

# Peerzada Saadat

kashmir,India

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in @SAADAT PEERZADA

🐦 @Shah\_Saadat05

## Education

### Islamic University of Science & Technology, Pulwama

#### Bachelor of Food Technology

2020 – 2024

- Relevant Coursework: Food Microbiology, Food Chemistry, Food Engineering, Food Quality Management.
- Academic Honors: Top 10% of Class, Recipient of the University Merit Scholarship

### Govt. Boys' Model Higher Secondary School, Brakpora

#### High School Diploma (Medical)

March 2018 – November 2019

- Activities and societies: Student managment,football team,Assembly team,etc

### Saint lukes convent school, Anantnag

#### Middle School Diploma, Basic

Activities and societies: student managment,football team,swimming team,Class moniter,marching band,etc.

## Work Experience

### Finecure Pharmaceuticals Ltd.

#### Brand Representative | May 2024 – Present

- Represent food and nutrition products in trade shows and academic events
- Engage with industry professionals and academics to highlight innovations in food safety and nutrition.

### Verka, Amritsar, Punjab, India

#### Trainee

January 2023 – February 2023

- Gained hands-on experience in quality control and processing of dairy products. Contributed to the improvement of production efficiency and product quality.

### Islamic University of Science & Technology, Pulwama

#### Undergraduate Research Assistant

May 2022 – December 2022

- Conducted research on the "Shelf Life Extension of Kashmiri Dry Fruits Using Natural Preservatives ,"

### Alpine Agro Fresh Pvt. Ltd., Pulwama, Jammu & Kashmir, India

#### Internship Trainee

May 2022 – October 2022

- Assisted in the quality control of fresh produce, focusing on extending shelf-life and improving packaging techniques

## Publications

### Incorporation of Fish and Fishery Waste into Food Formulations, TIFST

[link to publication](#)

## Projects

### Shelf Life Extension of Kashmiri Dry Fruits Using Natural Preservatives

**Objective:** Investigate the use of natural preservatives (e.g., ascorbic acid, honey) to extend the shelf life of Kashmiri dry fruits like walnuts, almonds, and apricots

## Professional Affiliations

### American Society for Nutrition

#### Member

September 2023 – Present

Engaged in activities that promote the advancement of nutrition science, including participation in academic discussions and research presentations

## TechnicalSkills

- **Strongest Areas:** Food Science, Food Technology, Nutrition Science, Laboratory Skills, Research Methodologies
- **Software & Programming:** Python, C, SQL for data analysis and process modeling; Microsoft Office Suite, SPSS, MySQL
- **Laboratory Skills:** Laboratory Equipment (e.g., spectrophotometer, chromatography).Knowledge of spray drying, and learning PEF and Ohmic Heating technologies
- **Project Management:** Led research projects from planning and execution to reporting
- **Platforms:** Familiarity with operating systems (e.g., Windows, Linux)

## Certifications

- Millet Ideation Hackathon (ICMANES)
- Speech-Language Specialist
- KIMO.AI Tech Competition - 1st Prize Winner

Aug 12, 2024

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1