

Navroop Kaur

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Professional Profile

Experienced Quality Control Analyst with 4 years of work experience in Food and Beverage Industry. Proficient conducting analysis of raw ingredients, in-process samples, finished food and feed products following Standard Operating Procedures (SOP). Assure the compliance of products with Good Manufacturing Practice (GMP). Adhere to the principles of Good Laboratory Practices (GLP) to monitor operational and safety procedures.

A summary of skills and qualifications includes:

- Master's degree in Food Technology and Bachelor's degree in Biotechnology
- Adept in proximate analysis of food products
- Ability to work independently and cross functional team collaboration
- Strong interpersonal, effective communicator both verbally and in writing
- Proficient in Microsoft Office applications (Excel, Word and PowerPoint)

Accomplishments

- Implemented the use of ANOVA technique for statistical analysis which increased the efficiency of results by 30%.
- Successfully conducted product's shelf life analysis which minimised the wastage of products while in storage up to 15%.
- Conducted calibration of instruments for error free testing.
- Standardised testing protocols for error free testing which helped in saving time and minimised wastage of chemicals and other resources.
- Encouraged recycling of wastewater generated during condensation processes of distillation (distilled water, ethanol, hexane etc.), fat analysis, fiber extraction and protein digestion.
- Participated in projects conducted by Research and Development Department for new product development.

Technical Skills

- **Biochemical Tests:** Extraction and quantification of Antioxidants, Azodicarbonamide, Carotenoids, Phytic acid, Polyphenols, Flavonoids and Acrylamide in different food samples.
- **Proximate Tests:** Moisture, Ash, Acid insoluble Ash (AIA), Crude protein, Crude fat and Crude fiber
- **Microbiological Testing:** Total Plate Count (TPC), Total Yeast Mold Count (TYMC) and Coliform test
- **Milk Testing:** Adulteration tests, Methylene Blue Reduction Time (MBRT) and Phosphatase testing, Alcohol tests, Estimation of Fat, Acidity, Free fatty acids (FFA)
- **Effluent Treatment Plant Tests:** Total Dissolved Solids (TDS), Total Suspended Solids, Total Solids (TS), pH, Dissolved Oxygen (DO), Chemical Oxygen Demand (COD), Residual Chlorine
- **Water Testing:** Alkalinity, Hardness, pH, TDS

Maintenance and Handling of Instruments

- High Pressure Liquid Chromatography, UV/ Vis Spectrophotometer, Calorimeter
- Fibra plus, Muffle furnace, SOCS plus fat extractor, Kjeldahl assembly, Titration assembly
- BOD Incubator, Autoclave, Laminar air flow
- Refractometer, TDS meter, pH meter, Lactometer, Gurber instrument

Professional Work Experience

❖ **Repack Associate at Best Buy**, Airport Rd, Brampton

September 2020- Present

- Picking and packing in fast paced environment.
- Help team members to maintain a clean, organized warehouse.

- Ensuring packages meet warehouse standards after packing for no damage, secure closing and proper labeling.
- Use of Barcode reader and RF scanner, processing incoming data.
- Restocking of items to ensure a sufficient supply throughout the shift.

❖ **Quality Control Chemist at Khanna Feed Ltd. Ludhiana**

June 2016-May 2020

- Supervised sample collection and preparation procedures for chemical tests and extractions as per protocols outlined in the Laboratory Quality Assurance Manual.
- Developed and conducted various physical and biochemical analysis of samples, following Standard Operating Procedures.
- Approval or rejection of raw materials, packaging materials, labelling and finished products after analysing results and specifications.
- Rechecked out-of-specification results, using alternative methods to maintain quality of products.
- Studied effects of processing, preserving, or packaging on composition or properties of food and feed products.
- Directed, coordinated, and advised laboratory and technical staff.
- Monitored, maintained and updated scientific or technical reports and manuals.
- Collaborated with scientists and technologists to develop, improve, or customize products, equipment, formulas, processes, or analytical methods.

Academic Qualification

M.Sc Honours in Food Technology | Punjabi University, Patiala

2016

B.Sc. in Biotechnology | Punjabi University, Patiala

2014

Research Projects (Academic)

Major Project (M.Sc Food Technology)

2016

Extraction and Quantification of Acrylamide from processed food samples: This study aimed to quantify acrylamide developed owe to different thermal application, its extraction and quantification from Lays chips, Kurkure (PepsiCo), homemade potato chip, Millet cookies and French fries. Standardization of method and acrylamide quantification from these samples using HPLC (Schimadzu) with UV detector at 202nm. Acrylamide concentration reckons to be more in millet cookies with 697.5 µg /kg. Lays, Kurkure and Local chips had moderate level of acrylamide. French fries have minimum concentration of acrylamide among analysed food samples with 162.5 µg /kg.

Minor Project (B.Sc. Biotechnology)

2014

Study of Antioxidant and Antioxidant properties of Tea samples: Antioxidant properties determined by UV- Visible spectral analysis, Total flavonoid estimation by Folin- Ciocalteu reagent, Dot blot assay and Antioxidant activity by DPPH (2, 2-diphenyl-1-picrylhydrazyl) scavenging assay resulted that Green tea posse's highest antioxidant activity out of all the samples used.

Training

GlaxoSmithKline Consumer Healthcare Ltd. Nabha, India

June 2015

Training Module: Production Section and QA Department