

Mr. James Barnett

James Barnett joins the UF Professional Seafood Sensory School as a seafood sensory expert. With over 33 years experience working for the Food and Drug Administration (FDA) as a food and seafood sensory analyst and then as FDA's National/International Seafood Sensory Expert, Jim brings to the table valuable sensory knowledge.



When Jim served as FDA's International/National Seafood Expert, his duties included:

1. The analysis of seafood using sensory techniques.
2. Training of FDA sensory analysts and seafood inspectors throughout the country to determine accept/reject criteria of decomposition in seafood products due to time and temperature abuse.
3. Training of other government agencies and state personnel in sensory techniques.
4. Training to the domestic and foreign seafood industry showing accept/reject levels of spoilage in various seafood products.
5. Preparation of many authentic seafood packs that represented a full range of quality, as well as the normal range of product characteristics related to odor, appearance, flavor, and texture.
6. Provided advice and guidance to other field laboratories, inspection programs, and headquarters on matters related to seafood guidelines as well as industry processes and limitations related to seafood quality
7. Provided advice and guidance to other field laboratories, inspection programs, and headquarters on matters related to seafood guidelines as well as industry processes and limitations related to seafood quality.
8. Provide testimony as an expert witness for FDA in court cases that have domestic or international implications.

Since retiring from FDA, Jim has been actively involved in providing similar training to FDA laboratory analysts, the seafood industry, both domestically and internationally. He also provides technical expertise when requested on matters related to seafood processing. He also makes recommendations to clients related to FDA requirements that must be met for both domestic and foreign processors of seafood.