

Robson Forensic

Engineers, Architects, Scientists & Fire Investigators

MATTHEW D. SWANSON, P.E. Food Manufacturing Specialist

PROFESSIONAL EXPERIENCE

2009 to present **Robson Forensic, Inc.**
Associate

Provide technical investigations, analysis, reports, and testimony towards the resolution of litigation and claims involving all aspects of food and beverage processing, packaging, warehousing and distribution. Specific areas of expertise include but are not limited to preparation, inspection, blending, batching, mixing, extruding, sheeting, pumping, baking, cooking, pasteurization, chilling, freezing, boxing, bagging, filling, sealing, labeling, weighing systems, code dating, metal detection, sterilization, sanitation, cleaning, quality systems, maintenance, damage control and proper handling systems. Scope of investigations extends to regulatory compliance, Hazard Analysis and Critical Control Point (HACCP) programs, compliance with industry guidelines, workplace safety, machine guarding and compliance with OSHA.

1994 to present **Pepperidge Farm, Inc. (Division of Campbell Soup)**, Downingtown, PA and Norwalk, CT

Manager of Frozen Food Engineering

Currently manage and direct all engineering projects for the frozen food division of Pepperidge Farm and its co-manufacturers. Manage the oversight of the Factory Mutual Insurance compliance for all Pepperidge Farm sites. Manage and maintain the environmental compliance for the frozen food division.

Director of Engineering

Directed all major capital projects and technical initiatives for 7 manufacturing facilities throughout North America.

Manager of Engineering and Maintenance

Managed capital projects and operations including management of 43 maintenance personnel, environmental, health, and safety compliance. Led continuous improvement initiatives and participated in corporate initiatives including SAP implementation. Maintained, modified, and installed various cryogenic, anhydrous ammonia, and Freon refrigeration systems.

Senior Project Engineer

Managed multi-million dollar capital projects in fresh bread, frozen food, and co-manufacturing including start-up operations. Specified and procured equipment, negotiated and managed technical services, and managed the complete installation of production systems.

Robson Forensic

Engineers, Architects, Scientists & Fire Investigators

MATTHEW D. SWANSON, P.E. Food Manufacturing Specialist

Products:

Goldfish Crackers, distinctive cookies, premium rolls and breads, Texas Toast frozen bread products, frozen pastry, and layer cake.

Package Formats:

Cartons, poly bags, horizontal and vertical flow wrap, food service bulk and single-serve packaging.

Process, Systems, Equipment:

- Bulk sugar and flour storage silos
- Reimelt and Shick bulk ingredient handling systems
- Peerless and APV bread mixers
- Chester Jenson cookers
- Rheon and Turkington product forming lines
- Hinds Bock depositing equipment
- Safeline metal detectors and X-ray systems
- Moline make up systems
- Baker Perkins ovens
- UBE bread slicers
- AMF wrappers and baggers
- IJ White and G&F spiral coolers and freezers
- Jones Cartoners
- Douglas Case packers
- Schubert and Flexicell Robotic systems
- FDA regulatory, BISCC and AIB; kosher systems; quality systems and quality lab controls, sanitation systems.
- Safety systems – OSHA and corporate safety compliance including equipment guarding, control reliable safety systems, equipment maintenance and modifications, lock out-tag out (LOTO), ARC Flash, and ergonomic production system design.

1989 to **Haagen-Dazs, Woodbridge, NJ and Tulare, CA**

1994 *Senior Project Engineer*

Managed multi-million dollar capital projects for Haagen-Dazs and compliance with USDA, FDA, industry GMP, US EPA, and OSHA requirements.

Products:

Haagen Dazs brand ice cream: ice cream, sorbets, sherbets, and novelty bars.

Robson Forensic

Engineers, Architects, Scientists & Fire Investigators

MATTHEW D. SWANSON, P.E. Food Manufacturing Specialist

Package Formats:

Paperboard mini cups, pints, 2.5-gallon bulk packages, and flow wrapped ice cream bars.

Process, Systems, Equipment:

- Ice cream batch blending, batch and High Temperature Short Time (HTST) pasteurization, sanitary (3-A) processing piping and valves and controls, homogenization systems, scrape surface freezers, shell & tube and plate and frame heat exchangers, load cell blending systems, sanitary pumps-positive displacement, back pressure controls, centrifugal; bulk unloading systems for liquid ingredients including cream, skim milk & liquid egg yolks. Ingredient and flavor handling, blending, preparation and incorporation systems into ice cream.
- Alfa Laval Hoyer ice cream package filling, sealing and capping, freezing, wrapping and palletizing.
- Ice cream novelty bar extrusion, stick insertion, chocolate coating, freezing, wrapping, packaging in trays and cartons, metal detection, check weighing, coding, casing and palletizing.
- USDA - dairy, Department of Health and FDA regulatory - GMPs; sanitation: kosher systems.
- Safety systems - OSHA compliance including equipment guarding, lock out-tag out (LOTO), ammonia safety, and ergonomic production system design.

1986 to
1989

Lipton Productions, Flemington, NJ

Plant Project Engineer

Managed various processes and packaging projects in the largest Lipton manufacturing facility. Designed, specified, procured, and installed production systems. Projects included the installation and improvements ingredient handling systems, chicken processing equipment, boiler and air compressor replacements.

Products:

Dry soup, freeze dried meals, candy, and powdered drink mixes.

Package Formats:

Paper pouches, cartons, laminated paper bags.

Process, Systems, Equipment:

- Vertical form-fill pouching machines
- Ribbon blending mixers
- Sterilization systems
- Tumble drum blending systems
- Dehydrator systems

Robson Forensic

Engineers, Architects, Scientists & Fire Investigators

MATTHEW D. SWANSON, P.E. Food Manufacturing Specialist

- Safety systems: USDA and FDA regulatory controls which included GMP, HAACP and kosher systems; equipment guarding and ergonomic design.

PROFESSIONAL CREDENTIALS

Professional Engineer, Pennsylvania

EDUCATION

MS, Organizational Dynamics, University of Pennsylvania, Philadelphia, PA
MBA, Management, Monmouth University, Monmouth, NJ
BS, Mechanical Engineering, Farleigh Dickinson University, Teaneck, NJ

Additional training:

Cornell University and Roger Williams College, Architectural courses
Lockheed Martin Six Sigma Trained Green Belt, Auto CAD 2007 proficient
SAP Capital Management ERP systems

PROFESSIONAL MEMBERSHIPS

National Society of Professional Engineers
American Society of Baking – Committee Member – BISCC/ANSI Z50 Equipment
Safety and Sanitation Standards for the Baking Industry
American Society of Heating, Refrigerating and Air-Conditioning Engineers
(ASHRAE)