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FOR IMMEDIATE RELEASE

WIXON STRENGTHENS PROTEIN R&D TEAM WITH PROMOTIONS AND NEW HIRE

ST. FRANCIS, Wis. (May 4, 2022) – In keeping with its century-long heritage and dedication to serving the meat and poultry industry, Wixon announced some organizational changes to its Protein R&D team today. “As part of our ongoing efforts to offer best-in-class support to our customers, I’m pleased to announce the promotions of Zak Otto to director of R&D, and Shannon Servais to senior food scientist in Wixon’s Protein Division,” said Ron Ratz, senior vice president. “Not only are these promotions well deserved, but they reinforce our commitment to supporting the processed meat and poultry and growing plant-based meat alternative segment.” Another element in fortifying the Protein R&D team for future growth was the hiring of Chance Hilbelink, a food scientist who brings 15 years of meat industry experience to his role.

In his new position, Mr. Otto will lead the Protein R&D team in developing custom flavor systems and providing technical support to customers. Additionally, he is responsible for operations and prototype development in the organization’s fully-equipped meat pilot plant. His nearly 25 years of research and development experience have greatly contributed to his success in overseeing new product development and mentoring his colleagues to create winning flavor systems that are often globally recognized. “Zak understands our unique customer needs and has the technical background to create flavor systems that provide functionality and flavor,” said Ratz.

Team Building

Upon joining Wixon in 2018, Ms. Servais began working in the protein division where she reverse-engineered and developed new animal-based and meat alternative products. “Shannon’s growing understanding of the unique demands of flavoring the protein matrix is invaluable to our team,” said Otto. “Processing environments can be challenging to flavor, yet she does it masterfully.” Prior to joining Wixon, Ms. Servais spent a decade in product development with a CPG company. She earned a bachelor’s degree in food science at the University of Wisconsin, Madison. Her current focus is



developing domestic and export targeted pork, beef, chicken, and meat alternative products, and she has become the team expert on meat-based sauces, soups and glazes.

“We’re excited to welcome Chance on board,” said Otto. “He brings a wealth of processing knowledge to our protein team from his extensive time spent in and around meat processing plants.” Mr. Hilbelink has 15 years of experience working in the meat industry for both family-owned companies and global conglomerates with considerable focus on manufacturing processes and process improvements. Another University of Wisconsin – Madison graduate, he has a B.S. in biochemistry. Subsequently, he earned a master’s in food science from the University of Illinois, Urbana – Champaign.

About Wixon Inc.

As a trusted manufacturer of dry and liquid custom taste solutions since 1907, Wixon provides seasoning blends, flavors, and flavor technologies to food, beverage, and nutritional companies across all retail and foodservice channels. Wixon also offers consumer packaging options for companies seeking turnkey solutions for dry mix food, beverage, and nutrition products. Combining creative taste capabilities and solutions with a passion for service, Wixon drives innovation and differentiation for its customers. Located in St. Francis, Wis., Wixon is certified FSSC 22000, a Food Safety System certification fully recognized by the Global Food Safety Initiative (GFSI). Visit www.wixon.com for information on products and capabilities.

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