

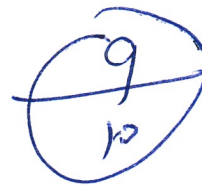
good guy, 5.9 →

1 month

Krushna

QA or

21 Feb



### Shubham Pandit Bade

(Assistant Quality Assurance Manager)

Ananda Dairy Limited, Siyana, Uttar Pradesh.

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Home City: Beed, Maharashtra

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Smart Guy, good understanding of concept

#### CARRIER OBJECTIVE

To carve out a niche for myself in food and dairy industry by applying my knowledge and working in challenging and competitive environment, thereby contributing to the growth of self and that of organization.

#### KEY SKILLS & COMPETECIES

- ❖ Regulatory compliance
- ❖ Food Safety
- ❖ HACCP
- ❖ Kaizen
- ❖ Internal Audit
- ❖ Gas Chromatography →?

↑ CB Intake.  
ISO 22000, FSTC, BRC

#### PROFESSIONAL EXPERIENCE

VP Currently working as an Assistant Manager-Quality Assurance at 'Ananda Dairy Limited', Siyana, Uttar Pradesh (Previously Gopaljee Dairy Foods Pvt. Ltd.) From 3.3.2021 to till date. This plant is manufacturing & marketing products like Pasteurized milk, Fortified milk, cultured products (curd, butter milk, Lassi), paneer, Butter, Ghee, & Sweets.

reports to

#### JOB RESPONSIBILITY

- ❖ Prepare & maintain raw material & finished product specifications documentation as per FSSAI and internal ADL standards
- ❖ Actively playing key responsibility as part of regulatory team of ADL for latest Labeling & Display changes in existing as well as new developed artworks
- ❖ Actively involved in compliance of Advertising & claims regulation for existing and developed artworks changes of all the ADL Food products.
- ❖ Develop and implement policies and procedures to ensure compliance with food safety regulations
- ❖ Coordinate with internal departments to ensure that procedures are in place to comply with regulatory compliance.
- ❖ Communicate regulatory updates and changes within the plant.

reports to - unit head, Senior QA

team - 4 managers, he has 2 microbio under him & chemist

- ❖ Collaborate with product development team to ensure that new products meet all regulatory compliance
- ❖ Responsible as Food Safety Team Leader & Kaizen Coordinator
- ❖ Research and development in Paneer and Sweets
- ❖ Review requests to change FSMS related procedures, work instructions, SOP's, Practices etc. and direct the food safety team through such reviews
- ❖ monitoring and performance evaluation of the suppliers/vendors
- ❖ Oversee the internal food safety audit program, select internal audit personal, review results of food safety audits, ensure that corrective actions are understood, and supervise corrective actions.
- ❖ Reporting on corrections and corrective actions taken at Management Review Meetings
- ❖ Preparation, updation and maintenance of documents regarding ISO 22000:2018
- ❖ Responsible to conduct & give training programs regarding food safety.
- ❖ Routine check of microbiological and chemical lab testing records of central lab on daily basis and reporting to Sr. Mgr (QA).
- ❖ To monitor and ensure dahi culturing
- ❖ To Carry out the comparative analysis of Ananda products with top Brands for benchmarking
- ❖ Complaint handling and redressal
- ❖ Responsible to carry out mock drills of emergency preparedness, recall, traceability practice etc.,
- ❖ Testing of samples for fatty acid analysis using Gas Chromatography

*Continual Improvement*

#### EDUCATION

M.Tech.  
(2018- 2020)

**National Dairy Research Institute, Karnal, Haryana**  
*M.Tech (Food Safety & Quality Assurance)*  
*Overall grade point average: 7.56/10*  
(M.Tech Thesis- Prevalence of *Campylobacter* species in dairy supply chain)

B. Tech  
(2014-2018)

**K.S.K college of Food Technology, Beed, Maharashtra**  
*B.Tech (Food Technology)*  
*Overall grade point average: 7.88/10*

#### TRAININGS

- ❖ Lead Auditor Training in **FSSC 22000**-November 2019 conducted by INTERTEK
- ❖ Completed Internal Auditor training in **FSSC 22000** version 5.1 - May 2023 conducted by COTECNA INSPECTION INDIA PVT LTD.

*5 days*

*1 day*

- ❖ Internal auditor training in **BRC** issue 8-June 2021 conducted by INTERTEK
- ❖ **Food safety supervisor** training-Catering and COVID-20 oct. 2022
- ❖ In hand experience training at Madhur Confectionaries, Indore-2017-2018



#### LANGUAGES KNOWN & COMPUTER PROFICIENCY

English, Hind & Marathi,  
MS Office

#### HOBBIES

1. Cricket

2. Travelling

3. Photography

Age ?

1996

24/10/21

Family ?



Mother - House wife  
father - Police Dept.

Younger Bro - Student

## Overall

1. Manage QC
2. Set up QA, BRC etc
3. Kaizen
4. FSTL, Training,
5. Help Improve process & efficiency
6. Labelling requirement
7. Check all HACCP Docs.
8. Code of Conduct audits
9. We need to see improvements / Leadership role.
10. Client audits / USFAA