Requirements on Hygienic Design from Food Manufacturer to Equipment Supplier

Speakers' Profile – Laurence Blayo

Laurence Blayo started her career in 1994 as factory Quality Manager in the meat industry in France. In 1996 she joined the Nestlé group in Sweden as a Microbiologist in their Research and Development Center dedicated to Frozen and Chilled Food.

In 2000, she moved to Switzerland as a hygienist for 3 years during which she was exposed to the challenges of Hygienic Engineering during trouble shooting and training in various Nestlé, co-manufacturer’s and supplier’s factories all over the world.

In 2003, she returned to France as Quality Manager for the Chilled Culinary division. In 2006, she became Food Safety Manager for Nestlé France until 2009, when she returned back to Switzerland to occupy her present position. She is currently leading the Food Safety Microbiology team at the International Nestlé Research Center based in Lausanne, Switzerland. Her team is dedicated to Emerging Microbial issues and Microbiological Risk Assessment. She is leading as well the Nestlé R&D Microbiological Safety Expert Network aiming at developing the critical mass of food safety microbiologists and leveraging the overall microbiology competences throughout the Company.

Laurence Blayo has built over the years considerable expertise in Food safety, Hygiene and Hygienic Engineering. Her passions include not only Microbiology and Food Safety sciences but also people management and development. She holds a MSc in Microbiology and Food Safety from the Brest high school of Microbiology and Food Safety in France.

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