

Cody Rabert

SCIENTIST II

CONTACT INFORMATION

ToxStrategies LLC 201 East Fifth Street Suite 1900 – #1353 Cincinnati, OH 45202 Phone (513) 401-8758 crabert@toxstrategies.com

PROFESSIONAL PROFILE

Mr. Cody Rabert is a consumer product safety assessment scientist in ToxStrategies' Food and Consumer Products Practice. He has a decade of experience working with a private-sector consulting company, supporting global and domestic consumer products companies. He is trained in safety assessments of botanicals and natural substances, as well as chemical and ingredient safety assessments for dietary supplements, cosmetics, and fragrances. His work involves studying novel ingredients, developing supplier raw-material questionnaires for natural substances, and doing investigative safety reviews for new substances.

Prior to joining ToxStrategies, Mr. Rabert worked as a consultant embedded in a multinational consumer goods corporation, serving as a consumer products scientist and managerial lead. In the area of botanical and natural substance safety, he conducted literature searches, managed digital libraries, mined publications and databases to extract chemical data, and developed and implemented an internal system for evaluating adulteration potential and frequency in natural substances. On the consumer product side, Mr. Rabert performed premarket safety assessments for cosmetics, fragrances, and dietary supplements.

Mr. Rabert has also worked as a hazmat responder, ensuring that proper MSDSs are included with shipments and responding to chemical spills and injuries. He is also a qualified technical trainer, teaching the Procurement Automated Support System (PASS) Veeva Vault system training, data extraction, assay quality validation, literature searching, Sci-Finder utility, and preclinical and clinical study evaluations.









EDUCATION AND DEGREES EARNED

2009 Bachelor of Science (B.S.), Biology, Miami University, Oxford, OH

PROFESSIONAL ASSOCIATIONS

2018-Present American Society of Pharmacognosy

SELECTED PROFESSIONAL EXPERIENCE

Managed digital libraries and conducted natural substance literature searches and data mining to gather relevant information. Used to construct safety profiles, including validation of safety literature from authoritative bodies, publications, and monographs. Maintained natural substance literature database in EndNote.

Collaborated with client quality assurance and suppliers to develop directed questions in relation to natural substance ingredients: extraction methods, dried vs. fresh source materials, concentrations, and defined plant parts. This led to the creation of a global natural substance naming convention for the client.

Drafted robust safety documents for natural substance ingredients, fully evaluating all available safety data to determine known exposure limits and possible adverse effects related to dietary (ingestion) and cosmetic (dermal) exposures. Also drafted ingredient safety documents for constituents of note from natural substances or constituents that ultimately define safety limits (example: carvacrol in oregano or caffeine in guarana).

Created and maintained a database for chemical constituents of natural substances. Mined more than 1000 publications to extract chemical constituent data and created templates to house mined data for use by client data governance group.

Completed a project to support awareness of economic and accidental adulteration. Developed and implemented an internal system for the client to evaluate adulteration potential and frequency in natural substances. Data gathered from reviews of FDA warning letters, European Rapid Alert System for Food and Feed, ABC-BAPP, various natural substances consumer websites, and the literature. Reviewed supply chains to determine points of vulnerability and market regions potentially susceptible to adulteration. Evaluated 200+ natural substances in client market products and flagged them for adulteration potential to determine business impact utilizing Veeva Vault.

Drafted premarket safety assessments for cosmetic products and fragrances, and dietary supplements. Used client systems, such as Veeva Vault systems, to review raw material ingredient information and locate other products on the market that use novel ingredients.

Used Vault to investigate ingredients in marketed products that could contain potentially hazardous substances or for which exposure limits have been reduced due to new research.

Worked with quick response teams to evaluate client products currently on the market that were subjected to random survey analyses by regulatory bodies and authoritative agencies. Used Vault to break down products into their lifecycle parts for thorough review and accurate documentation.

Developed training documents and work process guidelines to facilitate efficiency and assimilation of new employees. In fragrances, guidelines were comprehensive but built to be intuitive, so that the client no longer required a dedicated perfumes and fragrances specialist.



Investigated novel ingredients to determine safe exposure limits, reviewed safely used doses in the literature, along with any reported adverse events. Created comprehensive ingredient safety assessments for the client.

PEER-REVIEWED PUBLICATIONS

Doepker C, Rabert C, Heard P, Dubnicka T, Choksi N, Eapen A. 2024. An investigation of the genotoxic potential of a well-characterized yerba mate extract. Toxicol Rep 12:477–484; doi: 10.1016/j.toxrep.2024.04.007.