Dr. Warriner Bio

Dr. Warriner is currently a Professor within the Department of Food Science at University of Guelph, Canada. Dr. Warriner received his BSc in Food Science from the University of Nottingham, UK and PhD in Microbial Physiology from the University College of Wales Aberystwyth, UK. He later went on to work on biosensors within the University of Manchester, UK and subsequently returned to the University of Nottingham to become a Research Fellow in Food Microbiology. He joined the Faculty of the University of Guelph in 2002 to teach the microbiology of food, industrial microbiology and food safety management. During the last fifteen years in the field of microbiology and food safety research, Dr. Warriner has published more than 200 papers, book chapters, patents, and conference abstracts. His research interests are focused on enhancing food safety within meat processing, fresh produce and low moisture foods sectors. The research is of an applied nature and directed at providing risk management solutions to industry. Gas phase hydroxyl-radical process is one of the developed technology and has been applied for surface decontamination of a diverse range of different foods that includes raw pet foods. The hydroxyl-radical process has been commercialized by Clean Works Ltd who collectively hold awards for innovation and commercialization. Dr Warriner was awarded the IAFP Ewan Todd award for innovations in food safety for 2023. He is Editor-in-Chief of Food Microbiology, Associate Editor of the Canadian Journal of Microbiology and sits on the editorial board of Applied & Environmental Microbiology, Journal of Food Protection and International Journal of Food Microbiology. He is frequently contacted by the media to provide commentary on food safety issues and is the past President of the Ontario Food Protection Association.