

SONALI B GAIKWAD

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Address: Palava City, Mumbai, Maharashtra, India-421204

Objective

To obtain a position as a Food Technologist/Scientist with Rich Products Corporation employing skills in developing and implementing new and improved product methods and systems for food processing, production and quality control according to specified company policies

Professional History

1. Consultant/Resource Person – January 2021-Till Date

- Designee overall product development based on idea. Ideal fully focused on taste, texture and nutritional profile.
- Optimization and standardization of product development parameters: Product development (Carried out initial testing of product development).
- Conducting feedback from based on optimization of product development provided (taste, Texture & Nutrition) & Incorporation.
- As per FSSAI norms Finalization of packaging material and labeling requirement as per FSSAI norms.
- Final Product Development: Taking review from above three stages review.
- Vendor Development.

2. Kwaliti Foods – Food Technologist/ Food Safety- August 2018- June 2020

- Project lead with focus towards preparing new product development strategy, execution of new product development activities, cost optimization, value addition to existing products, interaction with cross functional team for updating development status, stability study, literature survey and report preparation.
- Conducted trails (lab scale and large scale) coordinated with quality and production.
- The major focus of innovative strategy in order to improve of nutritional values of food products.
- Installation of new instruments and equipment's for technology up gradation with specific standard operating process.
- Deep understanding of physical, chemical and microbial characterization in order to focused on improved textural quality, nutritional values, shelf life and sensory properties with overall acceptability.
- Experience to be able to verify and improve quality control procedure from raw material till finished product.
- Team player with motivational skills to sustain growth momentum while motivating individual performance.
- Designing, reviewing, updating and implementation of HACCP, VACCP and TACCP.
- Drafting specification for raw material and finished goods.
- Proactively assure the quality by guaranteeing SOP, PRPs, Hygiene and PEM monitoring.
- Technology up gradation, validation and Calibration for instruments.
- National and international certification such as AIB, SMETA, FSSC 22000 V 4.1.
- Supplier quality audits (Mondelez, Britannia, Kellogg's, Unilever and ITC) and submission of audit reports.
- Internal Lead Auditor- Preparation of internal audit report and review results of food safety audits, ensuring corrective actions and supervise corrective actions.
- Handling quality assurance, production planning, vendor development.
- Conducting training program such as Sensory Evaluation, GMP, GHP, Allergen, CCP, Foreign

Objective Prevention, Food Defense.

Projects Handled

- Development of variety of nut butters.
 - Development of coated nuts (seasoning, spices, dextrose and rice flour).
 - Development of roasted and salted nut products for Air India.
 - Validation of process.
 - Regular updates on FSSAI, nutritional labelling, various other standards related to dry fruits-based food.
 - Report preparation on supplier quality audits.
 - Represented and participated in national (Giftex) and international (Gulf Food) exhibition.
3. **Institute of Chemical Technology -Senior and Junior Research Fellow (SRF/JRF)- 2013-2018**
- Optimization of roasting of grains for multigrain flour preparation.
 - Optimization of ingredients and process formulations on functional, nutritional, sensory and textural properties of multigrain flatbreads (thalipeeth).
 - Quality improvement of thalipeeth by using different additives (rheological, morphological, textural and sensory characteristics of dough and thalipeeth).
 - Antistaling techniques (frozen technology, par-baking, ready to eat (RTE) to extend shelf life of thalipeeth. Frozen storage at -18 C of thalipeeth dough, ready to eat thalipeeth and partially baked thalipeeth. Significantly preserved the freshness by restricting staling process. Addition of additives significantly preserved quality of frozen dough, par-bake as well as ready to eat thalipeeth. Amongst all the samples, ready to eat thalipeeth was most effectively preserved for the textural and sensory properties even after 45 days of frozen storage.
 - Nutritional improvement in standard thalipeeth (improved bioactive compounds and low glycemic index).
 - Learnt scientific proposal writing for industrial projects which includes costing and timelines
4. **K.S.K. College of Food Technology – Assistant Professor – July 2010- March 2012**
- Conducted classes of allotted subject, conduct assignment and class work, track student assignment and attendance, completion and submission reports detailing course activities.
 - Selected appropriate materials to support student learning needs, organizing program, guiding final year students and advisor.
 - Paper setting, paper checking central assessment program evaluator theory paper at university level.

Educational History

Qualification	Institute and University	Class
PhD (Tech)	Institute of Chemical Technology, Mumbai	-
PGD-CTM	Institute of Chemical Technology, Mumbai	First Class
M.Tech.(Food)	State Agriculture University, Parbhani	First Class
B.Tech.(Food)	State Agriculture University, Parbhani	First Class

Awards and Honors

1. **Awarded a SRI2021 Scholarship** from the **International Science Council, Paris, 2021.**
2. **Early Career Bursary Award-** Institute of Food Science and Technology (IFST) UK, 2021
3. **Young Achiever Award-** Institute of Scholars (InSc), 2021.
4. Recognized globally in the list of **Extraordinary Food Safety Professional, USA, 2021.**
5. **COVID-19 Restaurant Guidance & Best Practices Multi-Language** - Translation in Marathi language, USA, 2021.
6. **Course completion New Meat:** The Science behind scalable alternative to animal proteins, The Good Food Institute, Washington.
7. **Sanitation & Hygiene Requirements COVID-19 Prevention Measures Ensuring Food Safety & Workers Health Multi-Language** - Translation in Marathi language, USA, 2021.

8. **Invited Subject Matter Specialist (SMS) under BARTI, Pune 2022.**
9. Awarded completion of training **program on Entrepreneurship Development**, Rashtriya Chemical Fertilizer (RCF) Ltd Mumbai, **2018.**
10. Awarded Shri G.M Abhyankar Student Travel Assistance Award, Mumbai, **2017 and 2013.**
11. Qualified **Maharashtra Council of Agriculture Education and Research PG (MTech) CET Test 2008.**
12. Achieved **2nd prize** for poster presentation entitled, Formulation of multigrain cookies, Mumbai, **2008.**
13. Certified **Food Safety Supervisor** by Food Safety Training Certification (FoSTaC), **2020.**
14. Invited trainer under MCED on virtual session of food processing opportunities, **2021.**
15. Invited trainer Entrepreneurship development residential program for food processing unit, **2021.**
16. Association IFST Member, Institute of Science and Technology UK, **2021**
17. Reviewer for Journals of Institute of Scholars, **2021.**
18. Professional member of Institute of Scholars, **2021.**
19. Invited speaker in Food Technology/Science national forum, **2021.**
20. Invited speaker for national webinar organized by national forum, **2020.**
21. Life member of Association of Food Scientist and Technology (AFSTI), **2018.**
22. Certified Covid Rakshak for safe practices for micro and small food processing enterprises by Food Industry Capacity and skill initiative (FICSI) FSSAI, **2020.**
23. UGC-SAP Senior Research Fellow for Ph. D. (Tech), Mumbai, **2014-2018.**
24. UGC-SAP Junior Research Fellow for Ph. D. (Tech), Mumbai, **2012-2014.**

Publications

1. **Export Potential Indian Products**, Udyogprerana Magazine, 2022.
2. **Global demand of immunity food**, Udyogprerana Magazine, 2021.
3. **Food safety and pandemic**, Association of Food Scientists & Technologists (India) –2021.
4. **Kiwi Fruit (*Actinidia chinensis*): Antioxidant Fruit**, Book Chapter- Antioxidants foods and drinks in India; Ocean Publication House; June, 2020.
5. **Influence of frozen storage on quality of multigrain dough, par-baked and ready to eat Thalipeeth with additives**, LWT: Food Science and Technology; May, 2018.
6. **Unleavened multigrain flatbread: Influence of additives on rheological, morphological, textural and sensory properties**, International Journal of Food and Nutritional Sciences, December, 2018.
7. **Optimization of ingredients and process formulations on functional, nutritional, sensory and textural properties of thalipeeth: Indian multigrain pancake**, Journal of Food Processing and Preservation; 2016.
8. **Rheological analysis of dough prepared with lentil flour at different moistures for production of extruded products**, Food Measurement and Characterization; July, 2016.
9. **Low Glycemic Index Bhakri: Indian Sorghum Unleavened Flat Bread**, Journal of Food Measurement and Characterization; November, 2016.
10. Effect of barley flour on multigrain unleavened flatbread sensory, nutrition and bioactive compounds (Under review).

Poster Presentations (National/International Conference)

1. National Women's Food Science & Technology Conference, IIFPT **Tanjavar**, 2021.
2. IUFOST World Congress of Food Science and Technology, **Mumbai**, 2018.
3. IOP Topical Research Meeting: Physics in Food Manufacturing, Sheffield Hallam University, Sheffield, **London, UK**, 2017.
4. 3rd International Conference on Impacting Food Value Chain and Leveraging Innovation, **Sonipath**, 2015.
5. 7th International Food Convection (IFCON), **Mysore**, 2013.
6. 3rd International Conference on Food Technology, **Tanjavar**, 2013.
7. IFCost XXII Food Conference, **Mysore**, 2012.

8. International Conference on Industrial Biotechnology, IX Convention of Biotech Research Society, **Patiala**, 2012.
9. 6th International Food Convention, **Mysore**, 2008.
10. CFT- PBN Alumni Association Meet of Food Technologist, **Mumbai**, 2008.

Training/ Workshop

1. FSS (Labeling and display) Regulation 2020 Awareness Training, Safe Foodz 2021.
2. FSSC 22000 v5.1 Transition Awareness Training, Safe Foodz 2021.
3. Capacity building program on Packaging of fresh fruits and processed food organized by Indian Institute of Packaging, 2020.
4. Awareness training on TACCP and VACCP, 2020.
5. Food Safety and Training and Certification (FoSTaC) Awareness Training for Food Businesses during Coronavirus Disease (Covid-19) Pandemic; Mumbai, 2020.
6. Risk Based Manufacturing Standard (RBMS) Workshop (RTE suppliers) Kellogg's; Mumbai 2020.
7. Capability Building Training, Britannia Industries Limited; Rajangaon, 2019.
8. Supplier Quality Workshop, Mondelez India Foods Pvt. Ltd., RDQ Center, Thane, 2019.
9. Internal Auditor Training in FSSC 22000 ver. 4.1 (Food Safety System Certification), Mumbai, 2019.
10. Implant Training at Hindustan Coca Cola Beverages Pvt. Ltd. Nasik, 2008.
11. Implant Training at Indo European Breweries Ltd. Aurangabad, 2007.
12. Internal Auditor Open Program on Food Safety Management System, Parbhani, 2007.
13. Nutra India Summit on Nutrition, Nutraceuticals, Dietary Supplements, Functional Foods and Health Foods Industry in India, ISNnAN and MM ACTIV Sci-Tech communications, Mumbai, 2015.
14. Workshop on Global Convention for Food Business and Industry, FICCI, Mumbai, 2014.
15. National Food R and D Seminar organized FICCI, Mumbai, 2014.
16. Workshop on Codex Alimentarius: Principles and Procedures, organized by FSSAI, 2014.
17. Food Engineering and Technology Department, Mumbai, 2014.
18. Workshop on Intellectual Property Right: A Strategic Tool to Transform Innovation into Technology organized by ICT-UGC-CAS, Mumbai, 2014.
19. Workshop on Laboratory Safety, Institute of Chemical Technology, Mumbai, 2013.
20. Fourth National Research and Development workshop in Food Processing Sector organized by AFST, Mumbai, 2012.
21. Laboratory Safety Workshop, Institute of Chemical Technology, Mumbai, 2013.
22. Workshop on New Product Approval Process, a Scientific Way organized by AFST, Mumbai, 2012.

Extracurricular Activities

1. Worked as a **General mess secretary** for two years in the Girls Hostels (350 members), Institute of Chemical Technology, Mumbai (**2014-15**).
2. **Volunteered Nutritional week celebration**, Institute of Chemical Technology, Mumbai, (**2016**).
3. Volunteered **Indian tradition food workshop**, Institute of Chemical Technology, Mumbai, (**2014**).
4. **Winner of intra and inter sports competitions**, Mumbai (**2015**).

Personal Details

Date of Birth: 2nd May 1985
 Sex: Female
 Marital Status: Married

Reference

Prof Annapure U S,
 Director
 Institute of Chemical Technology (Jalna Campus)