



The JSB Group LLC

The JSB Group, LLC is an international consulting company specializing in **packaging design and technology, post-harvest technology, and food regulations** for the fresh food industry. The mission of the JSB Group is to be the leading global technology resource for the flexible produce and food packaging industries by providing participating companies technical, sales, marketing, market research, training, and management support.

Services offered:

Packaging and Protective Atmospheres

- Respiration measurement and interpretation
- Modified atmosphere determination
- Modified atmosphere package design
- Multicomponent food group blends and combinations
- Microwaveable performance and regulatory compliance
- Packaging and packaging materials
- Flexible lidding film rigid tray incorporation
- Peelable lidding film design
- Sustainable packaging resource
- Packaging equipment resource

Food Safety and Regulatory Issues

- Food safety and food regulation resource
- Efficacy reports for registration in California
- GAP, GMP, HACCP

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Jeffrey S. Brandenburg is the president of the JSB Group LLC. Mr. Brandenburg has over 34 years of experience in packaging. The mission of the JSB Group LLC is to be the leading worldwide technical and educational resource to the flexible packaging and fresh food industries by providing the participating companies technical, sales, marketing, training, and management support. The group provides their global clients expertise in a wide variety of packaging and equipment technologies including—post harvest physiology, food safety, food regulations, fresh cut produce, MAP, barrier packaging, peelable lidding structures, forming materials, and stand up pouch technology.

Prior to the JSB Group, Mr. Brandenburg was the vice president of marketing and technical services with New England Extrusion Inc. Here Mr. Brandenburg managed a sales department of five account managers with an annual volume in excess of 24 million pounds. Responsibilities included targeting accounts, formalizing company pricing policies, implementing bonus programs, and developing a comprehensive sales training program.

Other positions Mr. Brandenburg has held throughout his career include—technical director and vice president technical services for Union Industries, technical director at Amgraph Packaging, technical manager for Guardian Packaging, and quality assurance supervisor and process engineer for American Can Corporation.

Mr. Brandenburg serves on the food safety and technology council of the United Fresh Produce Association. He is also the primary author and reviewer of numerous trade articles as well as association guidance documents. Mr. Brandenburg was the lead author for the Modified Atmosphere Packaging (“MAP”) chapter for CRC’s latest publication on modified and controlled atmospheres. He is an adjunct professor of microbiology at a local college and has been certified by The National Good Agricultural Practice Program at Cornell University as a GAPs (Good Agricultural Practices) online produce safety course instructor for the state of Massachusetts GAP training program. He is also an authorized consultant for the state of Massachusetts Farm Viability Program and has worked with numerous farming operations.

Mr. Brandenburg has a BS degree in chemical engineering from Iowa State University, with a minor in biomedical engineering, and a MS in food safety from Michigan State University.