

## R&D SCIENTIST RESEARCH SCIENTIST

### Summary

To utilize strong foundation of knowledge in research and implement technical skills specific to the domain of research and development in the food industry

### Skills

- Infor Optiva, Owl Software - TechWizardTM, Non-GMO Project
- Apoorva Prasanna
- Sensory evaluation: Flavor perception; basic tests of odor, color, texture; threshold, ranking and paired test;
- discrimination test; preference and acceptance test
- Food Processing: Homogenizer, HTST, UHT, Lyophilizer, Rheometer, Viscometer, Food scan , 2-Roll Continuous
- Extruder, Encrusting machine, pH meter
- Food analysis: Spectrophotometer, Gas chromatography, Mass spectroscopy, proximate analysis, Electrophoresis and HPLC.
- Food Safety & Microbiology: APC, Pure Culture Technique, MPN, typing of Micro- organisms, testing for Indicator
- Microorganisms, Advanced Quantitative methodologies, testing methods for Quality and Safety.
- Software: Microsoft office suite, Master data Management and Solid Edge

### Accomplishments

- Lactobacillus sp.
- as a Biopreservative Compared the potential of biopreservatives against chemical preservatives in extending the shelf life of meat based products and fruit.
- Antimicrobial Potential of Edible mushroom Determined the antimicrobial potential of edible mushroom against 5 MDR pathogens such as S.
- aureus, S.
- typhi and Acetobacter species.
- Examined the ability of edible mushrooms in decolorizing effluents from textile industry.

### Experience

R&D Scientist research scientist 06/2017 to Current Johnson & Johnson Laredo , TX

- Led Line extension projects for Silk Almond and So Delicious dairy free yogurt Assisted in development of a new product through various stage gates for Silk Almond brand Lessened 35% of production downtime by improvising formulation and processing steps Supervised plant trials for launch of new products and evaluated product quality through shelf life studies Interacted with R&D, production, marketing teams and negotiated with suppliers to meet project timelines Created product description, ingredient briefs, trial requests and compiled documents from vendors Junior Jan-Jun 2017 Designing sensory studies to determine the acceptability of non-sodium salts Coordinated with subjects to collect data and samples Analyzed the data to draw conclusions with a team of sensory scientists.

Food Development Intern 06/2016 to 12/2016 PERFECT DAY FOODS City , STATE

- Assisted in development of plant based dairy alternatives for lab scale application Assessed plant protein functionality through ingredient and product testing Created vegan product formulations using Owl Software - TechWizardTM Conducted standard protein quantification assay of experimental food proteins Followed GMP and GLP while planning and conducting the lab experiments Prepared SOP's, weekly presentations, experimental reports, plan of action and reported to project lead in a timely manner.
- Also reviewed relevant literature and ordered laboratory supplies.

Associate Scientist 11/2014 to 05/2015 RLHP City

- Worked on continuous production line of snack bar in the manufacturing plant by implementing HAACP Involved in cost savings initiatives through ingredient, product & process optimization Supported technical components of a project by coordinating activities of a cross functional team Assisted in the development of specifications and testing protocol for new products based on critical consumer and customer attributes.

### Education and Training

MS : Food science Jun 2017 DREXEL UNIVERSITY City , State Food science 3.82

B.E : Biotechnology Jun 2014 DAYANANDA SAGAR COLLEGE OF ENGINEERING Biotechnology 3.8

### Publications

Published research in the journal of Environmental Monitoring and Assessment (doi: 10.1007/s10661-016-5125-6) Published a paper in International Journal of Medicinal Mushrooms (doi: 10.1615/IntJMedMushrooms.v18.i3.70) MAJOR COURSES Food Engineering Taste and odor (Sensory science) Food Analysis Food Chemistry Starch and Hydrocolloids Food Microbiology Food preservation Macronutrient metabolism

### Interests

Student member of IFT (Institute of Food Technologists) Student member of association of microbiologists of India

### Skills

basic, color, draw, data Management, Designing, Edge, experiments, Food Safety, functional, GMP, GLP, HPLC, marketing, Microsoft office suite, optimization, Owl, presentations, Product development, product testing, project lead, Quality, Safety, Silk, SOP, typing

#### Additional Information

- AWARDS IFT scholarship of \$1500 for Academic excellence PMCA student outreach award 2017 Dean's fellowship of \$5600 for academic excellence by Drexel university PROFESSIONAL ASSOCIATIONS Student member of IFT (Institute of Food Technologists) Student member of association of microbiologists of India