



Beth Fryksdale

Food Scientist & Fractional Leader

BACKGROUND SUMMARY

Beth is a Food Scientist with 25 years of experience as a senior leader developing new food products and helping small companies and startups scale their R&D ideas up to manufacturing. She specializes in food tech, alt protein, and plant-based. Beth has been part of growing Impossible Foods from the ground up and helping Tezza Foods bring their first plant-based cheese to market. She also provides mentoring and coaching to emerging leaders and founders seeking to hone their leadership approach and soft skills.

EXPERTISE & ACHIEVEMENTS

- **Led development**, scale-up, and manufacturing of the company's first product, a plant-based cheddar
- **Built a team** of 37 scientists and engineers responsible for Product Development, Renovation, Packaging, and Food Safety and Quality
- **Led the startup** of the first production plant and scaled up multiple SKUs leveraging Impossible's ground meat technology, including meatballs, cased sausage, and chicken nuggets.
- **Led product and process** development projects, including scale-up and technology transfer to manufacturing plants located in the US, Europe, Asia, and South America

PROFESSIONAL HIGHLIGHTS

Consulting Firm: As Founder, Beth provided hands-on Consulting and Fractional Head of Quality and R&D. Her achievements included:

- Quality, Food Safety & microbiology expertise for GMP, HACCP, and SQF program design and training
- Scale up of food products and ingredients from bench to full scale manufacturing
- Process design, equipment selection, co-manufacturer evaluation, and technology transfer
- Packaging design, procurement, and implementation
- Shelf life testing expertise for frozen, refrigerated, and shelf stable foods
- Label development including nutrient facts panel, ingredient statements and other requirements
- Design and operation of lab kitchens and pilot plants for R&D
- Product evaluation including QC tests, consumer sensory, chef evaluations, and application testing
- Mentoring, Coaching, and Leadership Development

Plant-based Food Company: As Vice President of Product Development and Quality, Beth built a team of 37 scientists and engineers responsible for Product Development, Renovation, Packaging, and Food Safety and Quality. She led the startup of the first production plant; launched from the manufacturing plant. Beth was responsible for building the Food Safety program, including QA systems, QC testing, GMPs, HACCP, and managing auditing and regulatory permits. She scaled up multiple SKUs, leveraging the ground meat technology and including meatballs, cased sausage, and chicken nuggets. Beth was also responsible for piloting and technology transfer to co-manufacturer production partners. She conceptualized and implemented a Product Renovation program that improved margins through alternate ingredients, process optimizations, and manufacturing quality strategies. Beth oversaw food piloting operations, including the design and build of the facility and ongoing scale-up of recipes and processes from bench to manufacturing scale. She built a Sensory and Consumer testing program and set up an R&D kitchen to support bench-scale product development and culinary evaluation

Industrial Biosciences Company: As Formulation and Process Development Scientist, Beth was promoted rapidly from Research Associate to a manager and technical project leader. She was responsible for the initiation and execution of R&D projects for new product development and manufacturing process improvement. Beth led product and process development projects, including scale up and technology transfer to manufacturing plants located in US, Europe, Asia, and South America. She developed product quality assays and defined new product specifications and quality metrics. Beth developed liquid and solid enzyme product formulations for extended shelf life and enhanced application performance. She also had high collaboration Manufacturing, Quality, and Regulatory groups, plus in-depth technical knowledge of precision fermentation downstream processing: precipitation, flocculation, filtration, centrifugation, ultrafiltration, microfiltration, fluid bed coating, spray drying, and tableting.

SELECT EXPERIENCE

Vice President of Product, Process, and Quality

Vice President of Product Development & Quality

Formulation & Process Development Scientist

Founder

CORE COMPETENCIES

ServeSafe Trained

PCQI Qualified

SQF2 Certified

HACCP/HARPC Leadership

Enzyme Activity Assays

Shelf Life Testing, Microbiology

Proximate Analysis

Extensive Protein Analysis (mass spec, SDS-PAGE, and other protein qualification methods)