

# **RESUMÉ**

## **Geoffrey Smithers**

***BAppSc (Hons I), PhD, FAIFST, FIFT, CFS***

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### ***Personal***

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### ***Professional Employment History and Experience***

***April 2009 – present:*** Geoffrey Smithers Food Industry Consulting Services  
Independent Food Industry Consultant (specializing in dairy and other agrifood processing and ingredient technology)

***January 2006 – April 2009:*** Food Science Australia  
Director of International Business, Senior Executive

***December 1997 – December 2005:*** Food Science Australia  
Theme Director – Processing Innovation, Executive

***July 1995 – November 1997:*** CSIRO Division of Food Science & Technology  
Group Manager Processing Innovation and Food Quality

***September 1988 – June 1995:*** CSIRO Division of Food Science & Technology  
Research Scientist/Senior Principal Research Scientist, and Research Group Leader – Bioprocess Technology

***July 1985 – August 1988:*** University of Wisconsin – Madison  
Research Associate/Assistant Professor (Institute for Enzyme Research)

### ***Qualifications***

***Undergraduate*** University of Technology – Sydney, School of Life Sciences.  
*Bachelor of Applied Science (First Class Honors) and University Medal: 1976*

***Postgraduate*** University of New South Wales, School of Biochemistry.  
*Doctor of Philosophy (Biochemistry): 1984*

*Postdoctoral* University of Pennsylvania, School of Medicine, Department of Biochemistry and Biophysics: 1983 – 1985  
University of Wisconsin, Graduate School, Institute for Enzyme Research: 1985 – 1988

### ***Professional Distinctions, Appointments and Awards***

2017 Elected ***Fellow by IFT*** recognizing expertise, experience and exceptional contributions in the field of food science and technology.

2017 – current ***Deputy chairperson of DuPont Nutrition & Health Science Advisory Board*** providing strategic and operational advice to company management.

2016 ***Editor of reference book – “Innovative Food Processing Technologies – Extraction, Separation, Component Modification, and Process Intensification”***, published by Woodhead, USA.

2015 – current Elected ***Deputy-Chairperson, International Dairy Federation (IDF) Standing Committee on Dairy Science and Technology***.

2015 – current ***Global Outreach Coordinator – Institute of Food Technologists (IFT) International Division***, Chicago, USA.

2015 – current Inaugural ***Editor-in-Chief of the Elsevier Reference Module in Food Science***.

2014 – 2015 ***Past-Chair – IFT International Division***, Chicago, USA.

2013 – 2016 ***Chairperson of DuPont Nutrition & Health Science Advisory Board*** providing strategic and operational advice to company management.

2013 Elected ***Certified Food Scientist (CFS) by IFT*** recognizing expertise and experience in the field of food science and technology.

2013 ***Chairperson of Solae LLC (Division of DuPont Inc.) Science Advisory Board*** providing strategic and operational advice to company management on projects and future directions.

2013 – 2014 ***Chair – IFT International Division***, Chicago, USA.

2012 – 2014 ***Member of Governing Council of the Australian Institute of Food Science and Technology (AIFST) Inc. and Chair of Victorian Branch of AIFST***.

2012 – 2013 ***Chair-Elect – IFT International Division***, Chicago, USA.

2011 – current ***Expert reviewer – Journal of Dairy Science*** published by the American Dairy Science Association and Elsevier.

2011 – current ***Member of Editorial Board – International Dairy Journal*** published by Elsevier.

2011 ***Guest Editor, International Dairy Journal special issue on “Lactose”*** published by Elsevier (commissioned by IDF).

2011 ***Editor of reference book – “Advances in Dairy Ingredients”***, published by Wiley/Blackwell, USA.

- 2010 – current      **Australian Representative, IDF Standing Committee on Dairy Science and Technology.**
- 2010 – 2012      **Member of Solae LLC (Division of DuPont Inc.) Science Advisory Board** providing strategic and operational advice to company management projects and future directions.
- 2009      Elected **Fellow of the Australian Institute of Food Science and Technology (AIFST)** recognizing contributions toward advancing the science and technology of food.
- 2008 – 2011      **Executive Team ‘Member-at-Large’ – IFT International Division, Chicago, USA.**
- 2006      **Sir Ian McLennan Achievement for Industry Medal and Award** recognizing achievements and national economic impact of translating dairy science and technology into the marketplace.
- 2004 – current      **Expert reviewer – International Dairy Journal** published by Elsevier.
- 2004      **Dairy Industry Association of Australia (DIAA) Award** for best review paper published in *Australian Journal of Dairy Technology* in 2003.
- 2003      **one-CSIRO Award** for the *Food Futures* Flagship Initiative.
- 2002      **DIAA Loftus Hills Gold Medal** for excellence in dairy science and technology.
- 2000 – current      **Australian Representative, IDF Standing Committee on Nutrition and Health.**

### ***Skills, Competencies and Experience***

- Senior research and organizational management, including strategic, operational and workforce planning, and associated change management.
- Relationship and business development through the successful communication of the benefits of linking enabling science tools with business imperatives and opportunities.
- Proven ability to broker a deal, including a number of half million-dollar plus research contracts, and several million-dollar technology license agreements.
- Proven ability to attract considerable external funding from public and private sources to support R&D programs, and their commercialization.
- Experience in the protection and exploitation of intellectual property (IP), and management of a patent portfolio.
- Development of collaborative research projects and programs that leverage the complementary capabilities of the collaborating organizations.
- Leadership of market-driven research into new agro-food processing technologies and their application in the manufacture of new bioactive and multifunctional food ingredients.
- Identification and evaluation of new technologies, many from outside the food industry, with potential applicability in food processing and transformation, and proven ability in attracting support for their study and commercial exploitation.
- Commercialization of research results, notably in the area of new dairy and meat processing technologies, and the development of functional food ingredients.

- Leadership in the development of a strategic research program aimed at understanding the relationship between protein structure and function, and exploiting such knowledge in development of cost-effective processing technologies and novel food ingredients.
- Science leadership and enhancement of science credentials through authorship of manuscripts in high impact journals, of patents to protect IP, and of book chapters published by leading science publishers; and in editorial roles of journals and books.
- Considerable experience in speaking at national and international science and industry conferences, often by invitation.

### ***Publications (since 2008)***

Bennett, L., Sudharmarajan, S., and **Smithers, G.W.** (2016) A novel method for total protein analysis of protein mixtures using enzyme hydrolysis and derivatisation with o-phthalaldehyde – Application to dairy products. *Int. Dairy J.* **55**, 44-51.

**Smithers, G.W.** (2016) Food Science: Yesterday, Today and Tomorrow. *Elsevier Reference Module in Food Science*, <http://doi.org/10.1016/B978-0-08-100596-5.03337-0>.

**Smithers, G.W.** (2014) Whey-ing up the Options: Yesterday, today and tomorrow. *Int. Dairy J.* **48**, 2-14.

Tong, P.S., and **Smithers, G.W.** (2012) The future of dairy ingredients: Critical considerations that will underpin future success. In *Advances in Dairy Ingredients* (**Smithers, G.W.**, and Augustin, M.A., eds.). pp. 313-318, Wiley/Blackwell, NY.

Woonton, B., De Silva, K., **Smithers, G.W.**, and Kulozik, U. (2012) Modern chromatographic separation technologies for isolation of dairy ingredients. In *Advances in Dairy Ingredients* (**Smithers, G.W.**, and Augustin, M.A., eds.). pp. 137-160, Wiley/Blackwell, NY.

Woonton, B., and **Smithers, G.W.** (2010) Novel adsorbents and approaches for nutraceutical separation. In *Separation, Extraction and Concentration Processes in the Food, Beverage and Nutraceutical Industries* (Rizvi, S.S.H., ed.), pp. 148-179. Woodhead Publishing, UK.

**Smithers, G.W.**, Wijesundera, C., Woonton, B., and Roupas, P. (2009) Enzymes. In *Encyclopedia of Biotechnology in Agriculture and Food* (Heldman, D.R., Wheeler, M.B., and Hoover, D.G., eds), pp. 220-222. Taylor & Francis, NY.

Woonton, B., Wijesundera, C., **Smithers, G.W.**, and Roupas, P. (2009) Enzymes: Amylases. In *Encyclopedia of Biotechnology in Agriculture and Food* (Heldman, D.R., Wheeler, M.B., and Hoover, D.G., eds), pp. 223-226. Taylor & Francis, NY.

Wijesundera, C., **Smithers, G.W.**, Woonton, B., and Roupas, P. (2009) Enzymes: Lipases. In *Encyclopedia of Biotechnology in Agriculture and Food* (Heldman, D.R., Wheeler, M.B., and Hoover, D.G., eds), pp. 231-233. Taylor & Francis, NY.

**Smithers, G.W.**, Wijesundera, C., Woonton, B., and Roupas, P. (2009) Enzymes: Proteases. In *Encyclopedia of Biotechnology in Agriculture and Food* (Heldman, D.R., Wheeler, M.B., and Hoover, D.G., eds), pp. 237-239. Taylor & Francis, NY.

Kelly, P., Woonton, B., and **Smithers, G.W.** (2009) Improving the sensory quality, shelf-life and functionality of milk. In *Functional and Specialty Beverage Technology* (Paquin, P., ed.), pp. 170-231. Woodhead Publishing, UK.

**Smithers, G.W.** (2008) Whey and whey proteins – From ‘gutter-to-gold’. *Int. Dairy J.* **18**, 695-704.

Maharjan, P., Woonton, B.W., Bennett, L.E., **Smithers, G.W.**, De Silva, K., and Hearn, M.T.W. (2008) Novel chromatographic separation – The potential of smart polymers. *Innov. Food Sci. Emerg. Technol.* **9**, 232-242.