of the Science of Food and Agriculture*, 87, 1564 - 1575

Tomlins, K., Sanni, L., Oyewole, O., Dipeolu, A., Ayinde, I., Adebayo, K and Westby, A. (2007) Consumer acceptability and sensory evaluation of a fermented cassava product (Nigerian fufu). *Journal of the Science of Food and Agriculture*, 87, 1949 - 1956

Obadina, A.O., Oyewole, O.B., Sanni, L.O. Tomlins, K.I. and Westby, A. (2007) Identification of Hazards and Critical Control Points (HACCP) for Cassava fufu processing in South-West Nigeria. *Food Control*, 19, 22 - 26

Moreno, C. and Tomlins K. (2006) Empowerment and impact through informal or street food vending: A crop post-harvest project in Africa and South Asia. *Tropical Agriculture Association Newsletter*, 26, 8 – 10

Carter, R. M., Yan, Y and Tomlins, K. (2006) Digital imaging based classification and authentication of granular food products. *Measurement Science and Technology*, 17, 235-240