



**Jeff Rozum**  
President/ CEO

## **EDUCATION**



**University of Wisconsin--Madison**  
B.S. Poultry Science  
M.S. Food Science

## **EXPERIENCE**

Twenty five years of experience in the development & manufacture of Natural Smoke & BBQ (grill) Flavors.

Skilled in application across all segments across the food industry including:

Atomizing, drenching, internal addition, co-extrusion, cold smoking (fish), casing applications, browning agents, dry applications, sauces and marinades.

Application equipment design, installation & maintenance.