

Max Ropner

New England Seafood

I started my seafood journey in the processing factory in the operational department. Before learning the food safety ropes in the technical and supply base team. This steep learning curve took me around the world to many different supply chains including the Indian Ocean, Turkey, Greece, France, Iceland, Norway, USA, Canada and many more. I went on to manage all technical, food safety and product quality aspects of our supply chains in the North East & West Pacific Oceans (most notably Alaska, Canada and Far East Russia). This involved food safety auditing (to BRC standard) as well as process training in remote locations. The next move was to a more general management role heading up all aspects of salmon from the consumer/customer need, back to the fisherman's story and everything in between. I have now been heading up procurement of Salmon for 8+ years and with 15+ years of hands-on experience in the supply chain I still make it my mission to meet face to face with our suppliers and processors every season!