

## Curriculum Vitae

### Personal information

Name : van Hoeij-de Boer  
First names : Klaske, A.  
Date of birth : 22-12-1949, Driebergen-Rijsenburg  
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Civil status : married

### Education

1966 : HBS-b, Lyceum Schoonoord, Zeist  
1974 : Doctoral Food Technology, chemical-microbiological specialization,  
Agricultural University (W.U.R.), Wageningen  
1974 – 2005 : Courses in the field of Quality Assurance (ISO- en HACCP-auditing, GLP, GMP)  
Course Applied Statistics (PHLO)

### Graduation topics

1. Food chemistry
2. Food microbiology
3. Nutritional science
4. Meat technology
5. Dairy science and technology

**Languages** : English (fluent), Italian (fluent), German (good), French (good)

### Career

- A. 06/2005 – today: Private enterprise (FOOD DOCTORS, see [www.fooddoctors.com](http://www.fooddoctors.com))  
Activities: - Workshops en lectures in the field of food safety, quality assurance and food legislation  
- Advice to food producers about preservation (natural antimicrobial substances), food safety, process hygiene and quality assurance.
- B. 12/1997 – 06/2005: TNO Nutrition and Food Research, Zeist, the Netherlands  
Department: Microbiology  
Function: Study director  
Tasks: - Research on natural antimicrobials and process hygiene  
- Determination of the antibiotic content of animal feeds  
- Development of new microbiological methods of analysis  
- Fecal analysis (classical, DGGE, FISH, flow cytometry)  
- Statistical analysis of research results (a.o. Genstat 7)  
- Quality coördinator of the department of Microbiology (implementation and auditing of ISO 9001, Sterlab and GLP)  
- Quality audits at customers and potential suppliers
- C. 03/1979 – 12/1997: Nutricia, Zoetermeer, the Netherlands  
1. 03/1979 - 01/1988: Central Quality Department  
Function: Senior microbiologist  
Tasks: - Determine microbiological criteria for raw materials, intermediate and end products  
- Manager Central Microbiological Laboratory (5 technicians)  
- Optimise microbiological methods of analysis  
- Co-responsibility for introduction of ISO 9001  
- For 9 months interim Quality Manager of Nutricia Cuyk  
- Monitoring of 10 microbiological laboratories  
- Trouble shooting during microbiological problems in production units company wide  
- Quality en hygiene audits at raw material suppliers  
- Representation of Nutricia and/or the Vereniging van Fabr. van Kinder- en Dieetvoeding in a number of committees such as:  
- Working group Microbiology of the VAI (secretary)

- . Subcommittee Microbiology of the Advisory committee of the Dutch General Food Law
  - . Working group powdered milk products of the Centraal Orgaan Zuivelcontrole (president)
  - . Subcommittee Microbiology of the IDACE
2. 01/1988 - 12/1997: Nutricia Research (about 80%)  
 Function: Senior microbiologist  
 Tasks:
  - Research on intestinal ecology including *in vitro* digestion
  - Development of probiotic and prebiotic products
  - Development of an *in vitro* digestion model (cooperation with TNO Nutrition)
  - Project management of clinical trials with pro- and prebiotic products
  - Representation of Nutricia and/or the Vereniging van Fabr. van Kinder- en Dieetvoeding in a number of committees (see above)
3. 05/1988 – 05/1991: Nutricia Research (about 20%)  
 Function: QA Manager  
 Tasks:
  - Develop and implement an ISO 9001 quality assurance system for Nutricia Research
  - Quality control of products from the research production unit
  - Trouble shooting during quality problems in production units company wide.
  - Quality and hygiene audits at raw material suppliers
- D. 07/1977 - 01/1979: Istituto Superiore di Sanità, Rome, Italy  
 Function: Research assistant  
 Tasks:
  - Research on food microbiological topics, a.o.:
  - Influence of preservatives on intestinal micro organisms
  - Influence of sublethal  $\gamma$ -radiation on pathogenic micro organisms
- E. 03/1974 - 04/1977: Product Board for Livestock and Meat, The Netherlands  
 Function: Food technologist  
 Tasks:
  - Determine criteria for quality assessment of meat and meat products
  - Initiate and monitor research on the chemical organoleptical and microbiological quality of meat and meat products
  - Representation of the organisation in a number of committees such as:
    - . Researchgroup for Meat en Meat products
    - . Working group Pesticides in Meat and Meat products
    - . Subcommittee Meat and Meat products of the Advisory Committee for the Dutch General Food Law
    - . Subcommittee Labeling of the Advisory committee for the Dutch General Food Law
    - . International Standardisation Organisation (ISO)
    - . Codex Alimentarius Committee of the FAO/WHO, subcommittee Meat and Meat products

### **Traineeships**

- A. 06/1971-08/1971: Food Inspection Service, Utrecht, The Netherlands  
 Tasks:
  - Chemical and bacteriological analysis of food products
  - Quantitative determination of pesticides in vegetables and fruit.
- B. 06/1972-10/1972: Gordon Edgell, Brisbane, Australia  
 Tasks:
  - Research on the possibility for canning of rhubarb
  - Deep freezing of strawberries with liquid nitrogen
  - Trouble shooting
  - Quality control
- C. 11/1972-05/1973: Meat Research Institute, Langford, England  
 Tasks:
  - Research on the possibility to use microbial metabolites of proteins as early indicators for meat deterioration

## Addendum of Curriculum Vitae K.A. van Hoeij-de Boer

### Graduation Topics

1. Food chemistry: 6 months; Faculty of Food Chemistry, W.U.R., Wageningen  
The mechanism of the cloud loss phenomenon in orange juice
2. Food microbiology: 6 months; Meat Research Institute, Langford, U.K.  
Fast detection of meat deterioration by determination of protein changes.
3. Nutritional science: 3 months; Faculty of Nutritional Science, W.U.R., Wageningen  
Comparative determination of the vitamin B<sub>6</sub>-content of raw and cooked products.
4. Meat technology: 3 months; Central Institute for Nutritional Science, Zeist  
Salt- and nitrite diffusion during pickling of raw meat products
5. Dairy science: 3 months, Faculty of Dairy Science, W.U.R., Wageningen  
The character of dispersed protein in cheese extracts produced with the CaCl<sub>2</sub>-NaCl extraction procedure.

### Memberships

Nederlandse Vereniging voor Microbiologie, Section Food Microbiology  
Genootschap Melkkunde

### Oral and poster presentations

- 1993 Lustrum congress Tropical Pediatrics, Berg en Dal, 13 maart, oral presentation
- 1994 Workshop 'Vezels, darmflora en korte keten vetzuren', Utrecht, 7 juni, oral presentation
- 1997 Symposium 'Non-digestible oligosaccharides: Healthy Food for the colon?', Wageningen, 4-5 December, oral presentation
- 1998 Symposium 'Nieuwe Conserveringstechnieken voor voedingsmiddelen', Utrecht, 23 april, oral presentation
- 1999 Symposium Food Micro '99: 'Ecology and physiology of food-related micro-organisms', Veldhoven, 13-17 September, poster presentation
- 2001 Symposium 'Eigen Werk', NVvM, Vlaardingen, 10 oktober, poster presentation
- 2002 Symposium 'Preservation and fermentation: Past, present and future', Wageningen, 9-11 januari, poster presentation
- 2003 Symposium 'Conserveren en desinfecteren', Bussum, The Netherlands, 3 June, oral presentation
- 2004 Symposium 'Eigen Werk', NVvM, Wageningen, 22 juni, poster presentation
- 2005 Workshop Microbiologische Criteria, FOOD DOCTORS, De Bilt, 23-06, 22-09, 24-11-2006, oral presentation
- 2006 Workshop Mikrobiologische Kriterien, MikroMol, Karlsruhe, Germany, 22 February, oral presentation
- 2006 Workshop Conserveren, FOOD DOCTORS, De Bilt, 13-09, 22-11, oral presentation
- 2006 Symposium Grensverleggend hygiënisch produceren van voedsel, FMAI, Ede, 1 December, oral presentation
- 2007 Workshop Risicobeoordeling, FOOD DOCTORS, De Bilt, 21-02, 21-03, 26-04, 23-05, 13-06: oral presentation
- 2007 Workshop Safety of fresh vegetables and fruit, FOOD DOCTORS, De Bilt, 12-09, 10-10: oral presentation
- 2008 Workshop Labeling, traceability and recall actions, FOOD DOCTORS, De Bilt, 27-02, 19-03, 27-05: presentation
- 2008 Workshop Contaminants, FOOD DOCTORS, De Bilt, 01-10, 29-10: 2 presentations
- 2008 Cursus Kwaliteitsmanagement in de voedselketen, WBS, Dec '08, May '09, June '10, 2 presentations,
- 2009 Workshop Contaminants and Additives, Food Doctors, De Bilt, Nov '09, Jan '10: presentation

### Publications

1. Dainty R.H., Shaw B.G., Boer K.A. de, Scheps E.S., 1975, Protein changes caused by bacterial growth on beef, J.Appl.Bact., 39,73-81
2. Handboek Vleesverwerkende Bedrijven, deel I, Varkensslachterijen, 1977, lid redactiecommissie.
3. Felip G. De, Boer K.A. de, Rosmini F., 1978, Hygienic microbiological aspects of some preservatives used in food, Riv. Soc. Ital. Sci. Dell'Aliment., 3, 245-248
4. Felip G. De, Boer K.A. de, Rosmini F., 1979, Effect of a preservative, methyl-p-oxybenzoate, on a component of the normal intestinal flora, being *L. acidophilus*, l'Igiene Moderna, 73 (1), 38-49
5. Hoeij-de Boer KA van & Schrijver J, 1993, Ecologie van de darm: Een symbiose benadering, Voeding, 54, 6, 20-23
6. Van Hoeij-de Boer KA & Hageman RJJ, Probiotic nutritional composition, EP 97202900.3-2107, 22-09-1997
7. Green CJ, Hageman RA, Boerma JA & Hoeij-de Boer KA van, 1997, Nutritional composition containing fibres, EP 0 756 828A1; U.S. Patent 5,792,752, 11-08-1998
8. Van Hoeij K A, Green C J, Speckmann A, Pijnen A, Bindels J G., 1997, A novel in vitro method to assess colonic short chain fatty acid (SCFA) and gas production of indigestible carbohydrates. Symposium on "Non-digestible oligosaccharides: healthy food for the colon?". Wageningen, The Netherlands, Dec 4-5, 199

9. Green CJ, van Hoeij KA & Bindels JG, 1998, Short Chain Fatty Acid (Scfa) and gas production of individual fibre sources and a mix typical to a normal diet using an in vitro technique, J Pediatr Gastroenterol Nutr, 26: 591
10. Bouman SJ, Bontenbal EW & Van Hoeij-De Boer, 2005, Composition for inactivating yeasts or molds in soft drinks, USP 604712, 17-03-2005
11. Notermans S & Van Hoeij-de Boer KA, Bacteriofagen in de aanbieding, Vleesindustrie, 2006, 11 (8):12-13
12. Notermans S & Van Hoeij-de Boer KA, Decontaminatie van levensmiddelen: noodzaak of alleen maar cosmetisch?, 2006, Elsevier Voedingsmiddelen Industrie, 7 (10): 20-21
13. Terpstra FG, Rechtman DJ, Lee ML, Van Hoeij KA, Berg HE, Van Engelenburg FAC & Van 't Wout AB, 2007, Antimicrobial and antiviral effect of High-Temperature Short-Time (HTST) pasteurization applied to human milk, Breastfeeding Medicine, 2 (1), 27-33
14. Van Hoeij-de Boer K.A., De heel eigen microbiota van de vrouw, Folia Orthica 2008-2,
15. Van Hoeij-de Boer K.A. & Notermans S.W.H., 2009, Practical risk assessment in food production, FS&T, 23, 1, 28-30

#### Reports TNO Nutrition and Food Research

1. Janssens R.J.J. Hoeij-de Boer K.A. van, Haman H.B. & Assink J.W., 1998  
Ontwikkelingen op het gebied van milde conservering: Pulserende Electriciteit: literatuurstudie, TNO rapport V98.344b
2. Boxtel L.B.J. van, Huyser T., Hoeij-de Boer K.A. van, Haman H.B. & Assink J.W., 1998, Ontwikkelingen op het gebied van milde conservering: Oscillerend Magnetisch Veld, TNO rapport V98.344d
3. Hoeij-de Boer K.A. van & Hartingsveldt W. van, 1998  
Onderzoek naar vervloeiing van lang houdbare puddingen, TNO rapport V98.400
4. Dutreux N., Hoeij-de Boer K.A. van, Berg H.E. & Notermans S., 1999  
Milde conservering en biosafety van voedingsmiddelen. Fase I: Verkennend experimenteel onderzoek, TNO rapport V99.360
5. Hoeij-de Boer K.A. van & Tap S.H.M., 1999  
De antibacteriële werking van etherische oliën met *Legionella pneumophila* ATCC 33152 als toetsorganisme, TNO rapport V99.819
6. Hoeij-de Boer K.A. van, 1999  
Microbiologische gesteldheid van rijstbloem, caseinaten en bloedproducten: literatuuronderzoek, TNO rapport V99.921
7. Hoeij-de Boer K.A. van & Schatorjé T., 1999  
Karakterisering van de beschadiging van micro-organismen met flowcytometrie, TNO rapport V99.1015
8. Tap S.H.M., Hoeij-de Boer K.A. van, Bosch C. ten, 1999  
The antibacterial effect of aromatic oils on the test organism *L. pneumophila* ATCC 33152, TNO rapport V99.1027
9. Bakkenes L. & Hoeij-de Boer K.A. van, 2000  
Karakterisering van de beschadiging van micro-organismen met behulp van flow-cytometrie, TNO rapport V2694
10. Hoeij-de Boer K.A. van & Kastelein J., 2000  
Validation of the Ultra-clean Dairy fill filling machine, TNO rapport V3187
11. Hoeij-de Boer K.A. van, 2000  
Analysis of microbiological problems in a production line for powdered infant formulae, TNO rapport V3373
12. Hoeij-de Boer K.A. van, 2000  
Antimicrobial effect of essential oil mixtures against *Legionella pneumophila*, TNO rapport V4716
13. Hoeij-de Boer K.A. van, 2000  
Test XI en XII, Antibacteriële werking van organische zuren en etherische oliën, TNO rapport V3095
14. Hoeij-de Boer K.A. van, 2001  
Onderzoek naar de remmende werking van etherische oliën, TNO rapport V3955
15. Hoeij-de Boer K.A. van, 2001  
Onderzoek naar de remmende werking van NaCl, TNO rapport V3956
16. Hoeij-de Boer K.A. van & Witkamp R.F., 2001  
Ontwikkeling en toepassing van *in vitro* modellen voor het testen van de effectiviteit van anti-protozoaire verbindingen, TNO rapport V3514a
17. Hoeij-de Boer K.A. van, 2001  
Verbetering van de houdbaarheid van aardappelschijven met behulp van enzymen, TNO rapport V3823
18. Hoeij-de Boer K.A. van, 2001  
Antimicrobial action of anti-fungal proteins and potassium sorbate, TNO rapport V3951
19. Hoeij-de Boer K.A. van, 2001  
Houdbaarheidsverlenging van bloemenvaaswater met behulp van natuurlijke anti-microbiële middelen, TNO rapport V4355

20. Hoeij-de Boer K.A. van, 2002  
Antimicrobial action of organic acids, TNO rapport V4430
21. Hoeij-de Boer K.A. van, 2002  
Antimicrobial action of Delvozyme, Fermizyme and Vevodar, TNO rapport V4537
22. Hoeij-de Boer K.A. van, 2002  
Onderzoek naar het risico voor het ontstaan van mycotoxinen in geïnundeerd grasland, TNO rapport V4882

23. Hoeij-de Boer K.A. van & Stekelenburg F.K., 2002  
Influence of anti-microbial substitutes on the growth of *Listeria monocytogenes* assessed with a Bioscreen turbidometer, TNO rapport V4291
24. Hoeij-de Boer K.A. van & Stekelenburg F.K., 2002  
Synergistic effect of anti-microbial compounds in a cooked meat model medium and in fruit juice, assessed with a Bioscreen turbidometer, TNO rapport V4529
25. Hoeij-de Boer K.A. van, 2002  
Validatie van de turbidometrische methode voor het bepalen van de bactericide werking van etherische oliën, TNO rapport V4770
26. Hoeij-de Boer K.A. van, 2003  
Invloed van avilamycine, cinnamon aldehyde en een EO mengsel op de overleving van micro-organismen in gesimuleerde maag-darmonstandigheden, TNO rapport V5153
27. Hoeij-de Boer K.A. van, 2003  
Survival of pathogenic micro-organisms in stomach medium in the presence of sodium lactate, TNO rapport V5099
28. Hoeij-de Boer K.A. van, 2003  
Deterioration of simulated soft drink with added calcium, TNO rapport V5281
29. Hoeij-de Boer K.A. van, 2003  
Natural antimicrobial substances to increase microbiological safety of food products. Literature and patent search, TNO rapport V5493
30. Hoeij-de Boer K.A. van & Vossen J.M.B.M. van der, 2004  
Ontwikkeling van de microbiële populatie in bloemenvaaswater, TNO rapport V5690/01
31. Hoeij-de Boer K.A. van, 2004  
Remmende werking van natuurlijke antimicrobiële stoffen tegen de microbiële populatie in bloemenvaaswater, TNO rapport V5690/02
32. Hoeij-de Boer K.A. van, Tap S.H.M. & Brouwer-Post E., 2004  
Effectiviteit van Avent desinfectoren en de reinig- en desinfecteerbaarheid van Avent ISIS borstkolven, TNO rapport V5793
33. Montijn R.C., Hoeij-de Boer K.A. van & Schuren F., 2004  
Identification and characterization of novel antimicrobial compounds, TNO rapport V5807
34. Hoeij-de Boer K.A. van, 2004  
Inactivation of yeasts in simulated soft drinks with added calcium, TNO rapport V5914