

# Case Study

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federation  
passionate about food & drink

## Food and Drink Scientist of the Year 2018

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**AWARDS**

food and drink federation

2018

WINNER

Simon Flanagan, Research Principal, RSSL

Simon Flanagan is Research Principal at RSSL, where he leads the Food Safety and Quality Division and provides specialist advice on allergen risk assessment and management.

His area of expertise is one of the most important issues facing the food industry today and the largest single cause of product recalls globally.

Simon delivers consultancy and training on all aspects both internally and externally to numerous clients; from developing mitigation programs to future proofing control systems.

His extensive understanding and passion for the subject drives close collaboration with academic, trade and government bodies; providing vital input on a range of key issues relating to allergen management and control, and speaking extensively at high-profile international events.

Keen to share his knowledge and inspire the next generation of scientists, Simon is also focused on helping his colleagues reach their full potential. With this in mind, he designed an internal mentoring program at RSSL which has since been adopted as best practice by the wider Mondelez organisation.

Award winning scientist, well-respected industry figure, and inspiring mentor, Simon's contribution is valued by all those he works with: "It is difficult to put into words just how much Simon helps us out," said a food manufacturer.

A colleague he works with says: "I have also needed to seek specific advice on analytical approaches, or on the most appropriate tests to commission to answer a specific question. Simon has always proved a mine of information on those occasions, as well as unstinting in his time."

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