

Prakash Kumar

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Summary: Versatile Food Safety and QA professional with 12+ years in reputed Food Products Manufacturing, Testing and Analytical Research Laboratory & Biopharmaceutical Companies. Execution of Food safety & QMS, Regulatory compliance (FSSAI), New Product development support, Manufacturing & Process. FSMS System audit exposure like HACCP, ISO/ FSSC: 22000, BRCGS, ISO 9001:2015, Kosher, HALAL, C-TPAT, QMP, Thermal Processing, Organic. Hands on experience in Plant quality control, Supplier audit and development, Food Safety & QA System Development, and Customer audits. Expertise in Product category like Ready to Eat, Ready to Heat & Ready to Serve Products, Frozen Formed and Partial Fried Foods, Tomato Ketchup & Sauce, Emulsified and Non-emulsified Sauces, Dairy Products (Pouch Milk, Flavored Milk, UHT Milk, Curd, Paneer, Buttermilk, Yogurt, Mishti Doi, Butter, Ghee, Margarine etc.), Bio-therapeutics (plasma proteins, biosimilars and novel proteins). Hands on experience in Consumer complaints handling. Hands on experience on Thermal Processing for LACF & ACF products. Responsible for the quality control aspects of raw materials and finished products. Set quality standards and ensure that production is maintained to such standards. Responsible for maintaining the long-term continuity of production and service quality. Perform quality control analysis including tests and inspections of products and processes. Ensure all check sheets are correctly completed and all non-compliance found have had the correct action taken and signed off.

Experience

ADF Foods Limited, Nashik | Since Aug 2025 | Sr. Manager (Quality Specialist)- QA/QC

- Establishing the food safety system which includes documentation & control, internal audit, RCA-CAPA, Team capability building. Thermal Process Authority: Responsible for Controlling & governance of site Thermal Processes/ Sterilization, conduct HP, TDHD Studies. Prepare SID reports. Ensure that retorts processes are followed as per SOPs.
- In process Quality Control to ensure and monitor product quality standards in Retort (Sterilization) Processed Ready to Eat/Ready to Heat & Ready to Serve Products, Cooking & Dipping Sauce, Pickle & Chutney and Spice and condiments etc. Lead Q&FS, Quality Management Standard, BRCGS Standard, FSSC Standard and System compliance.
- Oversee and implement quality control processes for manufactured products. Conduct regular audits and inspections to ensure compliance with quality standards. Collaborate with production, R&D and supply chain teams to address quality issue. Maintain quality assurance documentation and investigate product quality complaints in timely manner.
- Implementation incident/NC management process across the site along with execution of Hold and Release program. Analyse, monitor and ensure compliance with all relevant industry regulations and standards. Train and mentor junior quality control (QC) staff. Participate in continuous improvement initiatives to enhance product quality.

Tasty Bite Eatables Limited, Pune | Nov 2019 - Jul 2025 (Subsidiary of Mars, Incorporated) | Assistant Manager-QA

- Responsible for Internal and External audit, Complaint management, In Process QA, Customer audit handling, FSSAI compliance, Technical coordination with customer related to QA, Vendor audit and approval, Training on FSMS and FSSAI to team, Setting of process & assure implementation. Passed multiple FSSC 22000 and ISO 22000 inspections.
- Ensure system compliance to ISO/FSSC 22000, HACCP and FSSAI requirements in & around manufacturing facility by regular interaction with stakeholders and implementation of Food Safety Management System, ISO/FSSC22000 & HACCP, follow up adherence to active product formulation, manufacturing procedures and key product specification.
- Ensured compliance with international and regional food safety regulations, Codex, MARS Q&FS global foundational standards & FDA, through rigorous audit and monitoring system. Controlling & governance of site Thermal Processes and Sterilization, conduct HP, TDHD Studies. Prepare SID reports. Ensure that processes are followed as per the SOP's.
- Maintain the Quality System files and associated documentation including Document Change control, Audits, Management Review, Mock Recall, Traceability, GMP Compliance, Hygiene Design, Pest control, Sanitation Program, etc. with emphasis on those critical elements that assure product safety, regulatory compliance & product consistency.
- Responsible for change control initiation, MRA (Material risk assessment), planning, co-ordination and implementing internal audit/vendor audit/Quality training program. Facilitate and participate in external audit. Analyse and follow up action on NC through corrective/Preventive measures. Prepare report to communicate outcomes of quality activities
- Identify training needs and organize interventions to meet QA standards. Support on-site audits conducted by external providers. Evaluate audit findings and implement appropriate corrective actions. Manage risk assessment within the department. Responsible for document management. Assure ongoing compliance with quality/regulatory requirement.

- Analyze, monitor, support and participate in new product development projects for customers and work with Business Heads, NPD, Purchase, Plant, Sales and Operations (S&O's) to define and improve product specifications. Monitor and collaborate with R&D to validate product process for allergen control, metal detection, pasteurization & contaminants.
- In process Quality Control to ensuring and monitoring product quality standards in Tomato Ketchup & Sauce, Emulsified and Non-emulsified Sauces, Retort (Sterilization) Processed Ready to Eat/Ready to Heat & Ready to Serve. Products, Frozen Formed and Partial Fried Foods etc. Develop and implement quality assurance policies & procedures
- Plan, conduct and monitor testing and inspection of food products to ensure finished product quality. Document the internal audits and other quality assurance activities. Investigate customer complaints and non-conformance issues. Collect and compile statistical quality data. Analyze data to identify areas for improvement in the quality system (QMS)

Flourish Purefoods Pvt. Ltd., Ahmedabad(Gujarat) | Aug 2017 - Nov 2019 | Sr. Executive -Quality Assurance | Team Handled: 6 (Quality Executives & Officers, GMP Supervisors) | Products Handled: Liquid milk, Curd, Paneer, Ghee, Flavored milk, Buttermilk, Fat spread, UHT, Yogurt, Mishti Doi etc.

- Adherence of manufacturing standards in the factory, include ISO/FSSC 22000 & HACCP implementation, monitoring, updating and follow up adherence to active product formulation, manufacturing procedures and finished product specification. Assurance for the equipment cleaning & sanitation and verify that correct CIP/COP methods are used.
- Monitor that the activities are carried out as per SOP and excepted standards and systems and all the data is recorded in the authorized formats by the concerned individuals and co-ordinate and report with the plant manager in case of any deviation and non-compliances. Follow-up for implementation of the corrective actions with the concerned team.
- Responsible for change control and implement internal audit/vendor audit/Quality training program. Ensure critical to food safety processes are being complied with at any point in time during manufacturing, include metal detector, pest control, conveyor condition, equipment cleanliness, sieves & magnets, personnel hygiene, storage condition etc.
- Market complaint analysis and defining CAPA in order to reduce the complaint in products. Develop and implement quality control procedures and safety standards. Conduct internal audits and manage third-party audits. Collaborate with operations to rectify non-compliance issues. Document quality reports, statistical reviews and the documentation

National Dairy Development Board, Anand (Gujarat) | Oct 2015 - Nov 2016 | Technician

- Work on GC-MS/MS Standardized and validated method for analysis of pesticides in fruits-vegetables, milk-milk products, water, cereals, pulses, honey, spices, meat, fish, RTE and other food meeting SANTE/11813/2017 covering regulatory requirement of FSSAI, ICAR, EIC, APEDA, BIS & EC-98/83 regulation. Review existing policies / procedures
- Analyse, monitor and work on GC-FID- (Make Agilent-7890B and Perkin Elmer-Autosystem XL) Standardized method, For detection of Milk Fat Purity based on triglycerides profiling as per ISO 17678:2010, For analysis of Fatty Acid Profile as per AOAC 996.06 and analysis of Cholesterol as per AOAC 994.10. Work on GC-ECD/FPD- (Make Thermo Fischer)
- Monitor and standardized method for the analysis of OP, OC and DTC as CS2 pesticides. Milk and milk products testing (Fat, LR, Acidity, pH, Alcohol, COB, Phosphatase, Protein, Adulteration, Antibiotics, MBRT and H.E etc.) Mineral & Proximate analysis (Fat, Protein, TA, AIA, Moisture, PoM and Permissibility etc.) of food and feed samples.
- Perform chemical testing like Ash value, Moisture, Salt, Iodine value, Saponification, Peroxide Value, Acid value, FFA, RM value, B.R reading etc. Developed SOP's, Quality Manuals & Training Modules as per requirement of ISO 17025:2005 considering all the key technical clauses. Investigate and manage the customer complaints related to quality

Reliance Life Sciences Pvt. Ltd - Mumbai | May 2014 – Sept 2015 | GET (Graduate Engineer Trainee)- Production- Fill Finish

- Involved in Production activities of the Biosimilars products like EPO, TPA, FSH, GCS, HCG, HGH, Interferon- alpha & beta, DPO, Abciximab, Infliximab, Trastuzumab, Rituximab, Adalimumab, Bevacizumab etc. Worked in fill finish area on PFS and Vial filling machine, Vial washing and sealing machine, CIP and SIP, Autoclave, Lyophilization etc.
- Expertise in end-to-end Sterile manufacturing, Buffer preparation, Drug product formulation, Media preparation, and sterile filtration, process development and process scale-up. Audit preparation. LIMS, BMR, SOP's preparation etc.

Certification: FSSC 22000 Internal Auditor (version 5.1) by LRQA | FSSC22000 ver.6 Requirement Course by LRQA | BPCS (Better Process Control School) by University of Tennessee. Thermal Processing | Food Safety Supervisor (FosTaC) - Manufacturing (Level-2) | Certificate in Bioinformatics | 2010 | 'A' Grade | North Maharashtra University, Jalgaon, Maharashtra

Education: Master of Science (Biotechnology) | 2013 | 66% | Lovely Professional University, Jalandhar, Punjab | Bachelor of Science (Biotechnology) | 2010 | 77% | North Maharashtra University, Jalgaon, Maharashtra

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