

# SOT FDA Colloquia on Emerging Toxicological Science New Plant-Based Foods and Proteins from Novel Sources

## Speaker Biographies

### Jason Dietz, MS; Colloquium Chair



Jason Dietz coordinates cross-cutting biotechnology-related activities in FDA's Center for Food Safety and Applied Nutrition (CFSAN). In this role he regularly provides technical and policy input to CFSAN and its interagency partners on food biotechnology issues related to food safety and regulation, food labeling, genome editing, and media and scientific communication. Mr. Dietz has been with the FDA for almost 20 years. He has a MSc in food science from Pennsylvania State University.

### Jeremiah Fasano, PhD



Jeremiah Fasano is a Senior Policy Advisor in the Office of Food Additive Safety's Regulatory Review Branch at the Center for Food Safety and Applied Nutrition. He has worked on a variety of issues during his time at CFSAN, including premarket safety evaluation of new food ingredients, assessment of genetically engineered new plant varieties, strategies for tracking sodium reduction in the US food supply, and development of safety assessment frameworks for new food technologies and functionalities. He received his doctorate in plant cell physiology and molecular biology from the Pennsylvania State University.

### Baraem (Pam) Ismail, PhD



Pam Ismail is a Professor at the Department of Food Science and Nutrition, University of Minnesota. She is the founder and director of the Plant Protein Innovation Center. Dr. Ismail has over 20 years of experience in food chemistry research focused on analytical chemistry, protein chemistry, and chemistry and fate of bioactive food constituents. Her research focuses on chemical characterization and enhancement of functionality, safety, bioavailability, and bioactivity of food proteins, following novel processing and analytical approaches. Her group is currently researching ways to improve functionality, thermal stability, and bioactivity of food proteins, as well as ways to reduce allergenicity following enzymatic and other natural protein modification approaches. She is the recipient of a "Distinguished Teaching Award" and an "Outstanding Professor Award." After her PhD in food science from Oxford Brookes University, she held a postdoc in the Department of Food Science at Purdue University.



### **Supratim Choudhuri, PhD**

Supratim Choudhuri joined FDA in 2001 and is a Senior Toxicology Reviewer in FDA's Office of Food Additive Safety, CFSAN. Dr. Choudhuri received his MSc and PhD from the University of Calcutta. At FDA, Dr. Choudhuri has reviewed GRAS notices, biotechnology notices, food additive petitions, and has played a pivotal role in issues pertaining to the use of bioinformatics in the review process. Before coming to FDA, Dr. Choudhuri

was Research Faculty at the Department of Pharmacology and Toxicology at the University of Kansas Medical Center. He also worked in industry for a number of years as a molecular toxicologist. Dr. Choudhuri has taught both undergraduate and graduate students and has published extensively in the areas of molecular toxicology, genomics, xenobiotic metabolic enzymes, and transporters. Dr. Choudhuri has been invited to speak at various national and international meetings and is the recipient of numerous FDA awards.



### **Michael Leonard, PhD**

Michael Leonard is the Chief Technology Officer of Motif FoodWorks, and leads Motif's technical strategy and building out its R&D capabilities. He joined Motif in September 2019 and has over 17 years of technology and commercial leadership experience in the food ingredient and consumer products industries. Prior to Motif, Dr. Leonard was Vice President and Head of R&D for White Space Innovation and Commercialization for the Kraft Heinz Company, where he led product, packaging, and process

development strategy and execution for key growth platforms across all categories of the business. That was preceded by seven years at PepsiCo, where he most recently was Vice President, Process Technology for Global Snacks R&D, including a three-year stint in Thailand and China. His teams were responsible for bringing over 500 innovations to market globally across multiple food and beverage categories. Before joining PepsiCo, he was at International Flavors & Fragrances and DuPont Nutrition and Health. Dr. Leonard holds PhD and master's degrees in polymer science and engineering from the University of Massachusetts, Amherst, and a bachelor's degree in chemistry from Roanoke College.