**Bithika Saha**

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I am an enthusiastic researcher with more than eight years’ experience in food analysis and processing.

My experience has primarily focused on dried fruits, dried vegetables and beverages.

Drying is one of the most common process used for food processing and preservation. But this process causes significant loss of flavour and nutrient from fruits and vegetables. So, my research was to develop a model or tool, which would help to predict the optimum drying parameters for preserving maximum flavour and nutrients of banana and carrot to reach a desired moisture content. The outcome of the study revealed that increased drying temperature and lower slice thickness were found to be optimum to achieve desired moisture content of product during low temperature drying (below 40°C).

As part of an industry linked project, I conducted research on low alcohol wine. Lower alcohol content in wine offers reduced calorie intake and decreases the risk of alcohol health problems. But loss or alteration of flavour compounds occur in wine during alcohol reduction process, which affect wine aroma and the overall taste of wine. So, the research was aimed to determine the effect of ethanol reduction on wine flavour profiles and consumers’ preference for these products were mapped using formal sensory methods. We were able to identify that red wine affected was more than white wines and the larger quantity of ethanol reduction (≤8%) affects significantly wine aroma and consumer preference. This project involved significant sensory analysis. I coordinated the work throughout. This included recruitment of candidates and managing all interactions from initiation to completion.

Throughout, I developed skills to research, design and manage new product development. This motivated me to produce products that people love. I am looking for a role in which I can support this process further at any food or beverage company.

I’ve other skills to support the team at Food/Beverage companies:

* A background in chemical engineering: I have a well-developed knowledge of food processing methods used in manufacturing.
* Experienced laboratory technician: I am confident in use and troubleshooting of various laboratory instruments. Competent in development of laboratory methods and for physical and chemical properties.
* Interested to learn: I’m familiar with regulatory requirements including the Food Standards Code, food safety, product information forms, allergy labelling and microbiological requirements of different food and look forward to learning more about their application.
* Computer skills: I have advanced skills in Microsoft Suite. I’m confident learning new software packages.
* I have excellent attention to detail, am dedicated and hardworking
* I’m able to work effectively and supportively in a either an autonomous or team environment.

Now I am actively looking for a **part-time opportunity** support my pursuit for making products that people enjoy.

**key skills**

* Development and management of product innovation projects
* Applying a creative mindset to develop quality and cost-effective design
* Food analysis, data analysis and interpretation
* Familiarity with operation of food processing equipment and the skills to work with operators to optimise process.
* Knowledge of product information forms, product specifications and associated documentation
* Understanding of HACCP and role of prerequisite programs
* Excellent oral and written communication
* Interest in the future trends of food
* Strong organisational, planning and time management skills

**RECENT Work experience**

**Part-time laboratory assistant at Reckitt (May 2021-July 2021)**

* Performing all aspects analysis from sample preparation, stability testing, analysis, and report writing
* Maintaining and troubleshooting laboratory equipment
* Analysing components using GCMS and HPLC
* Working with cross-cultural and cross-functional teams to meet project objective

**Part-time Laboratory Technician at Treidlia Biovet Pharmaceuticals (Aug 2020-Mar 2021)**

* Preparing virus transport media (VTM) batches
* Perform aseptic filling of appropriate VTM
* Packaging of the Corona virus test kit

**Food processing course demonstrator at UNSW (2015-2017)**

* General lab maintenance and preparation of instruments and chemicals for students
* Working in team environment with other demonstrators to plan and execute each session
* Demonstrated and supervised students during lab experiments
* Report marking

**Chemistry course demonstrator at CSU (2012-2013)**

* Supervising students
* Demonstrate students to conduct different volumetric analysis using basic chemistry theories
* Report and exam paper marking

**Instruments and software**

* Microsoft Office: Word, Excel, Outlook and PowerPoint
* Food processing equipment: heat pump dryer, cabinet dryer and tray dryer, membrane separation process
* Analytical instruments: GCMS, HPLC, UV-Spectrophotometer,
* Other instruments: Alcoholyzer and density meter, SO2 analyser, pH meter, Auto-titrator for pH and TA measurement, different types of auto pipette, vacuum oven, hygrometer, refractometer, Lab solution software, Thermal Qual Browser, MSD chemstation
* Statistics: SPSS

**education**

**Degree University Years**

PhD in Food Science and Technology UNSW 2014-2019

MPhil in Agriculture and Wine Science CSU 2011-2013

BSc in Chemical Engineering BUET 2004-2009

**PROFESSIONAL MEMBERSHIPS**

Australian Institute of Food Science and Technology

Royal Australian Chemical Institute

**referees**

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