

# Ashish S. Dabade.

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## CONTACT

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## COVER LETTER

### COVER LETTER

I would like to introduce myself as a multidisciplinary manager for food industry area. As a past experience of 07 years in food technology based academic research and development and consultation I can work in team of research and development with team lead, project planning and troubleshoots in technological and regulatory aspects. With the experience in Sumer Group, Regulus Agro and qualified BRC lead auditor; I can manage a setup of food regulatory compliances as per FSSAI like labelling, returns, recall procedures, lab requirements, QA and claims. I can efficiently co-ordinate regulatory requirement with R&D cell for new product development area.

In past experience of 05 years working in project management area I can also contribute in process design, process automation inputs, costing as well as commissioning of plant at initial levels with hygienic design. I had part of process and automation commissioning system of rice paddy and rice bran-based product-based plant of area 15 acre and cost of 30 cr.

Export Import Agency- Mumbai enrolled me as an audit expert panel member for quality inspections visits to assist audits for fresh or renewal of export license. Till date I inspected and audited more than 15 plants for export. I am also an official FoSTaC trainer and can train Food Safety Training & certification.

In addition to my experience, I have strong educational background of Master of Engineering in Bio-chemical engineering and Bachelor of Engineering in Biotechnology. As a learning mind I keep my education phase continue as a part time Ph.D. in Food Biotechnology at Institute of Chemical Technology- Mumbai which will expected to complete in upcoming 1 to 2 years. The Ph.D. work almost completed and no impact will be on professional work.

#### Profile Highlights:

- Expert panel member for Export Inspection Agency- Mumbai for industry quality audits.
- BRC- Global Standard for Food Safety Issue 8: Lead Auditor Certification-Completed and Passed
- FSSAI approved Food Safety Training and Certification Trainer- Advanced Manufacturing. (National level resource person is under process.)
- Six Sigma Green Belt Training and Certificate.
- BRC Lead Auditor training
- Hazard Analysis Critical Control Point (HACCP) for food safety certification.
- Food Technology Research and Development industrial Process and Troubleshoot experience- 3 years
- Industrial Process design, production, purchase experience 4.5 years.
- Research and development experience 05 years including food science and technology academic.

- Food Engineering and Process Automation logic developer.
- Tie up skill with government bodies.
- Capacity to handle 10-15 research projects team at a time for product improvement, product development, process development.
- Expertise Area: New Product developments based on Low Oil Absorption, Low Glycemic Index, Food Allergen Reduction,
- Hydrolyzed Vegetable Protein, Pesticide Neutralization process development-based Research and Development work under process of patenting

Thanking You,

Ashish Dabade ( M.E.)

#### EXPERT PANEL

1. Export Inspection Agency-Mumbai- Expert Panel Member for industry Quality inspection.
2. FSSAI- FoSTaC- Official Trainer- Advanced Manufacturing

#### QUALIFICATIONS

1. Expert panel member for Export Inspection Agency- Mumbai
2. BRC- Global Standard for Food Safety Issue 8: Lead Auditor Certification- Completed and Passed
3. FSSAI approved Food Safety Training and Certification Trainer- Advanced Manufacturing
4. Six Sigma Green Belt Training and Certificate.
5. BRC Lead Auditor training
6. Hazard Analysis Critical Control Point (HACCP) for food safety certification.
7. Food Technology Research and Development industrial Process and Troubleshoot experience- 3 years
8. Industrial Process design, production, purchase experience 4.5 years.
9. Research and development experience 05 years including food science and technology academic.
10. Food Engineering and Process Automation logic developer.
11. Tie up skill with government bodies.
12. Capacity to handle 10-15 research projects team at a time for product improvement, product development, process development.
13. Expertise Area: New Product developments based on Low Oil Absorption, Low Glycemic Index, Food Allergen Reduction, Hydrolyzed Vegetable Protein, Pesticide Neutralization process development based Research and Development work under process of patenting.

#### INTERESTS

- Food Regulatory Affairs
- R&D Manager- NPD based on Low Oil Absorption, Low Glycemic Index, Food Allergen Reduction, Hydrolyzed Vegetable Protein, Pesticide Neutralization process development based Research and Development work under process of patenting.
- Plant Manager

#### REFERENCES

Dr. Mahendra Shirsath  
M.Sc.,Ph.D  
Deputy Director (Tech.)

Mr. Pradip Chakraborty  
Former Director FSSAI  
Cell: 9953689010

**WORK  
EXPERIENCE**

**Sumer Indiacorp Private Limited**

**November 2021**

Regulatory Affairs - Food Regulation- Consultant

1. Product labelling for approximately 100 products in process.
2. NPOP certification co-ordination.
3. Licencing
4. Agmark co-ordination
5. Laboratory Setup
6. R&D Setup
7. New candidate profile selection for various role.
8. Product Quality Control Point Setup

**Regulus Agro-Organic Private Limited**

**Jan 2021 — On Going**

Principal Investigator- R&D Consultancy Project

- Development of Vacuumed Fried Vegetable chips with flavours.

**Paawak Foods**

**February 2020 — Going On**

Principal Investigator- R&D Consultancy Project

- Natural Sweetener New Product Development

**Vrishparvaa Delicacias Pvt Ltd**

**January 2020 — February 2021**

Principal Investigator- R&D Consultancy Project

- Low Glycemic Index Cereal and Flours New Product Development for diabetics.

**FITBOX FOODS PRIVATE LIMITED**

**February 2019 — February 2020**

Principal Investigator- R&D Consultancy Project

- Fruit Juice Heat Stability Troubleshoot
- Color Stabilisation

**School of Biotechnology and Bioinformatics, D. Y. Patil University, Navi Mumbai, India**

**August 2014 — Current**

Assistant Professor

- B.Tech and M.Sc. Food Science and Technology course set up and module design.
- Courses taught include Food Regulation, Food Processing, industrial automation, Industrial food fermentation, Food Biotechnology, Food Safety Training and Certification by FSSAI.
- Research Project team size: 10-15 per year
- Official FSSAI trainer for Food Safety Training and Certification in food manufacturing.

- Part of Committees like R&D consultancy, IQAC, BOS etc.

**Kirloskar Integrated Technologies Limited, Pune**

**September 2013 — August 2014**

Project engineer- Application

- Food Industry solid and liquid waste management
- Automated Process development and plant design for production of biodiesel from various feedstock Bio-process/bioenergy project costing
- Worked on anaerobic fermentation of Paddy straw for Biomethanation in Punjab. The capacity of plant is 20 million tons of paddy straw every year with 4MW electrical generation capacity.
- Bio-process/bioenergy project proposal engineering
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**Ingenesys, Pune, India**

**June 2013 — September 2013**

Executive-Erection and commissioning

- Food industry aseptic process line project costing
- Food engineering project commissioning planning.
- Food and Brewery initial process quality inspection and calibration of equipment as per ASME- BPE.

**Mailhem Engineers Private Limited, Pune, India**

**March 2012 — May 2013**

Project Engineer

- Planning, scheduling and coordinating of bio-energy projects for timely completion of fabrication, installation and commissioning activities.
- Preparation of detailed scope of supply and execution schedules based on the Contract.
- Understanding of P&ID's GA Drawings.
- Improvements of design based on actual feedback from customer.
- Co-ordination with the customer / architects / consultants / marketing team / plant / design team via electronic communications.

**Transcarb Energy Private Limited, Mumbai, India**

**June 2011 — February 2012**

Biochemical Engineer

- Plant Management and planning: Plant site manpower, operations management, Maintenance, Troubleshoot decisions at pilot plant site.
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**Dohler India Private Limited, Pune, India**

**March 2010 — May 2010**

Trainee- Production

- Carry out daily production of Fruit concentrates and Juices as per protocol.
- CIP management

**EDUCATION**

**Ph.D- Food Biotechnology- Part Time**

**— Jan 2022**

Institute of Chemical Technology

- All lab work and Lectures completed.

- Paper writing is in process.
- No impact on professional work time

## **M.E. Biochemical Engineering & Biotechnology**

Shivaji University

— September 2013

## **B.E Biotechnology**

Shivaji University

— May 2009

## **PGD: Intellectual Property Rights**

Shivaji University

— May 2010

### **PATENT APPLIED**

- Patent Published 05 May 2017: Chemical Neutralizer For Denaturation Of Pesticides. Application number-2058/MUM/2015- Applied on 27/05/15

### **PUBLICATIONS**

1. Kulkarni, D., Panda, S., Sonawane, S.K. And Dabade, A.S., 2020. Reduction Of Oil Uptake From Potato Fench Fries By Plasticiser Shellac And Ultrasound Technology. Journal Of Microbiology, Biotechnology & Food Sciences, 9(4). : SCOPUS
2. D'souza Natasha, Sonawane Sachin, Nair, Tanika, Dabade A. (2019). Preservation Of Poultry Meat With The Application Of Linalool. Annals. Food Science And Technology, 20(2), 2–5. : UGC
3. D.S.More, U.Gupta, A. D. (2019). Elimination Of Pesticides From Fruits Using Chemical Neutralizer. International Journal Of Emerging Technologies And Innovative Research Jetir, 06(Issue 5), 551: UGC
4. Shreya P. Kerkar, Sonal Patil, Arya S. S, Ashish Dabade, and Sachin K. Sonawane; Limonia acidissima: Versatile and Nutritional Fruit of India JOURNAL OF MICROBIOLOGY, BIOTECHNOLOGY AND FOOD SCIENCES INTERNATIONAL JOURNAL OF FRUIT SCIENCE , March 2020. SCOPUS
5. Smriti Ambadgatti, Sonal Patil, Ashish Dabade, Arya SS, Pravin Bhushette, Sachin K Sonawane; A REVIEW ON RECENT TRENDS OF ULTRASOUND ASSISTED PROCESSING IN FOOD SEGMENT JOURNAL OF MICROBIOLOGY, BIOTECHNOLOGY AND FOOD SCIENCES, August – September, vol. 10, no.1-4: SCOPUS
6. Aditya Maurya, Shamita Mhatre, Ravinder Kalha, Ashish Dabade\*; EFFECT OF GAMMA RADIATION TREATMENT ON PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF SOYA PROTEINS ISOLATE; Annals. Food Science and Technology; Annals. Food Science and Technology; 2020
7. Chandra, D., Dabade, A., Damgude, G., & Malhotra, C. (2021). Effect of X-rays on structural, physicochemical and functional properties of gluten protein. Brazilian Journal of Food Technology, 24, 1–12. <https://doi.org/10.1590/1981-6723.07420>
8. Patkar, A., Sonawane, S., & Dabade, A. (2020). Cost effective process development for reduction of cheese allergen histamine by ozonisation for food safety 1. 21(4).
9. Upadhyay Ragini, Kadam Snehal, Sonawane Sachin, Bhushette, Pravin, Dabade A. (2021). COST EFFECTIVE PROCESS DEVELOPMENT OF LOW GLYCEMIC INDEX FOR RICE PRODUCT. Annals. Food Science and Technology, 22(1), 1–11. [http://www.afst.valahia.ro/images/documente/2021/issue\\_1/I.1\\_Upadhyay.pdf](http://www.afst.valahia.ro/images/documente/2021/issue_1/I.1_Upadhyay.pdf)
10. Gupta Udit, Sonawane Sachin, Bhushette Pravin, Dabade A. (2021). LOW GLYCEMIC INDEX SIMULATED FLOUR FORMULATION FROM

**CONFERENCE  
RESEARCH**

- The Process Design For Reduction Of Biogenic Amine From Fermented Wine.
- Acrylamide Reduction In Fried Products Using Oil Soluble Vitamins.
- Acrylamide Reduction In Fried Products Using Oil Soluble Vitamins.
- Extraction And Functional Properties Of Crude Proteins From Coffee Silver Skin And Its Cost Effective Application.
- Development Of Protein Based Emulsifier From Fermented Flowers Of *Madhuca Longifolia*.
- Ethyl Cellulose Edible Coatings To Reduce Oil Uptake In Fried Products
- Functional Properties Of De-Oiled Rice Bran Protein As A Potential Emulsifier- A Solution To Rice Bran Oil Industry.
- Hydrocolloid Based Edible Coatings To Reduce Acrylamide In Fried Products.
- Histamine Reduction By Ultrasound Treatment And Histamine Measurement By Modified Calorimetric Methods.
- Acrylamide Reduction In French Fries By Using Monosodium Glutamate.
- Histamine Reduction By Ultrasound Treatment And Histamine Measurement By Modified Calorimetric Method