

JULIA THOMPSON

Food and Agriculture Policy | Nutrition and Regulatory Analysis | EMPA, London School of Economics 2026
Seattle, WA | julia.thompson11work@gmail.com
[linkedin.com/in/julia-thompson-19b94a59](https://www.linkedin.com/in/julia-thompson-19b94a59) | policyreformulated.substack.com | Open to relocation

PROFESSIONAL SUMMARY

Food scientist and policy analyst combining twelve years of technical food development, supply chain and sourcing leadership, and measurable public impact with an Executive MPA from the London School of Economics. Formulated and scaled products at the bench, qualified and audited suppliers at national retail scale, and advised Seattle City Council as one of 21 appointed commissioners. Policy research spans nutrition labeling regulation, SNAP benefit adequacy, H-2A agricultural labor, and meat industry consolidation. The combination is the point: I know how a rule gets written and how a company will respond to it.

CORE COMPETENCIES

Policy analysis and development; regulatory analysis; cost-benefit analysis; evidence-based policymaking; food and nutrition policy; agrifood systems; food security; food safety regulation (FDA, USDA); nutrition labeling and allergen disclosure; SNAP and federal nutrition programs; agricultural labor policy; sustainable agriculture; international development; agricultural trade; stakeholder engagement and consultation; public comment processes; policy memos and briefing notes; cross-agency coordination; program design; strategic sourcing; supply chain impact analysis; policy-based product formulation outcomes; quantitative and cost analysis; technical research authorship.

EDUCATION

Executive Master of Public Administration (EMPA), London School of Economics and Political Science | 2024 - 2026

- Concentration in economics-based policy analysis, applied to food systems governance, nutrition labeling regulation, SNAP benefit adequacy, H-2A agricultural labor, and meat industry consolidation

Bachelor of Science, Food Science, University of Massachusetts Amherst | 2011 - 2015

- Team Captain, Developing Solutions for Developing Countries (2014-2015). Developed Maisha Kitamu, a \$0.30 shelf-stable product for East Africa using locally harvested insects and sweet potatoes, delivering more than 50 percent RDA for vitamin A, zinc, iron, iodine, and B12 on refurbished processing technology appropriate to the region

PROFESSIONAL EXPERIENCE

Founder, LoopNPD (loopnpd.com), Seattle, WA | 2026 - Present

- Founded a software company addressing the technical sales support gap at small and mid-sized food companies; the product integrates technical ingredient sales into the R&D process so developers can find ingredient solutions faster
- Own product strategy and roadmap, and write database-driven product specifications translating R&D workflow problems into precise engineering requirements
- Lead marketing, positioning, and sales: brand and messaging, the company website and LinkedIn presence, and direct outreach and discovery with food developers and ingredient suppliers

Commissioner, Seattle Disabilities Commission (Volunteer), Seattle, WA | 2025 - 2026

- One of 21 commissioners appointed by the Mayor and City Council to advise the Mayor, Council, and city departments on equitable policy, practice, and legislation for a city of 800,000, covering transportation equity, accessible infrastructure, emergency preparedness, and ADA compliance
- Co-authored the annual Commission work plan, the document that sets the policy priorities City Council legislates against

Sourcing Manager, Amazon Fresh, Seattle, WA | 2025 - 2026

- Evaluated consumer-facing program performance against baselines and year-over-year targets, applying elasticity and sensitivity modeling to score intervention options on impact, cost, risk, and implementation feasibility; diagnosed a failing mid-tier intervention through substitution analysis and recommended returning to a structurally proven model
- Identified approximately \$2M in annual savings (19 percent) by shifting prepared foods and bakery sourcing from small bespoke suppliers to large national manufacturers, and by leading category RFPs across soup, chicken, and bakery
- Led supplier-side food safety auditing across 202 products, coordinating cross-functional teams to bring the portfolio into full compliance and establishing new supplier qualification criteria that shortened onboarding
- Partnered with the food safety team on a portfolio-wide data audit, building an automated tool that replaced manual tracking with real-time ingredient visibility and supported direct qualification contact with 19 ingredient manufacturers; managed two recall responses with minimal business disruption
- Built Python and AI-based analytics tools that cut error identification from two to three days down to under 15 minutes, eliminated four manual team handoffs, and saved roughly 50 hours per month of data maintenance and investigation

- Diagnosed and remediated 49 cross-system data defects unresolved since 2020, taking one category from a 60 percent defect rate to zero; traced a single unit-of-measure error through inventory costing, product blocking, and financial reporting and coordinated remediation across finance, operations, accounting, and technology to resolve a \$1.4M discrepancy with net-zero impact to the quarter
- Sourced six major product resets on a 50 percent compressed schedule under a new everyday-low-price strategy

Product Developer, Prepared Meals, Amazon Fresh, Seattle, WA | 2024 - 2025

- Managed regulatory compliance across the product development lifecycle against FDA, USDA, and state food safety requirements
- Authored a proposal to restructure the culinary development team, diagnosing duplicated work and undefined handoffs and designing a stage-gate process, formalized documentation standards, and a redefined continuous-improvement food scientist role, projected to double team output

Technical Product Manager, KerrySelect (Xenon arc), Bellevue, WA | 2023 - 2024

- Supervised a three-person team and acted as primary technical point of contact for escalated R&D issues across North American food manufacturer clients, advising on product selection and troubleshooting

Food Scientist III (promoted during tenure), CuliNEX, Seattle, WA | 2020 - 2023

- Guided project teams of two to three scientists across 30-plus products, designing the experiments, reviewing outputs, and redirecting programs when results warranted; supervised one direct report
- Served as the company's technical authority on plant-based formulation, consulting across teams on ingredient functionality problems that had stalled their projects
- Technical research lead: authored a comparative study of 11 blueberry processing methods for the U.S. Highbush Blueberry Council, assessing nutritional impact (anthocyanins, fiber, vitamin C) alongside sensory profile, functional performance, and cost; presented findings to manufacturers in the US and internationally, including Asia Fruit Logistica in Bangkok
- Established and managed the Council's international samples and technical communications program from scratch for a new client, building the team and running every function, connecting global manufacturers with ingredient suppliers and contributing to 50 new products launched in India and a children's nutritional supplement in Malaysia
- Designed and launched the Expanded Access Program, delivering nearly \$50,000 in pro bono food development services to BIPOC entrepreneurs in year one; program renewed into a second year

Process Technologist, Kettle Cuisine, Everett, WA | 2019 - 2020

- Managed food safety and quality systems for large-scale manufacturing and coordinated product launches across R&D, operations, and quality teams

Regulatory Specialist and Food Technologist, High Liner Foods, Portsmouth, NH | 2017 - 2019

- Created FDA and USDA-compliant labels for retail and foodservice products, reviewing ingredient statements, allergen declarations, and nutrition facts panels
- Led new product development for Walmart and Kroger and saved more than \$50,000 annually through ingredient optimization; built a stage-gate R&D process from scratch

Product Commercialization Project Manager, The Chia Co., Remote | 2016 - 2017

- Built the company's project management process from scratch and led an international team through three product launches spanning R&D, marketing, QA, operations, co-packers, and suppliers

Earlier: The Arlon Group, Door to Door Organics, IPH, and Ingredion (Intern, Savory Applications) | 2014 - 2016

POLICY RESEARCH AND WRITING

- Nutrition labeling in the United States: economic policy analysis of front-of-package marketing and consumer outcomes
- Meat industry price fixing: why policy problems persist
- Regulatory analysis of food sector intervention; development economics applied to food and agriculture; policy implementation analysis
- Authored a policy proposal for a nutrition guidance platform engaging SNAP benefit structures, SNAP-Ed, GusNIP, EFNEP, and USDA SBIR/STTR funding pathways, with regulatory risk assessment across FDA, HIPAA, and CMS food-as-medicine frameworks
- Policy Writer, Policy Reformulated. An ongoing publication on how food policy shapes what gets made and sold, with analysis of the federal ultra-processed food definition, FDA front-of-package labeling, and protein content claims in packaged bread

SKILLS

Supply chain impact analysis; policy-based product formulation outcomes; regulatory analysis and compliance (FDA, USDA); supplier qualification and audit framework design; cross-system data analysis and process automation; cost and trade-off analysis; stakeholder engagement across industry, government, and community.

Languages: English (native)