

GUILLERMO RAMIREZ

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Education:

Cornell University 1973
Bachelor of Science Degree, Food Technology & Science
Ithaca, New York, USA

Courses:

PRIMUS LABS, Affiliated PRIMUS Auditor, Salinas, Calif. 2003
EurepGap Internal Auditing Systems 2002
ISO 14001 Environmental Management Systems (EMS)
Internal Auditor 2002
USDA/PMA Produce Arrival Inspection Training
UC/DAVIS Post Harvest Technology Short Course
Touro College Practical Food Law Short Course
AMA Personal Computer Data Base Management Seminar
Quality Improvement and Zero Defects in the Food Industry Statistical
Techniques for Quality Control Short Course
FDA Fundamentals of Thermal Processing, IFT Management Techniques
Short Course
Better Process Control School Short Course, UW
Packing Technology Short Course, UW/ICAITI
Processing of Tropical Fruits Short Course, ICAITI, Guatemala, Guatemala

Languages:

English - Spanish

Relevant Experience:

**EurepGap contracted Auditor, Auditores Ambientales
Asociados (AAA). 2002 to today.**

In Latin America for Fyffes Bananas International and other banana and other international fruit growing operations.
Provide post-harvest advise to Tropical Agricultural Operations
Evaluate and advise fruit & vegetable producers about the requirements of Federal GMP & GAP produce operating requirements.

**Director of Quality Assurance, Chestnut Hill Farms & Bounty Fresh,
Miami, Fl. 1995-2002**

Responsible for the quality assurance of 2 million+ boxes of fresh pineapples, cantaloupes, honeydews, yellow honeydews, watermelons, mangoes, asparagus and avocados from Chile, Mexico, Costa Rica, Peru, Guatemala, Honduras, Nicaragua, Panama, Colombia, Ecuador & Arizona
Vertical integration of implementing quality control processes from training of packing sheds personnel to shipping and USA arrivals QC evaluations and reports.
Developed and implemented post-harvest tests and procedures for produce quality evaluations.

**Manager of Diversified Agricultural Projects, GEEST-SURE
Holland and San Jose, Costa Rica 1992-1995**

Responsible for sourcing, evaluating and contracting high quality pineapples, mangoes, papayas and melons for shipment to the EU. Logistic management of all shipment loads gathered from tropical growers until their arrival to the EU. Monitored, audited and advised Geest-Sure CR growers on GAP and GMP systems requirements.

Quality Control Manager, Chiquita Brands, Inc. San Jose, Costa Rica 1990-1992

Overall responsibility for the quality of melons, pineapples, mangoes and watermelons contracted CB and exported to the US and Europe. Developed and implemented all CB post-harvest routine and special inspection, evaluations and reporting systems for all above produce suppliers. Selected, trained and technically managed all CB Diversified Products Division Quality Control Inspectors for all products in all sourcing Latin American countries. Involved in the development, implementation and evaluation of special CB banana operational procedures to improve banana quality, packing, palletizing and farm productivity. Evaluated banana farm operations SOPs.

Director of Quality Assurance and Packing, Del Monte Specialty Products (DMSP), San Jose, Costa Rica 1988-1990

Responsible for the recruitment, training and direct supervision of all Quality Control Inspectors for papayas, pineapples, melons, watermelons and mangoes sourcing operations. Developed, updated and implemented a Quality Control Manual with all Relevant SOPs, specifications and standards for all DMSP products. Developed new standards for shipping boxes, packing methods, palletizing, strapping and stacking techniques for product handling systems and equipment.

Quality Control Manager, Chiquita Brands, Inc. New York City and Montvale, NJ 1986-1988

Responsible for the QC inspections of all diversified products coming to the USA from the Tropics own and associated operations. Selected and trained packing shed personnel and QC inspectors for all CB tropical fruit sourcing operations. Trained in Holland a team of European QC inspectors for diversified tropical produce arriving at all EU CB ports refrigerated cooling warehouses. Conducted periodical CB product quality audits at buyers facilities in the USA for all Chiquita products, including bananas. Continuously updated all SOP's for Post Harvest procedures, shed and product arrival QC inspections and packing evaluations, manuals, forms and fruit quality standards.

Assistant Quality Control Manager, Chiquita Brands, Inc. New York, NY. 1983-1986

Involved in all phases of banana production and handling. Participated in the Quality Control of banana arrival shipment evaluations

Responsible for trouble shooting activities for the banana and diversified fruits groups at port arrivals, customers coolers and ripening facilities in the USA and Canada.

Developed product specifications, QC inspections forms, SOPs and manuals for the Diversified Products Division Tropical and Domestic operations.

Food Technologist, Chiquita Brands Inc., Newton, MA & NYC, NY. 1981-1983

Responsible for research to develop techniques to produce and concentrate ripe bananas juice.

Conducted investigations for a Bag-in-Box project for aseptically packing banana puree.

Managed a project to find out if an adhesive could be made out of waste green bananas starches to manufacture box paperboard for the manufacture of banana boxes.

Technical liaison between the offshore ripe banana processing plants and the CB Corporate Quality Control department.

Involved in the research to solve transportation, storage and handling issues with Dominican Republic CB pineapples.

Responsible for the Quality Control inspections of the CB diversified fruits arriving in the USA.

Assistant Plant Manager, Compañía Agrícola de Rio Tinto, CB, La Lima, Cortes, Honduras. 1979-1981.

Responsible for the Quality Control, Sanitation and Maintenance Departments.

Responsible for the plant's compliance with the FDA's Federal Laws regulating aseptic processing and canning of low acid and of the processing and packing acidified foods.

Implemented and managed a Cost of Quality program for the accounting, control and reduction of waste and costs.

Quality Control Manager, Compañía Agrícola de Rio Tinto, CB, La Lima, Cortes, Honduras. 1976-1979.

Responsible for the Quality Control functions of a food producing facility packing an aseptically processed low acid banana product and acidified ripe banana slices.

Participating in the writing of the Quality Control, Laboratory Procedures, Thermal Process Control, Sanitation and Housekeeping manuals and SOPs for all CB banana processing plants.

Technical and Regulatory Affairs liaison with the Corporate Quality Control Department.

Project Director, Aromas y Sabores Tecnicos, S.A., a subsidiary of Gelatinas y Coloidales S.A., Cartago, Cartago, Costa Rica. 1974-1976

Directed, managed and coordinated the research and writing of the Technical, Feasibility, Marketing and Economic studies for the installation of the first flavor, essences, perfumes and aromas concentrates producing industry in Costa Rica. Responsible for selecting the plant site and equipment, for its purchase and installation.

Research and Development and Quality Control Manager, Gelatinas y Coloidales S.A., Cartago, Cartago, Costa Rica. 1973-1974

In charge of new product research and development and of improving existing product's quality.

Responsible for the Quality Control department of the only food plant producing edible quality grade gelatin in Central America.

Responsible for the reduction of waste and costs.

Coordinated and participated in the writing of the Technical, Economic, Feasibility and Processing plan and working design for a new processing plant.

Field Technical Researcher, CORNELL UNIVERSITY, Department of Applied Technology, Ithaca, New York. 1973

Responsible for the field research, data and information gathering regarding the food processing industry in the province of Limon, Costa Rica.

Wrote the chapter in "Food Technology and Agro Business" for the Cornell University titled "The Natural Resources Potential for Regional Development of Limon Province, Costa Rica".