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Expert Citation on Food Industry Hot Topics

Dear Editor,

The food industry is continuing to evolve, but that evolution is carrying with it both positive developments and negative consequences. With TAG's expertise in entomophagy (edible insect consumption), global supply chain risk management, and due diligence, you can procure authoritative citation for your upcoming articles in these areas.

The Acheson Group (TAG) is a preeminent food safety and public health consulting group with subject matter experts experienced in both technical and practical food safety applications across the supply chain. Ready and available to answer your questions on the evolving food safety landscape are TAG experts on:

- **ENTOMOPHAGY/INSECT PROTEIN.** Alternative proteins are all the buzz today, with edible insect consumption (entomophagy) being a top contender. While some parts of the world have eaten insects as a fundamental food source, or even a delicacy, for centuries, Western society has been slower to adapt. "But we are beginning to see some advancement, particularly in animal feed," said TAG Senior Food Safety Manager [Kate McInnes](#). "Insects are not only packed with protein, but adding them to our diets can help to address food security and supply chain challenges both domestically and globally." McInnes was the food safety quality assurance manager for a global insect protein company prior to joining TAG
- **GLOBAL SUPPLY/RISK MANAGEMENT.** Ever since the pandemic, the food industry has faced supply chain disruptions and shortages, and today's global instability is increasing the risks in the supply chain. "Not only are manufacturers facing inconsistent commodities, they are often having to onboard new suppliers at a moment's notice, source non-traditional foods to meet consumer demand, and deal with food fraud and other supply issues," said [Dr. Liliana Casal-Wardle](#), Executive Senior Director, Food Safety & Supply Chain Risk Management. "Understanding the potential risks in your supply chain, then enabling a culture of food safety to mitigate those risks is key to ensuring your customers receive safe food."
- **DUE DILIGENCE.** "With private equity firms continually seeking acquisitions in the food industry, due diligence prior to consideration is critical – as a surprise or red flag discovered during the acquisition process can completely derail a deal," said TAG Founder and CEO [Dr. David Acheson](#). A former FDA Associate Commissioner of Foods, Dr. Acheson has experience on both sides of the fence – assisting private equity in sound pre-acquisition diligence and food companies in building and maintaining strong food safety programs. He can provide reliable citation for your next article.

Please let me know if I can coordinate interviews with any of these or [other TAG expert](#) for your upcoming [food safety or public health](#) articles.

About The Acheson Group (TAG). Led by Dr. David Acheson, [The Acheson Group](#) (TAG) is a global food safety and public health consulting company that helps businesses assess their unique situation, address gaps, and deploy best practices for operational, regulatory, and reputational risk mitigation. With in-depth industry knowledge and real-world experience in North America, South America, Europe, Asia, and Africa, TAG's experts provide remote and onsite assistance in Recall and Crisis Management, Environmental Monitoring & Control, Food Defense, Supply Chain Management, Public Health, Food Safety Culture, Training, and Infectious Disease Protection.