

Chrissie Tuetken is a Senior Food Safety Continuous Improvement Specialist with Ardent Mills, a company that offers the largest range of flours, mixes, blends and specialty products in the industry. Over her 16-year career, she has held roles in implementing food safety initiatives through policy creation, employee training and successful food safety audits. With her passion of ensuring food safe product for every customer, she has helped lead 43 locations across Ardent Mills to achieve and maintain an AA or A ratings on BRC audits. Most recently as a PCQI Lead Instructor, she has trained key personnel within Ardent Mills on FSMA preventive controls. Chrissie holds a degree in Biology from Iowa State University.