

GEOFFREY SMITHERS, PhD
Food Industry Consultant

Dr Geoffrey Smithers has a background in both fundamental and applied research and development in the areas of advanced processing and ingredient functionality. During a distinguished career with CSIRO/Food Science Australia, most recently as Director of International Business, Dr Smithers successfully built client relationships in critical capability areas for the industry, including advanced processing, ingredient function and delivery systems, supply chain innovation, food safety and quality, and nutrition science in Australasian, European and North American markets. Dr Smithers has a B.App.Sc. (Hons I) from the University of Technology-Sydney and a PhD in biochemistry from the University of New South Wales in Sydney, Australia. He has more than 20 years experience in food research and development at CSIRO/Food Science Australia, and in understanding the 'food landscape' and the impact of consumer trends on the industry. Dr Smithers has published extensively in the scientific literature and is an inventor on a number of patent applications. Dr Smithers has considerable industry experience in technologies associated with protein fractionation, and development of commercially-relevant fractionation technologies. He has been closely involved in the development and commercialization of high-value foods and ingredients, particularly those based on fractionated proteins and peptides, and encapsulated 'bioactives', with specific and targeted physiological function. Dr Smithers has a particular interest in commercial exploitation of biochemistry and process engineering in the development of novel food processes, and value-added ingredients and foods. In 2006 he was awarded the Sir Ian McLennan Achievement for Industry Prize that recognized his achievements in translating dairy science and technology into the marketplace, and resultant national economic impact.