

EXECUTIVE SUMMARY

An enthusiastic dairy technologist with experience of industrial production and cost-effective new product development. Having been involved in organizational activities, I can effectively work in teams and possess excellent client facing skills with an ability to interact at multiple levels. I want to take up a career that utilizes my technical, management skills and continuously challenges my abilities. The job should provide me with opportunities to further the organizational goals while improving my competence. I have a high degree of motivation and commitment. Always keen to learn and willing to take the initiative for new ideas. I enjoy leading and being responsible, and I am passionate about using my skills in leading food industry.

PROFESSIONAL EXPERIENCE

CONDIO Pvt. Ltd, Germany **Senior Project Leader (R&D)**

2013-Present

CONDIO produces natural food ingredients and tailor-made stabilizers to fulfill the customer objectives. The company delivers solutions for different products such as dairy, dairy alternatives, fine food and meat products with optimized recipes and technologies. The company offers services to various customers nearly in 50 countries with annual turnover of US\$ 80 million with more than 150 employees worldwide.

Responsibilities:

- Working with our internationally located dairy customer projects for development of new products and (or) improvement of existing products in the field of dairy, dairy alternative products based on neutral, fermented products, spreads, and cheese as well.
- Carrying out Bench/Pilot scale trails by using IT ERP systems for development activities including communication, planning and project evaluation.
- Cross-functional team collaboration with Sales, Marketing, and Quality along with resolving international customer production issues.
- As a project leader dealing with nearly hundred dairy companies located in twenty countries across the globe.
- I have been contributing to various new product launches towards dairy customers in twenty countries, which resulted in approximately (US\$ 30 million) business by selling our food ingredients.

University of Hohenheim, Germany

Scientific Research Assistant at Institute of Dairy Science and Technology

2008- 2013

Responsibilities:

- After my master studies, I worked as a “Scientific Research Assistant” and was involved in three different funding projects with worth of (>US\$ 1.35 million) and during this period I have handled pilot processes of Gouda, Emmentaler, and pasta filata cheese. The three projects as follows:
- Modulation of thermo physical properties of cheese by means of milk pretreatment (Gouda cheese).
- Development of a single screw extruder for plastification and micro-structuring protein-fat-granules of Pasta filata cheese.

- Characterization of Emmentaler hard cheese on the basis of new physical, biochemical, and molecular sensory criteria.
- As a Scientific Research Assistant, I have worked in the area of modern cheese technology which deals by using different methods to analyze techno functional properties of various cheeses, experimental data analysis.
- All the projects resulted in publish articles in journal of highest repute

Andhra Pradesh Dairy Development Co-operative Federation

Production supervisor (Aseptic Packaging Station)

2003- 2006

Andhra Pradesh Dairy Development Co-Operative Federation is one of the biggest farmer's cooperative dairy in south India. The dairy process and distribute milk, milk products in an average 180 million Lts per year by having strong trustful network with a half million farmers, thousand dedicated employees.

Responsibilities:

- After my bachelor studies, I have worked as production supervisor in one the biggest farmer's cooperative dairy in south India. I was dealing with milk quality, controlling processing parameters, final product shelf-life studies.
- As a production supervisor, I was responsible of dairy Plant supervision, maintenance and documentation of milk UHT plant, milk powder plant and milk by-products. I have managed a total staff of fifty people
- As a production supervisor I was involved to supervise and maintain the UHT (Ultra heat treatment) milk plant that process yearly six million Liters. I was also responsible to supervise the milk powder plant, which process nearly thirty million Lts milk to produce milk powder.

EDUCATION

University of Hohenheim, Stuttgart, Germany

2006- 2008

M.Sc. (Organic Food Chain Management), GPA 2.3/4.0

Thesis: Standard Process for the production of Mozzarella (Pizza cheese) in Lab Scale

Osmania University, Hyderabad, India

1999- 2003

B. Tech (Engineering Degree) in Dairy Technology, GPA 3.5/5.0

Technical competence

- Strong understanding of NPD processes
- Knowledge of food stabilizer systems based on starches, proteins, plant-based proteins, hydrocolloids, and other food ingredients
- Cheese manufacture in pilot scale (semi-hard and pasta filata cheese)
- Work experience on the rheology and techno functional properties of cheese
- Sensory evaluation of milk and milk products
- Milk standardization accounts and quality analysis of milk & milk products

Other skills

- Strong language skills: English (fluent), German (conversational) Telugu, Hindi (native)
- Computer fundamentals, MS-Office, Sigma Plot
- Working with IT tool Quansis Food is an Enterprise Resource Management System (ERP)

PUBLICATIONS

- Bähler. B, Ruf. T, Samudrala. R, Schenkel. P, Hinrichs. J. 2016. Systematic approach to study temperature and time effects on yield of pasta filata cheese. *International Journal of Dairy Technology*. 69: 184-190.
- Hartmann. K, Samudrala. R, Hofmann. T, Schieberle. P, Hitzmann. B, Hinrichs. J. 2015. Thermo-physical parameters applied for instrumental profiling and statistical evaluation of German Emmental cheese. *International Dairy Journal*. 49: 118–124.
- Schenkel. P, Hartmann. K, Samudrala. R, Hinrichs. J. 2014. Characterization of commercial cheese regarding thermophysical properties and application of multivariate statistical analysis to elaborate product mapping. *Journal of Texture Studies*. 45: 440–451.
- Schenkel. P, Samudrala. R, Hinrichs. J. 2013. Whey protein particles as inert filler system to improve thermo-physical properties of fat reduced semi-hard cheese. *International Journal of Dairy Technology*. 66: 220–230.
- Schenkel. P, Samudrala. R, Hinrichs. J. 2013. Thermo-physical properties of semi-hard cheese as influenced by milk fat fractions with different melting point. *International Dairy Journal*. 30: 79-87.
- Hartmann. K., Samudrala. R, Hinrichs. J. 2012. Evaluation of a method to assess stretchability of different cheese varieties. *Deutsche Molkerei Zeitung*. 19/2012: 21-23. (Special edition).
- Hartmann. K, Samudrala. R, Hinrichs. J. 2012. Bewertung der Dehnfähigkeit verschiedener Käsesorten. *Deutsche Molkerei Zeitung*. 19/2012: 33-35.
- Schenkel. P, Samudrala. R, Hahn. C, Hinrichs. J. 2012. Interdependency of fat globule size and melting point of milk fat fractions on texture and melting properties of semi-hard cheese (Poster presentation). *IDF Cheese Ripening & Technology Symposium 2012*, Madison, Wisconsin.
- Schenkel. P, Samudrala. R, Hahn. C, Hinrichs. J. 2012. Interdependency of fat globule size and melting point of milk fat fractions on texture and melting properties of semi-hard cheese. *Abstract Book of the IDF Cheese Ripening & Technology Symposium*, Madison, Wisconsin, Page 135.
- Hartmann. K, Samudrala. R, Hinrichs. J. 2012. Thermo-rheological analysis of protein-fat systems by applying temperature sweep experiments to grated and non-grated hard und semi-hard cheese varieties. *Abstract Book of the 6th International Symposium on Food Rheology and Structure*, ETH Zürich, Page 95.
- Schenkel. P, Samudrala. R, Hinrichs. J. 2011. Fat-reduced semi-hard cheese enriched with a microparticulated whey protein concentrate: Impact on cheese-making properties and rheological characteristics. *Milchwissenschaft*. 66: 43-47.
- Schenkel. P, Samudrala. R, Hinrichs. J. 2009. Manufacture of Pizza cheese in lab-scale made of frozen cheese curd (Poster presentation). *Milchkonferenz 2009*, Wien