

BALACHANDER K

Nationality: Indian **Date of birth:** 29/04/2005 **Place of birth:** Madurai, India **Gender:** Male

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ABOUT ME

As a passionate and dedicated Food Technology student with a genuine interest in exploring how food products are developed, processed, and brought safely to consumers. I'm currently looking for an Job where I can apply what I've learned in areas like food safety, nutrition, quality control, and processing. I'm especially interested in getting real-world experience in product development and quality assurance. I enjoy working in a team, pick things up quickly, and am eager to contribute while learning as much as I can about how the food industry works in practice

EDUCATION AND TRAINING

B.Tech FOOD TECHNOLOGY
BANNARI AMMAN INSTITUTE OF TECHNOLOGY

PROJECTS

Formulation of anti-aging Nutraceutical gummies using marine collagen and plant extract. The aim of this study is to formulate and evaluate anti-aging nutraceutical gummies enriched with marine collagen and plant-derived antioxidants, focusing on their physicochemical properties, antioxidant capacity, sensory acceptability, and potential efficacy in promoting skin health and delaying signs of aging.

Development and Characterization of Ready-to-Cook String Hopper from Karuppu Kavuni Rice (Oryza sativa L. indica) Formulated a nutritionally enhanced convenience food product using traditional black rice. Applied optimization techniques to improve textural attributes and cooking efficiency.

Valorization of Agricultural By-Products: Bioplastic Synthesis from Banana Peel Residues and Tapioca Starch Focused on sustainable packaging solutions by converting agri-waste into biodegradable films. Evaluated physicochemical properties including tensile strength, water vapor transmission rate (WVTR), and biodegradability under controlled conditions.

Design and Development of Intelligent Packaging Film for Freshness Monitoring of Fresh Cut Vegetables Developed an intelligent packaging film using natural pigment from Rubia cordifolia for real-time freshness monitoring of fresh-cut vegetables through visible color change, optimized formulation and performed analyses (pH, mechanical, antioxidant, polyphenols), demonstrating a cost-effective and eco-friendly smart packaging solution.

SKILLS

Dairy Processing & Technology / Team Collaboration & Documentation / Product Development & Sensory Evaluation / Problem Solving and Critical Thinking / Research-Oriented and Curious Mindset

CONFERENCES AND SEMINARS

NUTRIZIONE ' 26 - SRM UNIVERSITY KATTANKULATHUR Secured **Second Prize** for presenting an intelligent packaging film project at SRM University, highlighting innovation in real-time freshness monitoring.Developed a cost-effective, eco-friendly smart packaging solution using natural pigments for visual food quality indication.

FHS-23 – NIFTEM Thanjavur Participated in the National Virtual Conference on Food & Health Sciences with a presentation on “Innovative Approaches for a Healthy and Sustainable Food Future.”

ICWEE 2023 – Sathyabama University Presented a research paper on “Functional Pomegranate Peel-Based Shake” at the 3rd International Conference on Waste, Energy, and Environment, highlighting value addition of agro-waste in functional beverages.

TechAzura’23 – Hindustan College of Engineering and Technology Exhibited the formulation of fiber-free, sugar-free protein-enriched biscuits fortified with soybean and oat flour, targeting health conscious consumers.

LANGUAGE SKILLS

Mother tongue(s): Tamil

Other language(s):

English

LISTENING C1 **READING** B2 **WRITING** C1

SPOKEN PRODUCTION B2 **SPOKEN INTERACTION** B2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

CERTIFICATION

Cooling Technology (NPTEL)

Fundamentals of Dairy Technology(NPTEL)

Water Quality Management Practices for Safe Processing (NPTEL)

FosTac Advanced Manufacturing Course (FSSAI)

Link: <https://drive.google.com/file/d/1xtgBaiXpNJKMLo8XjrVf6wEOTletAK2m/view?usp=drivesdk>

EXPERIENCE

[29/08/2024 – 15/09/2024]

RUBY FOODS PRIVATE LIMITED,MADURAI

During my internship in Ruby foods gained exposure to sales dynamics of flavored milk and fruit-based beverages. Assisted in distributor identification and customer outreach. Understood the importance of robust cold chain distribution for dairy-based SKUs.

[07/07/2025 – 16/08/2025]

KUPPUSAMY FOODS PRIVATE LIMITED,COIMBATORE

During my internship at Kuppusamy Foods Private Limited, I gained hands-on experience in food processing operations, quality control, and product formulation. The training enhanced my understanding of industrial hygiene, production standards, and the practical application of food safety protocols in a commercial setup.

[23/02/2026 – 20/04/2026]

PARIKSHAN FSS PVT LTD,CHENNAI

During my internship conducted food safety audits and quality checks to ensure compliance with FSSAI standards. Monitored GMP, GHP, and hygiene practices while identifying hazards and implementing corrective actions. Handled documentation, supported audits, and collaborated with teams to maintain food safety and quality systems.