Curriculum Vitae

# Personal Details

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# Professional Summary

Experienced professional with over 12 years of expertise in laboratory analysis , quality control, beverage formulation, and product development. A dept at ensuring quality compliance, conducting microbiological testing, and enhancing product stability. Currently working in R&D and QC for a soft drink and beverage company, focusing on innovation, flavor matching, and market- oriented product development

# Work Experience

## Geetha Enterprise ( A Unit of ANDAVAR Package Water)

Assistant QC Manager | 2025–Present

* Managing overall quality control operations for CSD sparkling drink production.
* Leading microbiological and physic chemical analysis for raw materials ,in-process, and finished products.
* Ensuring compliance with BIS and FSSAI standards specific to carbonated beverages.
* Supervising hygiene ,sanitation, and GMP practices across the plant.
* Coordinating with production and R&D teams to resolve quality issues and enhance product stability.
* Handling documentation and audits for regulatory bodies and third-party certifications.
* Implementing and improving SOPs for quality systems and microbial control.
* Responsible. for monitoring and ensuring food safety and quality throughout the manufacturing process
* Responsible for performing sanitation verification (CIP), Monitoring Programming PRP,OPRP and CCP.
* Find out the deviation in Manufacturing defects and taken RCA root cause and corrective action.

## RLR Food & Beverages(ISO22000:2018)

QC Microbiologist and R&D | 2023–2025

* Developed new formulations and matched flavors for carbonated soft drinks
* Led quality control and microbiology analysis for beverage production
* Ensured compliance with food safety and ISO22000:2018 standards.
* Preparing SOPs, manuals & work instructions for production operations for the unit and maintaining reports for facilitating decision making by the management
* Planning and implementing predictive / preventive maintenance schedules for machinery so as to increase machine up-time / equipment reliability.
* Pro actively identifying areas of obstruction/breakdowns and taking steps to rectify the equipments through application of trouble shooting techniques
* Trouble shot production issues including foaming and off-note flavors.
* Worked with preservatives, sweeteners, and functional ingredients for shelf-life improvement.

## VSA Foods & Beverages Pvt Ltd (ISO22000:2018)

Microbiologist |2022 –2023

* Conducted microbiological testing of raw materials and finished products.
* Monitored sanitation processes and ensured food safety compliance.
* Developed quality assurance protocols for beverage manufacturing.
* Conducted shelf-life studies and managed documentation for audits.
* Monitoring Pest control activities and once in 3 months pest control audit conducted
* Coordinating and conducting the Customer audit and external audits
* R&D for malai product and storage and shelf life study for malai production
* Responsible. for monitoring and ensuring food safety and quality throughout the manufacturing process
* Handling of 3P – Customers (Britannia, RawPressery, Dabur, Tata, Mother Dairy and Hector Beverages )

## Linto Foods India Pvt Ltd

QC Microbiologist | 2019–2022

* Conducted microbiological testing of raw materials, in-process, and finished CSD sparkling beverages.
* Ensured compliance with beverage industry specifications and quality parameters.
* Implemented quality checks to meet carbonation, taste, and shelf-life standards.
* Supported R&D in production improvement and trouble shooting.

## Ramachandra Aqua Package Water(A Unit of Bisleri Co-Packers)

QC Microbiologist | 2017–2019

* Performed microbial analysis of packaged drinking water.
* Ensured quality compliance with IS a standard.
* Assure the reliability and consistency of production by checking processes and final output
* Facilitate proactive solutions by collecting and analyzing quality data.
* Monitor all operations that affect quality.
* Keep records of quality reports, statistical reviews and relevant documentation
* Conducted regular sanitation checks and maintained hygienic processing conditions.
* Managed documentation for batch release and regulatory audits.

## Tecmed Healthcare & Diagnostics, Bangalore

Lab Technician &Microbiologist |2012–2016

* Conducted microbiological and pathological sample analysis.
* Ensured accuracy and efficiency in laboratory testing procedures.

## Sartime Harological Pvt Ltd, Chennai

Junior Microbiologist |2011–2012

* Assisted senior microbiologists in laboratory experiments.
* Maintained records of microbial analysis and quality checks

**Key Skills**

* Product Development & Formulation
* Flavor Matching &Sensory Analysis
* Quality Control & Microbiological Testing
* Beverage Stability & Shelf-Life Enhancement
* Carbonation &Mouth feel Improvement
* Ingredient Selection & Functional Additives
* Regulatory Compliance (ISO22000:2018)
* Analytical Testing & Troubleshooting
* Problem-Solving & Decision Making
* Time Management & Teamwork

# Education &Certifications

* Master’s Degree in Microbiology–Jamal Mohamed College, Trichy, Tamil Nadu(2010)
* Bachelor’s Degree in Zoology–Jamal Mohamed College, Trichy, Tamil Nadu (2008)
* Diploma in Computer Applications – BDBS
* Certified in FSSC 22000 vol 6.0(Food Safety System Certification)
* FOOD SAFETY SUPERVISOR (Fostac)

**Training Undergone:**

Trained, HACCP, Food safety team leader, Internal audit training and Management Representative training – PP Module,5’s practices, First aid Fire fighting

# Language Skills

* Tamil–Native Language
* English –Excellent in speaking & writing
* Kannada–Excellent in speaking
* Hindi –Beginner

# Computer Skills

* Microsoft Word
* Excel

# Accomplishments

* Successfully completed project work in 2010 under the title:"Cloning, Expression, and Purification of Human β-Synuclein Protein."
* Gained diverse working skills in various companies with different teams and continue to be

eager to learn new skills.

**Declaration**

Hereby I declare that all above information is true to the best of my knowledge and belief.