



For Immediate Release

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The NFL EXPANDS SERVICES WITH THREE NEW HIRES

(Livermore, CA) - The National Food Lab has recently hired three professionals who will be integral in leading growth at The NFL by expanding the service offerings of the company. Terry Berman, Commercialization Manger; Dr. Nurliza Buyong, Food Safety Manager; and Marci Sherman, Director of Marketing, all bring a wealth of talent and prior experience to The NFL.

Terry Berman, Commercialization Manager, has a 20-year proven track record in product and process development; R&D management; and co-packer coordination. He has worked in the food industry for both large and small companies; and his commercialization experience runs the gamut from retort, to hot fill, aseptic, refrigerated and frozen. Terry will continue the growth of The NFL's Commercialization Services by strengthening their ability to quickly and efficiently scale up products and processes in their pilot plant, identify potential co-packers, and support the commercialization of numerous foods across a variety of manufacturing platforms.

Dr. Nurliza Buyong, Food Safety Manager, holds a Ph.D. in food science, and is leading The NFL's Food Safety team. She is a food safety veteran after spending time at Kerry Bio-Science, Quest International and The Food Research Institute. She was a consultant to several food companies prior to joining The NFL. Her food microbiology research, development, processing, consulting and food safety skill sets will enable The NFL to continue to deliver superior Food Safety programs to their growing Client roster. Nurliza's group offers integrated services of consulting, research, process validation and analytical offerings all under one roof. The NFL's food safety services include: Facility Food Safety and HACCP Assessments, challenge studies, efficacy

where art meets science

studies, *Clostridium botulinum* studies, research and development, analytical and technical support, supplier verification, and administration of food safety programs. Nurliza's microbiology expertise in starter culture fermentation, natural food preservatives and shelf life extenders adds additional depth and experience to The NFL's food safety team.

Marci Sherman, Director of Marketing, is an accomplished marketer with a background in Brand Management for top-tier food companies including Campbell's Soup and Dreyer's Grand Ice Cream/Nestle USA. She specializes in marketing strategy, innovation and new product development. As a part of the Innovation Group at The NFL, she is leading services such as new product strategy, ideation, and concept development. She's an integral part of helping Clients find attractive opportunity areas in the market and create the next big idea to grow their brands.

ABOUT THE NFL: The NFL is a contract research and development facility specializing in Food Contaminants, Chemistry, Food Safety, Microbiology, Product Development, Commercialization, Consumer Insights and Sensory Evaluation. The NFL is a global resource for the food industry. With all these integrated resources, they help their clients get new products to market faster and make protecting their existing brands easier. Visit them at www.TheNFL.com or call them at 925-828-1440.