

CURRICULUM VITAE

Dr. Anil Pandey

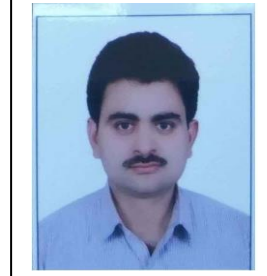
PhD. (Food Technology, Thesis Submitted)

M.Tech Food Technology, Gold Medalist.

B.Tech. Biotechnology

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CAREER OBJECTIVE:

To position myself as a professional in the area of research and academics through knowledge sharing and generalizing intrinsic innovative research practices.

WORK EXPERIENCE:

S.No.	Organization	Job Tenure	Nature of Assignment	Position Held
1.	Excellent Bio Research Solutions Pvt. Ltd. Jabalpur. (482001)-M.P.	24 th April, 2023 -Till date	Implementation of IS/ISO 17025. Supervision and monitoring of Quality Assurance and Quality control activities. Quality control activities of food and water samples. Leading Integrated assessment in the NABL/FSSAI as a leader. Identifying non-conformance of standards and initiating corrective measures there to. Conducting internal audit. Conducting review meetings. Handling all technical issues related to lab. Meeting compliance for continual improvement. Analyzing method performance by use of control charts and trend analysis. Identification of risk and identification of critical check points. Approval and verification of standard protocols and certified reference material. Meeting compliance of acceptance criteria for process system i.e inspection quality of raw materials. Ensuring acceptance criteria of equipment's as well environment. Ensuring calibration program of glassware's and equipment's. Meeting the decision rule for regulatory aspects and its implementation. Conducting measurement of uncertainty for ensuring validity of test reports. Ensuring time to time amendments of addressing change in quality manual as well as quality control procedures. Acting as leader for audit inspection conducted by NABL & FSSAI.	Quality Manager. (Present Designation)

2.	Center of Food Technology, University of Allahabad, Allahabad.	Working since January 27 th 2014 -23 rd April,2023.	Testing of food and water samples (Quality Control) at NABL (National Accreditation Board for Testing and calibration Laboratories) Accredited as per scope and in compliance of ISO 17025 :2017). Meeting the compliance of ISO 17025 through quality control and formulation of standard protocols and methodologies. Use of statistical quality control and monitoring of performance quality of certified reference material. Supporting Research and development activities.	Technical Officer
3.	Anand Agricultural University, Anand, Gujarat	August 29 th 2013-23 rd January 2014	Discharged Projects and Research Assignments under AGRESCO scheme of Anand Agricultural University, Anand, Gujarat.	Research Associate
4.	Radico Khaitan Ltd. (Rampur Distillery, Rampur, U.P)	3 rd October 2007 -28 th July 2011	Production (Microbiologist & fermentation in charge) including ETP supervision (An ISO 9001-2000 Company). Quality Control and production monitoring. Meeting target and plan of production. Operation of sensory based flash distillation. Conducting microbiological assays of process fermentation and alcohol production.	Engineer Alcohol Production

PERSONAL DETAILS

- Date of Birth : 2nd October 1985
- Father's Name : Sri P.N. Pandey
- Marital Status : Married
- Address for Correspondence: 308 / E, B. H. S., Shivnagar, Allahapur, Prayagraj.(U. P), India.

Professional Profile : **B.Tech. Biotechnology (Industrial Microbiology)**
M.Tech. Food Technology (Food Quality Management)

PhD Thesis submitted in the Department of Food Technology, University of Allahabad. On the topic: **Isolation and Characterization of Probiotic Strains and its Microencapsulation for Food applications. (Enrollment no. 2014 AU/ 1899). (Submitted On 21.12.2022)**

Areas of Interest-

Fermentation Technology, Food Microbiology, Food Quality Control, Food Quality Management, New Product development, Hygienic designing of food processing equipment's, Food Biotechnology, Food Chemistry, Beverage Technology, Food Plant Design, Risk Analysis in Food Safety, Tissue Culture, Instrumentation.

Details of Academic Qualifications:

Sl. No.	School / College / Institute	Name of Board / University	Examination Passed & Degree / Diploma Held	Percentage of Marks	Year of Passing
1.	St. Joseph's College, Allahabad.	I. C. S. E. (New Delhi)	10 th	59.66%	2001
2.	St. Joseph's College, Allahabad.	I. S. C. E. (New Delhi)	12 th	57.6%	2003

Details of Professional Qualifications:

S. No.	University/ Institute	Year of Admission	Year	Course/Degree .	Percentage of Marks
1.	Allahabad Agricultural Institute, Deemed University Allahabad.	July 2003	August 2007	B.Tech. Biotechnology (Industrial Microbiology)	74.48%
2.	Allahabad Agricultural Institute, Deemed University Allahabad.	July 2011	August 2013	M.Tech. Food Technology (Food Quality Management)	90.72% (Gold Medalist)
3.	University of Allahabad	April 2015	Thesis submitted	Isolation and characterization of Probiotic strains and its Microencapsulation for Food applications"	Thesis submitted on 21.12.22

Research Experience

S.No.	Organization	Topic	Duration
<u>1</u>	Radico Khaitan Ltd. (Degree Curriculum)	Production of Alcohol through Grain Barley Malt & Molasses	5 months
<u>2</u>	SHIATS Allahabad (Degree Curriculum)	Development and Qualitative Evaluation of Carrot Pomace Fortified Bread. (Dissertation)	5 months
<u>3</u>	Anand Agricultural University, Anand, Gujarat.	Post Harvest Management of some important crops of middle Gujarat	5 months
<u>4</u>	Anand Agricultural University, Anand, Gujarat.	Screening of novel thermo tolerant yeast with improved process economics.	5 months
<u>5</u>	Anand Agricultural University, Anand, Gujarat.	Screening, Identification and characterization of Lactic Acid bacteria with probiotic and phytic activity.	5 months

Details of Research Publications.

1. **Pandey Anil**, Kumar, Avanish and Mishra Atul. (2016). Development and qualitative estimation of high fibre enriched bread fortified with carrot pomace. Food Sci. Res. J., 7(1): 51-56.
2. **Pandey Anil**, Mishra Atul, Yadav Neelam. (2018). Human gut microflora and relevance of probiotics and other pathogens on behavioral synergy. Food Technology “From Health to wealth & future challenges” Publisher: Bharti Publication, New Delhi ISBN: 978-93-86608-41-3
3. Malviya Ritika, **Pandey Anil**, Yadav Neelam (2021). Ameliorating color value, antinutrients, phenolic content of sesame seed cake with better oil recovery by response surface methodology. Journal of Food Processing and Preservation, <https://doi.org/10.1111/jfpp.15850>
4. **Pandey Anil**, Neha, Puranik Vinita, Verma Arundhati, Yadav Neelam (2021). Microencapsulation of *L. Fermentum* isolated from traditional dairy products and its stability on exposure to simulated gastrointestinal conditions. Plant Archives, 21, (1):875-880.
5. **Anil Pandey**, Neha, Vinita Puranik and Neelam Yadav (2022) Exposure assessment of lactic acid bacteria isolated from dairy products and its impact on antimicrobial property against *E. coli*. Biochem. Cell. Arch. 22, 929-937. DocID: <https://connectjournals.com/03896.2022.22.929>
6. **Anil Pandey** and Neelam Yadav (2022). Efficacy of multistrain blend of lactic acid bacteria (LAB) isolated from traditional dairy products and its comparison with individual strains. Ann. Phytomed., 11(1):561-571. <http://dx.doi.org/10.54085/ap.2022.11.1.65>

Training & Workshop Attended .

S.No.	Organization	Training Topic	Duration
<u>1</u>	Delhi Institute of Paramedical Sciences and Technology	Isolation and Identification of gram positive and gram-negative bacteria from clinical environment	1 month and 15 days
<u>2</u>	Indian Institute of Sugar Cane Research, Lucknow.	Micropogation and Callus Culture of Sugarcane	1 month
<u>3</u>	Parag Dairy, Allahabad.	Quality Control of Milk Products	1 month
<u>4</u>	Allahabad Agricultural Institute Deemed University Allahabad	Entrepreneurship development organized by (NSTEDB) Lucknow, Govt. of India	3 days
<u>5</u>	Centre of Food Technology, University of Allahabad, Allahabad	Professional development programme. Academic staff college UGC	6 days
<u>6</u>	Central Institute of Post Harvest Engineering and Technology, Ludhiana	Microencapsulation methods for Food and Biotechnological applications	3 days
<u>7</u>	Centre of Food Technology, University of Allahabad, Allahabad	General requirements for competence of testing and calibration laboratories: ISO/IEC: 17025(2005) and Internal Audit	2 days
<u>8</u>	Centre of Food Technology, University of Allahabad, Allahabad	Specific criteria for biological testing laboratories: NABL 102	1 day
<u>9</u>	Centre of Food Technology, University of Allahabad, Allahabad	Intellectual property rights and organic facilitation.	2 days
<u>10</u>	National Dairy Research Institute, Karnal	“R&D strategies and interventions for Effective agribusiness and Entrepreneurship Development in Dairy and Food sector”	22 days
<u>11</u>	Motilal Nehru National Institute of Technology, Allahabad,	Publishing Research in High Quality International Journal	7 days
<u>12</u>	Indian Institute of Vegetable Research, Varanasi. (U. P).	Entrepreneurship development for sustainability in vegetable processing Industries	21 days
<u>13</u>	Sardar Patel University, Anand. Gujarat.	Invitro screening test for potential probiotic organism as a nutraceutical	3 days
<u>14</u>	Centre of Food Technology, University of Allahabad, Allahabad	Operational handling of pelican equipment for protein analysis	8 days
<u>15</u>	Centre of Food Technology, University of Allahabad, Allahabad	Food Safety Management System (FSMS) as per IS/ISO 22000:2005	1 day
<u>16</u>	Centre of Food Technology, University of Allahabad, Allahabad.	General Requirements for the competence of testing and calibration laboratories as per ISO/IEC 17025:2017	2 days

Conferences/ Seminars Attended with paper presentation details and AWARD Recognition

S.No.	Organization and conference	Paper presentation	Date
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	<u>theme</u>	<u>topic/ attended</u> <u>/Theme of Seminar</u>	
1	Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad. “Recent Advancements in Food Processing” .	Attended	12 th March 2013
2	Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad. “Application of Sensory Science to Food Product Development and Quality Management” .	Attended	5 th April 2013
3	Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad. “Food Extrusion Technology- A Promising Technique to process and prosper” .	Attended	24 th April 2013
4.	Allahabad chapter, Indian Science Congress, University of Allahabad. “Science and Technology for Human Development” .	Paper presentation on “Role of Biogas generation from domestic waste as a mode for mass level job generation and restoration of ecological sustainability”	14 th -15 th March 2015
5.	Sam Higginbottom Institute of Agriculture Technology and Sciences, Department of Biochemistry and Biochemical Engineering “Nutraceuticals and Indian Cuisine”	Attended	24 th April 2015
6.	Centre of Food Science and Technology, Banaras Hindu University, Varanasi “International Conference on Recent advances in Food processing and Biotechnology”	Paper presentation on “Shelf life Enhancement and Utilization of Probiotic Potential through microencapsulation”	5 th -6 th April 2016
7.	Indian Institute of Technology, Kharagpur “International conference on Emerging technologies in Agricultural and Food Engineering”	Paper presentation on “Improved adaptation of selected stress tolerable probiotics for improved process economics in industrial applications”	27 th - 30 th December
8.	Uttar Pradesh Rajesh Tendon Open University “International conference on Biological Sciences and Biostatistics”	Paper presentation on “Comparative evaluation of Lactobacillus species through microencapsulation as a novel approach for post nano applications”	9 th -10 th March 2017
9.	Centre of Food Technology,	Paper presentation on	9 th -10 th February,

	University of Allahabad. “Agriculture and Technology Innovation for Nutritional Security”	“Significance of post drying techniques of microencapsulated probiotics and its effect on physical and biochemical properties during storage.”	2018.
10	DeenDayalUpadhay Kaushal Kendra, Rajiv Gandhi South Campus, Banaras Hindu University “Prospective of Medical, food, Parma & Agro technology from Health to wealth and future challenges”.	Paper presentation on “Human gut microflora and relevance of Probiotics and Oral pathogens on behavioral synergy”	19 th -20 th February, 2018.
11	Department of Animal Husbandry and Dairying, Banaras Hindu University, Varanasi. (U.P).	Paper presentation on effect of matrix modification on the storage capabilities of microencapsulated lactic acid bacteria	8 th June, 2019 (SECOND PRIZE)
12	Dr. Ram Avatar Shiksha Samiti, Lucknow University, Lucknow	Junior Scientist Award	12 th July, 2019
13	E-poster presentation at International Conference on Food Science and Nutrition, University of Turin, Italy.	Efficacy of using gelatin for microencapsulation of lactic acid bacteria and its impact on the functional properties	23-25 th July, 2019
14	Recent advances in Agriculture, Food Tech and Human Health (Biomilaap, 2019) Department of Molecular and cellular engineering, Jacob Institute of Biotechnology, Sam Higginbottom University of Agriculture Technology and Sciences, Prayagraj	Optimization of coating matrix for the development of Probiotic Chapati.	5-6 th November, 2019
15	Design Innovation Centre, Government of India, Ministry of Human Resource Development, MNNIT, Prayagraj	Optimization of heat stable matrix for microencapsulation of lactic acid bacteria	7 th February, 2020
16	Organized by Food Safety and Quality Solutions, Pune. Maharashtra	“Kaizen: Lean Methodology for Continuous Improvement”	21 st May 2021
17	Perkin Elmer Next generation ICPMS	‘Next Gen. Multi Quad ICPMS NexION 5000’	27 th May, 2020
18	University of Allahabad, Department of Biotechnology	Coronavirus awareness quiz (Covid 19)	June 2020
19.	CMP degree college, University of Allahabad (webinar)	Insights into fundamental of Chemistry	18 th - 20 th June 2020
20.	SRM University, (webinar) Online participation	Role of gut microbiota in reducing viral infections (Symposium) Attended as Delegate	13 th & 14 th March, 2021
21	Patent practices (Turnip patent practices)	Online Mode Google meet	28 th August, 2021

Patent and other recognitions

S.No.	Patent/invention title	Filing date	Patent application no.	Grant status
1.	“Process utility and application of stress tolerant probiotics”	30/12/2016	201611044997	First examination report released dated 06/07/18 (Grant Awaited)

DECLARATION

I hereby assure that the information furnished above is correct to the best of my knowledge and all testimonials & supporting documents are authentic and genuine.

Date:

(Mr. Anil Pandey)
Prayagraj. (U.P) India.
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Place:

References

1. Prof. (Dr.) Neelam Yadav

Co-coordinator
Institute of Professional Studies
University of Allahabad,
Prayagraj (Mobile no. 9415495675).

2. Dr. Bhavesh Joshi

Associate Professor,
Center of Food Processing Technology and Bioenergy,
Anand Agricultural University,
Anand (Mobile no. 9099919201).