



Gregg earned a Masters Degree at the University of Washington in Policy/ Food Science after 7 years as a Fisheries Biologist with NOAA. He switched into the practical seafood processing and supply side of the industry where he has remained for the past 35+ years.

Professional experiences include many harvest and post-harvest seafood processing adventures worldwide including Alaska. They include seafood inspection for USDC and the FDA Office of Seafood Policy and consultancies on various US & EU Government and FAO projects.

Over the past 10 years he has worked for suppliers of Asian seafood with an emphasis on shrimp. These companies represent suppliers for major retail, food service and contract users of seafood in North America. He travels extensively throughout Asia to fish and shrimp processing plants and aquaculture farming operations. Gregg is also a liaison between government authorities, aquaculture certification bodies and the US industry. More recently Social Responsibility and Ethical Standards oversight has taken more of his time with the Aquaculture-Expert Working Group and the GSSI equivalency process.

His extensive international auditing and practical experience has now allowed him to become a trainer at Washington State University's Innovation Center in Everett and operate Product Survey International, a consulting service provider.