

Arjan Xhelo

Process Engineer - Sweet Ovations/ Zentis North America

Philadelphia, PA - Email me on Indeed: [indeed.com/r/Arjan-Xhelo/f57f630fc59c218b](https://www.indeed.com/r/Arjan-Xhelo/f57f630fc59c218b)

To apply scientific and engineering principles in food industry. Provide technical support with objective to improve established processes and implement new processes to reduce operating costs and increase efficiency and quality.

Authorized to work in the US for any employer

WORK EXPERIENCE

Process Engineer

Sweet Ovations/ Zentis North America - Philadelphia, PA - 2013 to Present

Duties: Working on process flow, formula revision, scale ups process, updating and creating of new and existing SOPs for reducing quality issues and making process

flow more efficient. Responsible for calibration, validations and documentations of equipment lines.

Leading the Scale up -Review-Transfer team consists of R&D, Process Engineering & Planning, Quality QA/ QC and Production groups.

Primary responsible on recipe management, creating and reviewing recipes in SAP system and PLC control.

Rework utilization responsibility including planning actual usage, labeling and consumption report, keeping the best quality on the finish good product. Working with R&D group making rework formula.

Quality Assurance Technologist

Sweet Ovations/ Zentis North America - Philadelphia, PA - 2012 to 2013

Duties: Assure timely, accurately analysis of raw materials and finished products through internal, chemical and physical testing as well as microbiological analysis.

Maintained records of finished product and raw materials analysis.

Conduct SPC analysis of raw materials and finished product analytical data.

Assisted in investigation of production problems.

Maintained laboratory supplies.

Monitored sanitation and good manufacturing Practices in production areas.

Monitored HACCP compliance.

Conducted on line QA checks such as metal detector, net weights, temperatures, codes etc

Obtained appropriate number of samples for microbiological testing, 24 hour testing and retention.

Conduct on line analytic tests such as brix and pH.

Notified production supervisor and QA supervisor of line deviations.

Conducted lab tests such as fruit ID and back up for 24 hours analysis.

Conducted on line analytic tests such as viscosity

Back up for microbiologist.

Placed product on hold as necessary.

Allergen swab equipment and documentation and performed environmental microbiological tests.

Calibrate test equipment, such as pH meter, refractometer etc and record result.

Maintained cleanliness and orderliness of lab.

Food Technologist /Inspector

Food Research Institute of Albania - 2005 to 2007

Duties: Analyzed product samples before the products were sent to market. Provided all products met the standard requirements of quality and food defense set forth by the Agriculture and Food Ministry of Albania. Advised the food company managers on food safety.
Maintained integrity of laboratory environment through accurate test design and set up, good sanitary practices (GMPs) and maintenance of equipment in good working order.

Food Technologist /Production Manager

SEJEGA - Tirana - 2003 to 2005

Duties: Directed the product line of fruits, vegetables and beverages.
Guidance with the development of process plans for products, including personnel requirement and material needs
Directing operational and manufacturing problems to ensure minimum costs and prevent operational delays
Effective Communication to employees, quality teams, and corporate to ensure that business objectives, priorities, results, initiatives, changes, etc.. are met and conveyed.
Controlled and monitored the whole process lines. Organized the work of other employees within the process lines. Made sure that hygienic condition, storage and procedures were maintained during the packaging and processing of food.
participated in researching of new products. Analyzed and designed ingredients and nutrition and labeling.

EDUCATION

Community College of Philadelphia
2009 to 2012

Bachelor's in Food Science and Food Technology

Agricultural University of Tirana
2000 to 2005

ADDITIONAL INFORMATION

Remarkably gifted and knowledgeable Food Technologist and Process Engineering with over 8 years experience in conducting experiments and producing sample products, monitoring scale ups as well as designing the processes and machinery for making products with a consistent flavor, color and texture in large quantities.

Summary of Qualifications: Profound training and experience in the use of statistical process control and design of experiments. Project leader on various projects of improving quality and efficiency of manufacturing process, managing the cost and time constraints of projects. Support and troubleshooting of all manufacturing process and process control systems on aseptic lines batch lines and conventional lines. Continues improvement of the manufacturing including the new technologies.

- *Experience working with government and auditing agencies
- *Skilled in identify characteristics of food combination and ingredients and finished product.
- *Strong interpersonal skills.
- *Specialized training in HACCP, GMPs OSHA and SQF.
- *Certificate level 1 Leadership training.
- *Certificate Gemba Kaizen 6S
- *Alchemy annual training.

*CPR Certification and First Response.

*Strong knowledge of Aseptic (HTST) Processing Systems and requirements.

*Knowledge of HMI, Scada, Proficy, iFix)and data archiving systems.

*Computer skills (SAP, Microsoft Office, Excel, Power Point, Word, Outlook)

* Forklift training.