

SHARANYA KODIPADY

CONTACT

- 8105917258
- sharyanyakodipady@gmail.com
- Anaje house, Kodipady post & village, puttur
- [Linkedin](#)

EXPERTISE

- HPLC analysis
- Spectrophotometer
- Proximate analysis
- Calibration
- Chemical and microbial analysis
- Microsoft tools
- Communication
- Self-motivated

CERTIFICATION

- HACCP level 3 for food manufacturing
- ISO 22000-2018 INTERNAL AUDITOR TRAINING on food safety management systems

PROFILE SUMMARY

Detail-oriented Food Technology professional with hands-on experience in microbiological, chemical, and physical food analysis, sample testing, and product development. Knowledge of HPLC, GMP, GLP, and HACCP, with a strong focus on food safety, quality control, and laboratory practices.

EDUCATION

Nitte University Centre for Science Education and Research (Nitte deemed to be university) Mangalore | Oct 2022 - May 2024
Master of science in food safety and biotechnology |CGPA - 7.98
St Philomena College (Autonomous), Puttur | June 2019 – Oct 2022
Bachelor of science in Botany, Zoology and Chemistry |CGPA - 7.33
Vivekananda PU College, Puttur | June 2017 - June 2019
Physics, Chemistry, Mathematics, Biology | Percentage - 65
Shri Ramakrishna high school, Puttur | June 2016 - Apr 2017
SSLC | Percentage -79.36

PROJECT

Enhanced lutein production in vitro using carrot and capsicum culture: The Carrot and Capsicum was inoculated on to the murashige and skoog media under sterilized condition and these media was supplemented with different concentrations of plant growth regulators, treated under different light conditions for the period of 6 weeks. Lutein was extracted and analyzed by HPLC.

LANGUAGES : 1.English 2. Hindi 3. Kannada 4. Malayalam

WORKSHOP & CONFERENCE

- Participated in National Conference on health, food security and environment in North East India – issues and challenges and presented E- poster on the topic ‘Enhanced lutein production in vitro using carrot and capsicum culture’ organized by Nitte (Deemed to be university), Mangalore
- Participated in INDO-JAPAN International conference on future health strategy by trans disciplinary approach and National level pre workshop on Central research laboratory organized by Nitte (Deemed to be university)
- Participated in National seminar on Feeding the future: exploring innovations in food security organized by St. Aloysius college, Mangalore
- Participated in state level science modeling competition on the topic FOOD, HEALTH AND HYGEIN held at Bangalore city university

WORK EXPERIENCE

Food technology lab technician

May - 2025 to February 2026

ICAR - Directorate of cashew research , Puttur

- Conducted chemical and microbiological food testing.
- Performed proximate analysis and pathogen screening.
- Supported shelf-life and sensory studies.
- Maintained and calibrated lab equipment.

Young professional -1

February 2026 to Present

ICAR - Directorate of cashew research , Puttur

Project - Development of Functional Foods from Cashew Apple (a transformation from food waste to functional ingredients)

- Developing new functional food products using cashew apple.
- Conducting product formulation and optimization
- Conducting chemical, microbiological, and physicochemical analysis.
- Performing sensory evaluation and quality testing.
- Supporting laboratory experiments, data recording, and documentation.
- Maintaining food safety and quality standards