



**BakingTECH 2024**  
**February 27 – 29**

### **Sample Biographies**

**Jennifer Frankenberg** is the Vice President of SAGE Food Safety Consultants. Her food industry experience includes regulatory compliance; recall administration, BRC, sales and marketing, and ingredients procurement. Her involvement has ranged from working with regulatory agencies on issues such as product questions, recall activities, and food-borne illness investigations to performing dairy plant inspections to ensure regulatory compliance and high sanitation standards. She is trained in HACCP for the Dairy and Juice Industry, pathogen microbiology and control of pathogens, and is a Certified Food Safety Manager. She has developed dozens of recall and crisis management plans, as well as other food safety and quality documents. Currently, she is facilitating the revision and updating of the ANSI Z50.2 standard for sanitary design of bakery equipment.

**Roger L. Daniels** was named Vice President, Research & Development and Innovation for Stratas Foods in October 2011. Mr. Daniels is charged with delivering industry-leading innovation and technology support to yield a broad portfolio of edible oils based solutions that fully meet Stratas' customer evolving needs.

Prior to joining Stratas, Roger led the R&D team for Bunge Oils, a division of Bunge North America. During his eleven-year tenure with Bunge, his team was recognized with innovation awards from Frost & Sullivan, American Oil Chemists' Society (AOCS), and the Institute of Food Technology (IFT) for product development.

In addition to positions with Stratas and Bunge, Roger Daniels held positions of increasing responsibility with Campbell Soup Company, American Home Foods, and Karishams.

Mr. Daniels is an inventor, author and edible oils industry expert. He holds numerous patents in edible oil products and processing, has presented papers at AOCS, IFT, and Nutracon national technical meetings, published papers in peer reviewed journals and contributed to food industry publications with fats and oils perspectives. Roger holds a Bachelors of Science Degree in Biological Sciences, a Master of Science Degree in Food Science, Chemistry, and Nutrition both from the Ohio State University and a Master of Business Administration from Bloomberg University.