

**John R. Manoush, President of Manoush Associates**  
**Food Safety and Quality Consultant**

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Manoush Associates is a consulting firm that provides customized training and technical assistance to food manufacturers who wish to implement or improve HACCP programs. The firm also provides a full range of other food quality services, including food safety audits and design or improvement of food safety systems such as vendor control, trace and recall or allergen control.

Mr. Manoush retired from B&G Foods\* in 2002 and launched Manoush Associates following a 27 year career as Manager of Quality and R&D for the maker of nationally known *B&M Baked Beans*. As an independent consultant, Mr. Manoush has worked with several manufacturers to train their personnel in HACCP principles and to provide expert advice in performing a hazard analysis. He has also helped companies prepare for customer and third party audits, and is thoroughly familiar with the requirements of SQF, AIB, NFPA-SAFE and Cook & Thurber. B&G Foods has retained Mr. Manoush to conduct comprehensive annual food safety audits of each of its five plants and three distribution centers

During his tenure with B&M, Mr. Manoush was responsible for a broad spectrum of food quality and R&D services, with particular emphasis on the HACCP system and low-acid canning. He was certified by the Pillsbury Co., founder of the HACCP system, as a HACCP leader and trainer. Other areas of expertise include design of experiments, statistical process control, vendor and co-packer auditing, sanitation and employee training. Manoush is thoroughly familiar with FDA GMP's and low-acid regulations. He maintained a Maine pest control operator license for over 10 years and is well acquainted with IPM principles.

In recent years Mr. Manoush has volunteered his time to help teach the FDA-approved Better Process Control School at the University of Maine. He is also a member of the Technology Board for the Maine Technology Institute, a state agency whose mission is to provide financial and technical assistance to promising new companies in the technology sector. He is an Emeritus member of the Institute of Food Technologists. He has achieved designation by the American Society for Quality as a *Certified Quality Auditor* specializing in HACCP. Aside from food industry activities, Mr. Manoush volunteers his time as an officer of a community association which works to preserve the historic boyhood home of Nathaniel Hawthorne, located in his town of Raymond, Maine.

Prior to his work in food processing, Mr. Manoush served in the Peace Corps in Brazil, gaining valuable language and cross-cultural experience. He holds a master's degree in food technology from the University of Massachusetts.

\* B&G Foods, headquartered in Parsippany, NJ, has owned the Burnham and Morrill Co. of Portland, Maine since 1999. Previous parent companies Mr. Manoush has worked for include Armour and Company, The Pillsbury Company, Pet, Inc., and The Wm. Underwood Co.

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