

Vicki Seiden

Seacrest International, Inc.

SUMMARY

Fifteen years of experience in the Food & Beverage Industry has enabled me to possess skills in Quality and Food Safety Systems (including ISO) and Raw Material Procurement. I was responsible for Tropicana's worldwide ingredient supplier program (non-citrus juices), powders, flavors, and colors.

Previously, I was a member of the core team for the implementation of ISO 9001 and the Procurement Department's Quality System Facilitator. I also had responsibility for training the entire facility (3,000 people) on the ISO 9001 standards. I have very strong communication and interpersonal skills with the ability to effectively interact with people of diverse cultural backgrounds.

EDUCATION

- B.A. Global Business: Eckerd College

CERTIFICATIONS

- Certified Auditor – NFPA-SAFE program
- Quality Systems Auditor - RAB certified
- Lead Assessor – Lloyd's Registrar Quality Assurance
- Certified Training Facilitator for Leadership Development through Development Dimensions International (DDI)

PROFESSIONAL MEMBERSHIP

- Member of the NFPA-SAFE audit committee
- Member of the Juice Processors Association, Technical Affairs Committee
- Member of the Institute of Food Technologists
- Member of the American Society of Quality
- Prior member of the Citrus Economics Association

PROFESSIONAL SERVICE

- Patulin Technical Symposium - member of the steering committee for the National Center for Food Safety and Technology representing the worldwide apple juice industry.
- Customs-Trade Partnership Against Terrorism (C-TPAT) – team member to ensure product security processes are in place and documented.

EXPERIENCE

- Offshore Blending Project - Quality Assurance Representative for the core team assigned to design a new tank storage facility at the port, and the design of new equipment, processes, procedures and training. The focus

of the project was to take advantage of tax shelters and production efficiencies for blending beverages.

- Manage worldwide supplier quality programs from non-citrus concentrates, flavors, dry ingredients, and colors.
- Supplier base included over 125 suppliers
- Provide technical expertise to food processing facilities around the world
- Conduct quality system audits for a variety of raw materials including juice, powders, colors, and flavors.
- Member of the core team leading Tropicana to ISO 9001 certification
- Created an ISO training video that served as the initial and refresher training for the facility every year.
- Achieved certification as a Quality Systems Auditor through Registrar Accreditation Board.
- Developed a prospectus for citrus juice procurement outside the U.S. This included researching all pertinent information including fruit and juice quality, juice processing capabilities, political environment and financial stability of many countries.
- Developed Worldwide Storage & Handling procedures for all raw materials to ensure proper control of sensitive juices.
- Developed Water Activity database for all juice blends produced by Tropicana.
- Monitored the fruit chemistry to select fruit from groves based on optimum level of maturity.

HONORS & AWARDS

- Commercialization of the 128 oz. Plastic bottle at Tropicana's California facility
- Bulk Tote Conversion project – successfully implemented the design and commercialization of 300 gallon totes for blended beverage bases. Conversion from drums to totes saved \$1,500,000.
- Yield Improvement – estimated yield savings of over \$2,000,000
- Duty Drawback team saved over \$2,000,000

REFERENCES:

References are available upon request