



— COMAINE — VAN ZIJL

food technologist
laboratory
quality manager

CONTACT

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EDUCATION

B. Tech Food Technology
(CUM LAUDE)

“A lifetime ago I set out to be a chef, but quickly realised that it was actually the science of producing food on a grand scale that will hold my attention and drive my passion in future. There is nothing in life that gives me as much pleasure as seeing the inside of a food factory, big or small, and understanding how products flow from raw materials to finished products.”

EXPERIENCE & SKILLS

- Allergen management
- Training & facilitation (Registered VITAL trainer)
- Laboratory quality manager
- Food safety systems

PROFILE

Comaine is a food technologist who worked in the wine industry as a student, and later as a Quality Assurance Manager in the complementary medicine industry. Here she developed, implemented and continually improved quality management systems such as HACCP, ISO 9001, ISO 22000 and Organic. During this time she also gained experience in health product development, tablet formulation, Spirulina cultivation, production management and product labelling.

Comaine is the FACTS laboratory quality manager, a conduit between the laboratory and FACTS clients. She helps clients to translate laboratory results and test-method capabilities into food safety management inputs, to improve or develop effective allergen control strategies. She shares her knowledge whenever she can - on a phone call from a client, and during training, consultations and factory assessments.

When not in the lab, consulting or training, she enjoys spending time being creative, but tries to stay as far away from the kitchen as she can manage! Although her passion is her work, she relaxes by trying her hand at the latest craft trends, as well as DIY projects around the house.

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