



VISHNU NADARAJAN

QA/QC, Food Safety & Hygiene Professional

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United Arab Emirates (UAE)

Personal Info

Nationality : Indian

Date of Birth : 28/12/1988

Gender : Male

Marital Status : Single

Visa Status : 60 Days Visit Visa

Passport Details

Passport No. : Y9569831

Expiry Date : 04/10/2033

Place of Issue : Cochin

Education

B.Sc. Chemistry
St. Paul's College,
Kalamessary, Kerala, India (2010)

HSE (Bio-Maths)
Kalamessary, Kerala, India (2006)

SSLC – Secondary Education
Kalamessary, Kerala, India (2004)

Expertise

Malayalam
English
Hindi
Tamil

MS Office
Adobe Photoshop
Corel Draw
Adobe PageMaker
Autodesk 3ds Max

Personal Interest



Profile

With over **12 years** of extensive expertise, I have successfully conducted a diverse range of chemical analyses on water, wastewater, petroleum solvents, additives, essential oils, spice extracts, oleoresins, and engineering materials. My proficiency encompasses sample testing and analysis, the development of laboratory standard operating procedures, precise operation and calibration of instruments, as well as proficiency in microbial analysis and engineering materials testing. My meticulous attention to detail has earned me a reputation as a trusted and exacting professional. In addition to my technical skills, I have also played a pivotal role in professional quality assurance throughout my career, amassing invaluable experiences in this domain. I am recognized for my accuracy and patience, and I possess a notable ability to coach and mentor junior team members, contributing to their professional growth and development. Overall, my multifaceted experience, combined with my commitment to quality assurance and mentorship, positions me as a seasoned professional capable of delivering precise and reliable results while contributing to the growth and development of the broader team.

Experience

QA/QC MANAGER

Bioingredia Natural Private Limited, Palakkad, Kerala, India

20th July 2022 – 21st October 2023 (1 year and 3 months)

Bioingredia, an Indian manufacturer, specializes in producing high-quality plant extracts for flavors, fragrances, dietary, and cosmetic uses. Established in 2014, the company has experienced steady growth, both in revenue and margins. It has expanded its customer base to include Europe, US, and the Asian market. Currently, Bioingredia processes approximately 3000 MT of spice annually, with this figure consistently increasing. The company holds certifications such as FSSC 22000 v5.1, Halal, Kosher, FSSAI, cGMP, and FDA approval.

- Led a team of QA/QC professionals in implementing and managing quality control processes for existing and new project/products.
- Developed and maintained quality control plans, procedures, and work instructions.
- Conducted internal audits to ensure compliance with regulatory requirements, company standards, and customer specifications.
- Responsible for preparing specifications for raw material to finished good products.

Instrumental Experience

- HPLC – Waters & Agilent
- GC – Agilent
- HPTLC – Camag
- ICP OES - Varian
- Spectrophotometer (Varian, Shimadzu & Hach Lange)
- Flame Photometer (BWB), Karl Fisher Titration, Viscometer, Refractometer, Polari meter, Water Activity Meter, Moisture Analyzer, pH Meter, Turbidity Meter, Conductivity Meter, BOD Meter (Lovibond), COD Meter (Lovibond), and the analytical software's like Cross Lab, Empower, Chemstation, Win Cats and Carry Win UV.

Courses & Certification

- HACCP – Advanced Level 4 Certification Course Food Safety (EIAC Accredited)
- FSPCA - Certificate of Training Food Safety Preventive Controls Alliance (2023)
- FOSTAC - Advanced Manufacturing & Covid Certificate Food Safety Supervisor - KARE (2023)
- ISO/IEC 17025:2017 General Awareness & Internal Auditor Punyam Academy (2018)
- Diploma in DTP (DDTP) SUN IT Computer Education - NACELL (2010)
- Sun Developer (MS Office) SUN IT Computer Education - NACELL (2010)
- G-TEC Computer Education Software Faculty (2008)

- Guided and led the team to win audits for FSSC 22000 version 5.1, Halal, Kosher, and cGMP. Our teamwork ensured that we met the strict standards for food safety, religious dietary compliance, and general manufacturing practices.
- Developed and delivered training programs on quality control procedures and best hygiene practices.
- Monitored and analyzed quality metrics to identify trends and opportunities for improvement.
- Prepared quality control reports and documentation for submission to customers and regulatory agencies.
- Responsible for FSTL (Food Safety Team Leader), HACCP, GMP, GHP, FSMS, certificate of analysis, regulatory updates, customer complaints / questionnaire, certification/vendor audits and all quality related document.
- Overall responsible for daily QA&QC activities, basic instruments troubleshooting's & calibrations.

SENIOR CHEMIST

Al Jazeera Engineering Laboratories, Doha, Qatar

15th March 2017 – 24th May 2022 (5 years and 2 months)

Al Jazeera Engineering Laboratories founded in Qatar in 2004, Al Jazeera Engineering Laboratories (AJEL) is recognized and approved by the Ministry of Environment and Public Work Authorities (ASHGHAL) as a trusted laboratory for both material and geotechnical services. Additionally, AJEL holds accreditation in accordance with the international standard ISO/IEC 17025:2017 for its laboratory services.

- Led the chemical department team in achieving and maintaining ISO/IEC 17025:2017 certification for five consecutive years, ensuring successful certification and recertification processes.
- Lead comprehensive analysis of water and engineering materials in line with the ASTM, BS EN and HACH standards.
- Analyze water and wastewater samples to determine Biochemical Oxygen Demand (BOD), Chemical Oxygen Demand (COD), pH, Total Alkalinity, Total Hardness, Total Dissolved Solids, Turbidity and Dissolved Oxygen parameters.
- Harness the HACH methods to test for an array of chemical compounds covering Ammonia Nitrogen, Nitrate, Nitrite, Total Chlorine, Free Chlorine, Sulfate, Sulfide, Fluoride, Phosphate, Cyanide, Iron and Silica.
- Conduct microbial analysis to identify Total Coli forms, Fecal Coli forms and E-coli.
- Prepare test solutions, compounds and reagents as well as monitor and ensure proper chain of custody for all evidences and samples.

QA/QC CHEMIST

AVT Natural Products Limited, Cochin, Kerala, India

1st February 2011 – 9th March 2017 (6 years and 1 month)

AVT Natural stands as a prominent vertically integrated producer of plant extracts and natural ingredient solutions catering to the global food, beverage, animal nutrition, and nutraceutical industries. With over 25 years of expertise in plant cultivation and the creation of innovative natural ingredients, AVT is a trusted partner for some of the world's foremost companies in the food, cosmetics, and feed sectors. AVT NPL is accredited with ISO 9001, ISO 45001, FSSC 22000, Halal, Kosher, and SEDEX certifications.

Core Skills

- Advanced Analytical Skills
- Quality Management Systems (QMS)
- Regulatory Compliance
- Quality Control and Assurance
- Quality Audits
- Documentation Management
- Problem-Solving and Root Cause Analysis
- Risk Management
- Team Leadership
- Communication Skills
- Supplier Quality Management
- Cross-Functional Collaboration
- Adaptability and Change Management
- Food Safety & Hygiene Standards
- Sensory Evaluation
- Continuous Improvement

Reference

Jose K Mathew
Managing Director
Bioingredia Natural Private Limited
Mob: +91 7034499996
Mail: j.mathew@bioingredia.com

Arjun Mathew
Managing Director - Operations
Bioingredia Natural Private Limited
Mob: +91 9995772973
Mail: a.mathew@bioingredia.com

More reference available upon request.

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WhatsApp

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- Analyzed corresponding parameters for major spices such as turmeric, ginger, chilly, marigold, black tea, green tea, pepper, rosemary, artemisia, etc.
- Analyzed samples from effluent and water treatment plants, boiler house along with reverse osmosis, demineralization and iron removal plants.
- Conducted analysis of various water parameters.
- Utilized GC, HPLC and HPTLC methods to determine the various components.
- Performed analysis of additives and testing of food products in accordance with the ASTM, AOAC, FCC and FDA standards.
- Ensured timely calibration of various laboratory instruments.
- Collaborated with the team leader to achieve successful certifications for ISO 9001, ISO 14001, ISO 45001, FSSC 22000, as well as Halal, Kosher, and SEDEX standards.
- Ensured CCP related to chemical and physical parameters do not exceed the critical limits at all the stages of production.
- Conducted periodical examination of production lines to verify hygiene standards.
- Ensured all activities are carried out in line with GMP, GHP, GLP, ISO and HACCP standards.

Declaration

Therefore, I would welcome the privilege of speaking with you further in a formal interview on how I could contribute and make a positive impact. I hereby declare that information provided above are true to my knowledge.

Thank you for your time and Consideration.



SCAN QR CODE
To see my certificate

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