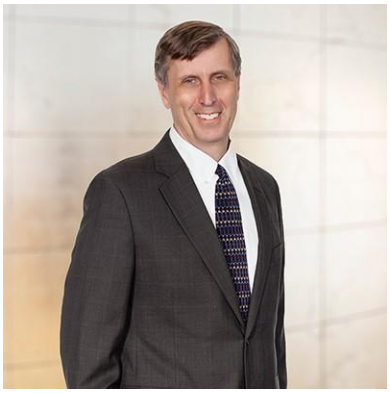
Introduction to Food Law and Regulation
March 28-29, 2022
Speaker Biographies



ANTHONY J. ANSCOMBE is a partner at Steptoe & Johnson LLP. His practice centers on the intersection between civil litigation and the pervasive regulatory schemes that govern the food and beverage, life science, cosmetic, retail, and automotive industries. He devotes most of his time to the defense of class actions involving allegations of consumer fraud, deceptive trade practices, breach of warranty, and violations of consumer protection statutes. For his food and beverage, life science, personal care, and retail clients, he provides counsel on advertising compliance, risk management, and a wide range of commercial practices. Mr. Anscombe currently serves as a member of the editorial board of the Food and Drug Law Journal. He is a member of the Chicago Section of the Institute of Food Technologists. Mr. Anscombe regularly speaks and writes on topics of interest to the food and beverage industry. He is a member of the state bars of California and Illinois and is admitted to practice before federal courts around the country. He obtained his undergraduate degree from Yale University and his law degree from the University of Virginia.

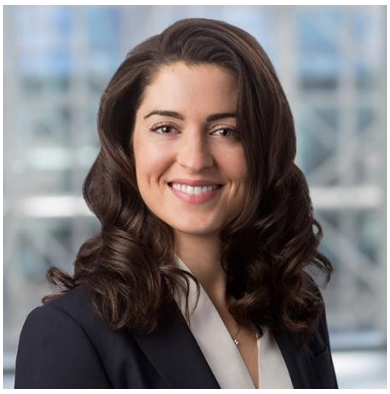
ANN M. BEGLEY is Chair of the Food & Drug Practice at Wiley Rein LLP and counsels clients facing legal and regulatory challenges involving products regulated by the FDA. As it concerns her food practice, Ann's expertise ranges from advising on and facilitating access to regulatory approvals and notifications associated with new food, feed, and dietary ingredients to advising on labeling and advertising requirements for conventional foods, medical foods, and dietary supplements. She regularly advocates on behalf of clients addressing compliance matters, including regulatory inspections, recalls, import detentions and alerts, agency warning letters and other agency enforcement actions. In addition to her significant experience representing clients before the FDA, she also represents clients before the United States Department of Agriculture (USDA), and the Federal Trade Commission (FTC).

JEFFREY W. CANAVAN is Deputy Director of the Labeling and Program Delivery Staff (LPDS) in the Food Safety and Inspection Service (FSIS) where he is responsible for leading the development and implementation of policies for food labeling, food standards, and ingredients for meat, poultry, and egg products. He has worked extensively on policy issues for food allergens, nutrition labeling, animal raising claims, and the use of novel food safety interventions. Prior to his career with FSIS, Mr. Canavan was a Captain in the US Army Medical Specialist Corps. He is a registered dietitian and food technologist with a Master of Public Administration Degree and Bachelor of Science Degree in Foods and Nutrition.

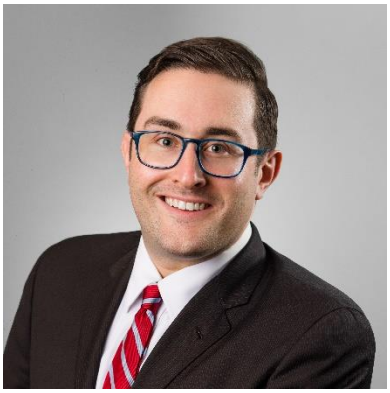
CHRISTINE FORGUES is a senior associate at Hogan Lovells US LLP where she provides science-oriented legal solutions to food and agriculture companies and trade associations. Chris's background in life science (chemistry and pharmacology) assists her in her science-based food law practice. Chris's unique educational background and regulatory scientist experience provide valuable context to complex scientific issues as they relate to the governing regulatory requirements. Chris advises clients on state and federal regulatory issues that arise throughout the entire food supply chain and production line, ranging from US Department of Agriculture (USDA) and Food and Drug Administration (FDA) enforcement actions and federal investigations to regulatory compliance, import and export issues, litigation support, comment preparation, advertising disputes, and labeling issues. When she joined Hogan Lovells, Chris brought with her more than nine years of regulatory consulting experience. A part-time student by night and a regulatory scientist by day, Chris worked throughout law school at a firm in Washington, DC, focusing on product review, development, and post-marketing in the life sciences sphere, with experience handling matters under the FDA, USDA, Environmental Protection Agency (EPA), Federal Trade Commission (FTC), National Advertising Division (NAD), and Consumer Product Safety Commission (CPSC), as well as state regulatory bodies.

Matthew Hegreness is a lawyer with a PhD in biology. He provides regulatory counsel to food, dietary supplement, and pharmaceutical clients as they develop new products, ingredients, treatments, and claims. He represents clients before the US FDA and other federal agencies. Recently, his work has focused on gene therapies, cellular therapies, responses to COVID-19, and the safety and status of ingredients for food and dietary supplements. He also has extensive experience with the appropriate phrasing and substantiation of labeling and advertising claims for food and pharmaceuticals.

TOM JONAITIS is a board-certified toxicologist (DABT) that works with clients in the food, dietary supplement, cosmetic, and consumer product industries, providing comprehensive toxicology and regulatory consulting guidance and support. He is an expert in regulatory evaluations, including scientific literature and product safety reviews, as well as creating pre-market quality and safety dossiers for novel food and dietary supplement ingredients applications to government agencies – FDA, Health Canada and Australia's TGA, FSANZ. These industries are also supported by Tom's established expertise in the detailed specifics of California Proposition 65 compliance. Tom has co-authored numerous scientific manuscripts and poster presentations on the topics of safety and risk assessment.



MARY LANCASTER is an associate at Hogan Lovells US LLP where she provides practical guidance on complex regulatory issues to help food and beverage companies in all segments of the industry achieve their business goals. Mary advises clients on Food and Drug Administration (FDA) and United States Department of Agriculture (USDA) compliance with current good manufacturing practice (cGMP), advertising and labeling compliance, and food safety issues that arise throughout the entire food supply chain. She also advises on enforcement actions and drafts comments on proposed regulations and agency guidance. Mary also has experience with matters in front of the Federal Trade Commission's Bureau of Consumer Protection. Prior to law school, Mary was a legal assistant at a Washington, DC law firm, where she assisted lawyers in white-collar investigations, pharmaceutical class action litigations, and federal habeas petitions for death row inmates.

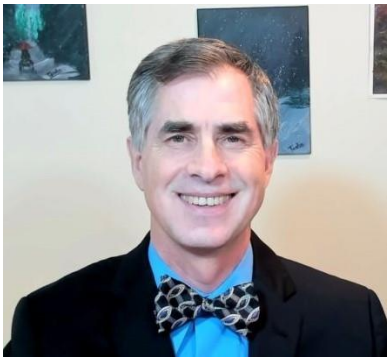


T. DANIEL LOGAN is an associate at Kleinfeld, Kaplan & Becker LLP. He counsels clients on a variety of Food and Drug Administration (FDA) regulatory issues relating to the food, cosmetic, drug, dietary supplement, cannabis, and tobacco industries. Dan previously served as an Associate Chief Counsel in the Office of Chief Counsel of the FDA. While at the FDA, Dan counseled subject matter experts, assessed evidence and policy rationales, and developed legal interpretations relating to FDA's regulatory objectives.

EMILY R. LYONS is a partner at Husch Blackwell LLP where she guides clients on complex regulatory issues as they bring dairy products, beverages, fruits and vegetables, processed foods, alcohol beverages and other agricultural goods to market. At the intersection of agriculture, food and environment, Emily handles compliance matters such as labeling, marketing, permitting and agency inquiries including the Food Safety Modernization Act, Pasteurized Milk Ordinance, USDA National Organic Program and bioengineered food disclosure standard, Generally Recognized as Safe status for food additives and food contact substances, and the Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65). In addition, Emily counsels alcohol beverages companies on issues related to importing, licensing, labeling, and compliance. Further, she has assisted several alcohol beverage companies in formulating, labeling, and marketing innovative products such as wine-based cocktails, hard seltzers, and whiskeys as well as shepherding them through the differences in TTB and FDA regulations. Before private practice, Emily served as counsel and director of regulatory affairs at the International Dairy Foods Association (IDFA). Her unique ability to speak the language throughout the supply chain brings clients value as she navigates complex scientific information, melds it with antiquated regulatory constructs and makes it understandable, all while remaining innovative and cutting edge.

SETH A. MAILHOT is a partner at Husch Blackwell LLP. With an education in chemical engineering and a prior career at the US Food and Drug Administration, Seth brings clients rare regulatory insight on food, medical device and drug matters. As Leader of the firm's FDA group, Seth handles a broad array of matters involving FDA-regulated products and services including food, medical devices, pharmaceuticals, biotechnology, tobacco, radiation-emitting electronic products and cosmetics. He assists clients in premarket strategies, advises on postmarket compliance, handles enforcement matters – including those before the US Department of Justice – and drafts and negotiates corporate transactions. Seth began his career as a chemical engineer for more than a decade at the FDA, conducting regulatory research, performing inspections of regulated industry and serving as a compliance officer, followed by nearly 15 years in private practice. Clients appreciate his multidisciplinary experience when faced with highly technical regulatory issues. Among other clients, Seth counsels food producers, importers, restaurants, trade groups, farms, and manufacturers of food packaging materials and food additives as well as manufacturers of medical devices and pharmaceuticals. FDA compliance issues such as GMP, FSMA, GRAS, LACF; California State matters including Proposition 65, CLRA, FAL and UCL; premarket submission for medical devices [510(k) and PMA] and drugs (NDA and ANDA) are just a few of the matters he assist clients with for optimal solutions. He also explores emerging markets, such as electronic nicotine delivery systems (ENDS) and industrial hemp and cannabidiol, identifying potential regulatory issues in order to guide clients in developing business and marketing strategies.

JESSICA P. O'CONNELL is a partner in Covington & Burling's Food and Drug practice group in Washington, DC. She advises companies and trade associations on complying with US regulatory requirements enforced by FDA, USDA, FTC, and state regulators for the manufacture and sale of foods, dietary supplements, cosmetics, OTC drugs, and animal products, and the import and export of all FDA and USDA-regulated products. Before joining Covington, she was an Associate Chief Counsel in FDA's Office of Chief Counsel. While at FDA, Jessica counseled various components of FDA and HHS on legal issues primarily related to cosmetics, foods, and dietary supplements. Jessica received a bachelor's degree in biology and physics from the University of Virginia, an MPH from Johns Hopkins, and a JD from Georgetown University Law Center.



OMAR OYARZABAL is a food microbiologist with extensive experience in food safety. His educational background includes a DVM (Doctor of Veterinary Medicine) from the University of Rio Cuarto, Cordoba, Argentina and a MS and PhD in microbiology/food safety from Auburn University, Alabama. For decades Dr. Oyarzabal's research expertise was in the area of identification, typing and control of foodborne pathogens, with emphasis on Campylobacter spp. Dr. Oyarzabal co-edited the books Microbial Food Safety: An Introduction, published by Springer-Verlag (New York, USA), and DNA Methods in Food Safety: Molecular Typing of Foodborne and Waterborne Bacterial Pathogens, published by Wiley-Blackwell (West Sussex, UK). Until 2022, Dr. Oyarzabal was the founder and Editor-in-Chief of the peer-reviewed journal Microbial Risk Analysis, published by Elsevier. Dr. Oyarzabal has authored or co-authored more than 55 refereed journal articles and book chapters and organized eight workshops on Campylobacter isolation and identification from foods that was attended by domestic and international participants from the food industry, regulatory agencies, public health departments and academia. Dr. Oyarzabal has taught food safety classes for more than 20 years, including numerous international presentations and short training courses on food safety in Argentina, Bangladesh, Brazil, Canada, Chile, China, Colombia, Denmark, India, Mexico, Thailand and Uzbekistan. Dr. Oyarzabal has done Fulbright scholarship works and several volunteer assignments with USAID funds to help improve the safety and shelf life of foods in African, Asian and South American countries.

NATALIE RAINER is a partner at Keller and Heckman LLP where she practices food and drug law, advising clients on regulatory requirements for foods, dietary supplements, cosmetics, and food and drug packaging in jurisdictions around the world, including North America, Latin America, Europe, Asia, and the Middle East. Natalie specializes in evaluating the regulatory status of food-contact materials, food additives, and color additives. She counsels companies on advertising and labeling requirements, including claim substantiation, nutrition labeling, menu labeling, and environmental claims. She also provides guidance regarding compliance with US Department of Agriculture regulations, including the Bioengineered Labeling rules, organic rules, and regulations related to additives in meat and poultry products. She is proficient on the practical application of Proposition 65 and assists in defending against Proposition 65 enforcement actions. Natalie helps clients bring new food additive, color additive, food-contact material, and feed additives to market. She excels in working with color additives and successfully led four color additive petitions. She regularly prepares Generally Recognized as Safe (GRAS) Notices, Food Contact Notifications, and US Department of Agriculture (USDA) safety and suitability determinations. Natalie's experience working in bioethics during law school and attending cooking school gives her a unique perspective to her work, a perspective that benefits her clients.

RIETTE VAN LAACK is a director at Hyman, Phelps & McNamara, PC. She provides regulatory counsel on foods and dietary supplements, OTC drugs, cosmetics, and animal feed and drugs on a range of issues. Her work covers a range of regulatory matters including product labeling, advertising and promotion, and FDA, FTC, and USDA enforcement actions. Riëtte has substantial experience with human and animal food and dietary supplement labeling and advertising issues. She counsels clients regarding food safety, GMP, HACCP and FSMA compliance issues, Reportable Food Registry issues, and responses to warning letters. Riëtte also counsels clients regarding labeling and advertising of OTC drug products and cosmetics and assists with regulatory strategies regarding marketing of these products. Riëtte worked as scientist in the Netherlands and in the United States and was a professor at the Department of Food Science and Technology at the University of Tennessee.