



Jennifer Frankenberg

Food Safety, Supply Chain, and Due Diligence Consultant

BACKGROUND SUMMARY

Jennifer has over 20 years of experience in the food and beverage industry, including pet food, supplements, and food companies of all sizes. She brings deep expertise in food safety, regulatory compliance, food certifications, supply chain management, operations, and equipment design. Jennifer is adept at assessing risk, defining objectives, and optimizing business opportunities, and has spoken at various national food and private equity meetings, sat on panels, and conducted webinars for the food industry, covering food safety, regulatory compliance, and supply chain topics. In addition, she has been published in several food industry magazines.

SELECT EXPERIENCE

Director of Quality & Food Safety

VP of Supply Chain & Strategic Planning

Vice President/Partner

Procurement Manager

CORE COMPETENCIES

Six Sigma Lean Green Belt

Certified Food Safety Manager

Human & Animal Food Safety

Regulatory Compliance

Risk Assessment

Project Management

Process Improvement

Resource Management

Cost Reductions

Contracts & Negotiations

EXPERTISE & ACHIEVEMENTS

- **Saved \$450K annually** by consolidating and substituting ingredients
- **Identified more than \$500M** in collective operational savings for clients
- **Lowered overall raw material spend** by 8% in 6 months

PROFESSIONAL HIGHLIGHTS

Private and Due Diligence Consulting: As Vice President, Jennifer developed and managed a Food & Beverage Practice at an operations management firm. She worked with middle-market private equity and portfolio companies, conducting pre- and post-acquisition projects, and identifying more than \$500M in collective operational savings. Jennifer also served as the Vice President of Supply Chain for an emerging direct-to-consumer pet food company, and within the first 6 months, she lowered raw material spend by 8% through negotiated contracts. Throughout her career, Jennifer has performed over 100 diligences, including food safety inspections and operational assessments, documenting and implementing various policies, procedures and training programs, managing food-related crisis events, preparing companies for SQF and BRC certification audits, working with professional and food industry trade associations, and facilitating an overhaul of an ANSI standard on hygienic bakery equipment design.

The Kroger Co.: Jennifer began her career at The Kroger Co., which included regulatory, supply chain, and marketing roles. During her tenure, she streamlined the company's recall management system, managed a \$700M portfolio of ingredients, negotiated strategic forward buy contracts, and conducted Kroger dairy plant audits.