

## Biography

# **Rommel S. Dorado**

## **Thermal Processing Specialist**

### **TechniCAL, Inc.**

### **Kenner, LA**

Rommel Dorado is a Thermal Processing Specialist, having joined TechniCAL in November, 2000. He is responsible for performing heat penetration/temperature distribution testing at the customer's site, evaluation of collected HP/TD data in-office and generation of results, evaluation of process deviations sent in by customers, performing technical consulting, evaluating customer HACCP program documents; conducting in-plant HACCP and GMP LACF/AF inspections; performing FDA plant registration and LACF/AF process filing, and assisting as an instructor with custom food safety and thermal processing training courses. Mr. Dorado earned the equivalent of a Bachelor of Science degree in Medical Technology from San Pedro College in Manila, Philippines. He has professional training and certification in both Food Microbiology and Thermal Processing:

- Certification from the Cooperative Extension Service (University of Hawaii College of Tropical Agriculture and Human Resources) in Better Process Control School prescribed by USDA and USFDA – Manila, Philippines
- USFDA Requirements for Processed Food from the Philippine Trade Training Center
- Course in Quality Control in the Fish Industry from the University of the Philippines in the Visayas
- Hygiene and Sanitation from the National Quarantine Office in Manila,
- Super Vision Workshop from Hotel Anglo Asian Strategic Management, Inc. in Manila
- Product Development Seminar by Department of Trade and Industry, Republic of the Philippines,
- Diagnostic Microbiology from the Philippine Association of Medical Technologists, Inc.,
- Basic Can making Technology from Oriental.

Mr. Dorado gained six years of prior professional experience in food processing, working within the canned tuna industry, specializing in thermal processing and quality control. He has significant knowledge and expertise with complete tuna operations (receiving, preparing, plant technical services, product development, quality assurance, and production). Since joining TechniCAL, he has expanded that knowledge to include hands-on testing of many LACF/AF sterilization/pasteurization systems and packaging types.



## **Biography**

Also previous to TechniCAL employment, Mr. Dorado worked as Section Head of the Food Safety and Hygiene for Gate Gourmet International, an airline catering company, in Manila, Philippines.

Mr Dorado travels frequently domestically and internationally to perform his duties. Among a number of languages, he speaks fluent Filipino, Bahasa Indonesia, and Spanish and assists TechniCAL with supporting the requirements of it's Asian and South American customers. He performs HACCP and GMP inspections, heat penetration and temperature distribution testing, conducts customized in-plant thermal processing training on temperature distribution and heat penetration testing.

Mr. Dorado is a member of the Institute for Thermal Processing Specialists (IFTPS)

