



Doug Zietlow, P.E.
Senior Process Engineer
Food Systems Design, Inc.
(12/6/02 – Present)



CAREER EXPERIENCE:

Doug is a degreed chemical engineer with 21 years experience in food and related industries. He has experience in process/technology development, design, and improvement. Areas of emphasis include: drying, heating, cooling, microwave heating, gun puffing, wet and dry ingredient handling (containers and bulk), cooking, extrusion, sugar application, proofing, frying, filling, forming, freezing, pneumatic conveying, utilities (water, compressed air, steam, chilled water/glycol), process modeling & simulation.

Processing background includes the following product areas:

- * Bakery Goods
- * Cereal
- * Cheese
- * Confectionary
- * Dough
- * Freeze Dried Foods
- * Fried Foods
- * Frozen Entrées/Desserts
- * Fruit Juice
- * Pizza
- * Potatoes
- * Sauces
- * Snacks

PROFESSIONAL POSITIONS:

Worked for the last 2 years with Food Systems Design, Inc. as a Senior Process Engineer.

Worked as a Senior Process Engineer at Sebesta Blomberg for over 3 years as a self-employed contractor.

Worked over 13 years with General Mills as a Process Engineer.

PATENTS:

Two food process related U.S. Patents.

EDUCATION:

B.S. Chemical Engineering – University of Wisconsin, Madison, WI

B.A. Chemistry – Carthage College, Kenosha, WI