

LAKSHMI KANT MAURYA

General Manager Professional

Food Processing/Plant operations/ Production / Quality Control / NPD

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Qualified Food Technologist with nearly 24 years' experience with impressive success in directing Plant Operations & Quality Control; targeting challenging assignments with an organization of repute Location: India/Abroad

Key Skills

Strategy Planning & Leadership

Production Operations

Plant Operations

Quality Management

Food Processing

Maintenance Operations

Product Development

Process Enhancements

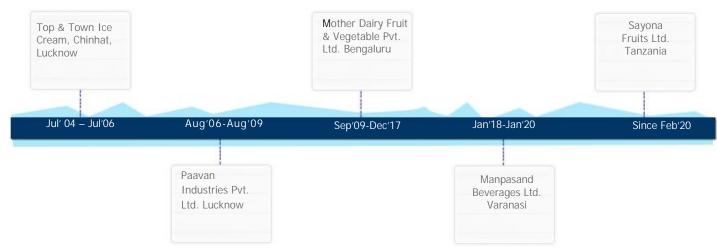
People Management

Profile Summary

- Achievement-driven business leader with excellent track record of managing complete operations for business and producing consistent top line & bottom line growth
- Unique expertise in escalating productivity & operational efficiency and achieving cost reduction
- Hands-on experience in analysing the prevalent production systems / processes, identifying loopholes & undertaking result-oriented measures for alleviating them and documenting the same
- Displayed skills in defining & implementing quality standards & structured processes / internal control plans for manufacturing operations in plants
- Experienced in production, QA and NPD with large scale manufacturing of processed Fruits and Vegetables in India & abroad
- Conferred with Dayanand Memorial Award by All India Food Preservative Association in 1993
- Excels in R&D Activities including Prototype development, Pilot trials & commercialization of product, Lab analysis & many others
- Skilled in technologies like IQF, Canning Technology, Aseptic filling of fruit pulp & concentrate, Tomato Paste in aseptic bags, Hot Fill Technology for RTS, Beverages (Juices & Drinks), aseptic filling of fruit juice in tetra pack (TBA & TCA) Pulps, Canning of Fruit Pulp, Vegetables & other value added F&V products like Jam, jelly, Orange Marmalade, Tomato Ketchup/Sauces Culinary, Fruit Preparations & Pickles
- Proficient in working & managing 100-600 workers with production over 300 metric ton per day



& Career Timeline (Recent 5)



Education

Post-Graduation in Fruits & Vegetables Processing Technology from Government Fruit Preservation and Canning Technology Institute, Under Directorate Of Horticulture and Food Processing, Govt. Of U.P in 1992 B.Sc. (Biology & Chemistry) from Lucknow University, Lucknow in 1989

Work Experience

Since Feb'2020: Sayona Fruits Ltd., Dar Es Salam, Tanzania. as General Manager-Operation Role:

Leading a Plant team of 35 technical Indian members' team and managing entire production planning to finished goods. Responsibility for fulfill all complains & legal requirements as per government bodies like TBS (Tanzania Bureau of Standers), Ministry of food industries, environment pollution, ministry of labor and law ets with plant hygiene and personal hygiene

Developing maintenance & operational procedures to increase the efficiency

Taking stringent quality measures including preparation of necessary documents for ensuring compliance with standards & customer requirements

Guaranteeing quality compliance as per requirements of quality monitoring scheme, allowing optimum quality Providing support to the GMP Compliance and Auditing team by ensuring the collection and assessment of predetermined metrics & KPI's for monitoring of GMP compliance related activities

Supervising & ensuring quality assurance by:

- o internal quality audit & external quality audit without any NC
- o Production audits as per GMP checklist according to TBS (Tanzania Burro of Standard)
- o On line QC checks as per guidelines of TBS

Previous Experience

Jan'18-Jan'20: Manpasand Beverages Ltd. Varanasi., as Manager Quality Control Highlights:

Leading a quality team of 40 members to manage the entire quality production of beverages in PET & Tetra pack Managing Packed Drinking Water Plant, RO WTP Plant, ETP Plant.; ensuring conduction of BIS audit for getting new license along with plant hygiene & personnel hygiene.

Responsibility for monthly quality internal audit of entire plant and participate in external quality audit without any NC. Actively conducting:

- o Analysis of raw materials, in-process materials and finished goods including sampling of raw material, in-process materials & finished goods
- Physical, chemical as well as microbiological analysis of different types of food sample like spices (IS 1797:1986),
 FSSAI lab manuals
- Analysis of different food components as per IS standards, FSSAI lab manuals, AOAC methods
 Implementing & evaluating HACCP, FSMS (ISO22000:2005), & HALAL system for the line of products manufactured;
 taking corrective actions for the defects found

Ensuring maintenance of Lab Management System (LMS); coordinating for calibration of lab instruments internally as well as from third party

Monitoring & Developing:

- Checklist for process monitoring
- Specification according to food safety management system for raw as well as finished material
 Preparing reports for institutional sales as well as export, reference samples & maintaining their records
 Following-up on consumer complaints to ensure speedy resolution & appropriate action through timely report generation & submission

Sep'09-Dec'17: Mother Dairy Fruit & Vegetable Pvt. Ltd., Bengaluru as Senior Executive –QA-Manufacturing Operations

Highlights:

Managed QA, GMP, GHP of I.Q.F fruit & vegetables, fresh and processed fruit & vegetable products, aseptic pulps, sulphited pulps, aseptic fruit concentrates, fruit juices/RTS & fruit preparations, tomato ketchup & jam, frozen Appetizers (Aloo tikki, intermediate fruit product like canned mango cubes in sugar syrup & frozen plum preparation in sugar syrup used for ice cream, pulses & other value added F&V products

Controlled production & quality of hot filling of fruit beverages such as Mango, Guava, Litchi, Plum, Peach & Lemon beverages in PET bottles at 3P location

Served in R&D Dept. for development & commercialization of the new products and improved existing in terms of Organoleptic and cost effectiveness

Administered NI calculation/ validation to monitor compliances as per Regulatory and Food safety norms Conducted:

o Shelf Life Study & Validation

- o New/Alternate Ingredient applications and validation in accordance to finance & marketing department
- Application analysis/trial of Ingredients provided by different vendors and feedback

Aug'06-Sep'09: Paavan Industries Pvt. Ltd., Lucknow as Production Manager

Product Range: Mixed Fruit Jam, Orange Marmalade, Pickles like Mango, Mixed, Green chilly, Stuffed Red Chilly pickle

Highlights:

Ensured budgeted production target are achieved as per annual budget plan; monitored all production lines, production v/s production plan, as per quality standards of the organization

Participated in new product development with R&D team & Sensory Evolution of the products

Steered complete recipe development of new product by changes in the utilities including raw material and equipment in the manufacturing process

Jul'04 – Jul'06: Top & Town Ice Cream, Chinhat, Lucknow as Production Manager

Product Range: Different variant of ice cream like vanilla, strawberry, some ripples, fruit pulp based ice cream, dry fruit based ice cream

Oct'02-May'04: ITC Organic India Pvt. Ltd., Lucknow as QA Assistant Manager

Product range: Organic herbal Tulsi Tea- combination of Rama Shyama & Vana, Ginger Tulsi Tea, Lenon grass Tulsi Tea

& organic herbal drugs & food supplements like. Amlaki, Vibhitaki Haritaki. Bramhi, Shankpushpi, Safede

musli, Neem, Daruharidra, Punarnava, Pushkarmul

Jan'94- Mar'02: Bhutan Fruit Product Ltd., Samtse, Bhutan Food Technologist- Production and further worked as In-charge

Trainings Attended

Completed Couse in Mushroom Cultivation in 1992 Attended 3 months training in Dehydration Plant in 1993

Personal Details

Date of Birth: 28th March 1968

Languages Known: Hindi, English & Nepali

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