



FSMA INTERNATIONAL

GLOBAL SUPPORT FOR FSMA COMPLIANCE

Nancy Scharlach is the President and Chief Technical Director for FSMA International, LLC and Soterian Systems, LLC. She has been a Registered SQF Consultant in High Risk Processing since 2010 (SQF Registration No: 9717 – FSC #'s: 3, 4, 10, 13, 14, 15, 16, 18, 19, 20, 21, 22, 23, 24, 25, 26, and 35), and is a Lead Trainer for FSPCA FSMA Preventive Controls for Human food (certificate #7323330), FSPCA Foreign Supplier Verification Programs (certificate #7e62ff08), and a Lead Trainer through the International HACCP Alliance.

Nancy earned a B.S. in Microbiology from the University of Montana in 1996, and has worked in the food industry her entire career. With over 20 years of experience, Nancy has worked for nationally recognized companies such as The Schwan Food Company, The Hain Celestial Group, and Jamba Juice Company. In 2008, Nancy founded Soterian Systems, LLC, a consulting, coaching and training food safety and quality firm that services the global market. In response to helping US Food Importers comply with new FSMA regulations, Nancy founded FSMA International in 2018.

Nancy has extensive experience working with domestic and international processors and growers in countries such as India, Thailand, Vietnam, Mexico, China, Chile, Argentina, Brazil, Peru, Ecuador, Guatemala, Costa Rica, Belgium, Switzerland and Canada. Her experience expands to working globally in over 2000 manufacturing facilities and hundreds of produce growers.

Nancy's diverse knowledge and expertise in the food industry includes high risk processing in USDA and FDA RTE fresh and frozen meal and products, High Pressure Processing (HPP), fresh cut produce, Good Agricultural Practices (GAPs), and fresh produce harvesting, fresh and frozen dairy manufacturing, retail QSR, IQF fruit and vegetables, bakery and snack products, sprouted seed products, food contact packaging, thermally processed and commercially sterile products, single strength juices, thermally processed sauces, salsas and canned goods, pasta items, and distribution and warehouse storage practices, pet food products, dietary supplements and nutraceuticals.

Nancy has authored extensive HACCP & Food Safety Plans and Quality and Food Safety Management Systems for numerous companies in addition to working with processors at the facility level to integrate the best practices in the industry and to comply with regulatory and customer requirements. Nancy also works with clients to conduct microbiological challenge studies on product and equipment to achieve validation programs for food safety. Most recently, Nancy has worked onsite with global food companies on creating, implementing, and training all levels of employees and management on the new FSMA Food Safety Plans and cGMPs.

Nancy is the former President and currently an active board member of Ceres Certifications, International (CCI) Certifying Body. She is an FSPCA FSMA PCQI and FSVP Lead Instructor, International HACCP Alliance Lead Instructor, and participates in continuing education courses and seminars to ensure the best developed food safety and quality plans are developed for the industry. Nancy also leads webinars and speaks at food safety conferences focusing on the international food safety community.