

Full Name: Bent Lyager

Date of birth: 30 June 1950

Education:

June 1969: Upper secondary school leaving examination (Studentereksamen) at Th. Langs Upper Secondary School, Silkeborg

June 1975: Master of Science in Chemical Engineering, The Technical University of Denmark. (extended essay in food chemistry, food technology and microbiology)

June 1979: Certified Examination in Marketing Economy (H.D.), The University of Odense

Relevant examined courses / exams:

Nov. 1993: Quality Auditing Course, by Gilbert, Europe

Sep. 2000: Quality Auditing Course, BVQI

Apr. 2001: Evaluators Qualification in Packaging Technology by The Institute of Packaging, Sponby Lodge, Nottingham Road, Melton Mowbray, Leicestershire, UK

Foreign Languages:

English (spoken and written),

Employments:

Nov. 1975 - Aug. 1978: Laboratory Manager at Daloon A/S, Nyborg (manufacturer of spring rolls and a variety of ready meals based on meat and vegetables).

Responsibility: Manager of microbiological and chemical laboratory, Hygiene and quality management of all production, Product development.

Sep. 1978 - June 1983: Laboratory Manager at Svendborg Konservesfabrik A/S (manufacturer of fruit and vegetables - frozen, canned, in glass (acid), marmalade, tomato ketchup and dressings (aseptic processed)).

Responsibility: Manager of microbiological and chemical laboratory, Hygiene and quality management of all production, Product development.

July 1983 - Aug. 1984: Production Manager at Odense Konservesfabrik A/S (manufacturer of fruit and vegetables - frozen, canned, in glass (acid) and marmalade).

Responsibility: All production including workshop and microbiological and chemical laboratory.

Sep. 1984 - July 1999: Technical manager at Rahbekfisk A/S

(manufacturer of a wide range of seafood products including breaded products and recipe dishes with rich sauces, vegetables, pastry etc.)

Responsibility: Development and maintenance of Total Quality Management System, Manager of microbiological and chemical laboratory, Approval of raw material suppliers (quality, food safety and hygiene), Customer service concerning quality, food safety and food technology.

Aug. 1999 - Nov. 2006: Associate Professor at Department of Chemical Engineering, The Technical College of Odense (IOT).

Nov. 2006 - today: Associate Professor at Department of Chemical Engineering, Biotechnology and Environmental Technology (KBM) at Faculty of Engineering, University of Southern Denmark.

Dec. 2000 - today: Subcontractor for BVQI Denmark:

Lead auditor in following standards:

- BRC Food standard,
- BRC / IOP standard for Food packaging,
- MSC Code of Conduct,
- ISO 9001

Special experience achieved during the employments in food industry:

During the employments in the food industry a wide and deep experience and knowledge has been achieved within

Quality management, Food safety and hygiene, Food chemistry and microbiology, Food process technology, Packaging technology, Product development, Teaching of employees, Auditing of suppliers.

Product category experience:

Detailed experience in the following categories of food products (raw material, preparation etc.):

Seafood product:

- Fish: wet fish, filleting, mincing, freezing, breading, smoking, recipe dishes (incl. fish pate)
- Shellfish: cooking, peeling, freezing, repacking (ready to eat).

Fruit and vegetables:

- Fresh, prepared, frozen, canned (low acid and high acid), pasteurised in glass (high acid)

Red meat:

- Chilled and frozen beef and pork
- Processed: Cooked meat, bacon, recipe dishes

Poultry:

- Chicken: slaughtering, cutting up, cooking

Dairy products:

- Liquid milks and milk fractions (incl. cream), dried milk.
- Butter
- Cheese: soft cheese, hard cheese, mould ripened cheese, processed cheese

Egg:

- Shell egg, liquid egg and egg fractions, dried egg and egg fractions

Bakery products:

- Breads, crumb, pastry (fresh and frozen)

Other product categories:

- Pasta : dried, fresh and frozen
- Sauces and soups(chilled and frozen)
- Tomato ketchup and salad dressings
- Spices and herbs: fresh, dried and frozen
- Wheat flour
- Vegetable oils and margarine
- Fruit juice

Food Packaging:

- Metal
- Glass
- Plastic (foils and containers)
- Paper and Cardboard