



Owner and Principal, Carol Vandell, graduated from Iowa State University in 1978 with a bachelor's degree in Food Science and Technology. Throughout her career in the food science field, she has worked primarily in the dairy and fruit areas. Her expertise includes, but is not limited to product development, research and development, quality control/quality assurance, technical writing, nutritional labeling, and “hands-on” product/process problem solving. Dialogue with various levels of management and with outside customers is also a strength.

PROFESSIONAL ORGANIZATIONS:

Institute of Food Technologists (IFT)-Professional Member
IFT Division Member- Fruit and Vegetable Products
Food Laws and Regulations
Product Development
Regional Member of Oregon Section of IFT
Research Chef's Association-Food Science and Technology Member
Women Entrepreneurs of Southern Oregon

SPECIAL SEMINARS/WORKSHOPS:

- Evolving Product Development: Activities Beyond the Bench; IFT Continuing Education, June 2004
- Enzymes in Food Processing; Freeze-Drying Workshop; Oregon State University, November 2002
- Shelf-life and Challenge Studies for Food Products; Silliker, February 2001
- Successful Product & Process Development: A “How to Guide”; IFT Continuing Education, June 2000
- Gummy & Jelly Confections; U of Wisconsin (Madison), April 2000
- Listeria Control and Regulations; Northwest Food Processors, January 2000
- Practical Food Law; KH Federal Seminars, November 1999
- Practical Food Labeling & Advertising Law; KH Federal Seminars, November 1999

PUBLISHED ARTICLES:

- “QA/QC: Testing of Phytochemicals”, Food Product Design (February 1999)
- “QA/QC: Maintaining Vigilance Over Quality”, Food Product Design (October 1998)
- “CAF activity, calcium concentration, and the 30,000 dalton component of tough and tender bovine longissimus muscle”, J. of Food Science 46: 308-309 (1981)
- “Effects of maturity and marbling on the myofibril fragmentation index of bovine longissimus muscle”, J. of Food Science 44: 1668-1671 (1977)