

# DEEPIKA PANDEY

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A nutraceutical expert with 3 years of experience in developing and bringing innovative dietary supplements to market, combining deep expertise in ingredient effectiveness, regulatory compliance, and market insights to create high-quality products that meet targeted health needs.

## Professional Experience

### Daredia Lifescience Pvt. Ltd.

Nov 2024 - Present

#### Nutraceutical Expert Manager, Hyderabad

- Identified and selected compositions for nutraceutical products through research on ingredients, benefits, and market potential.
- Conducted research on product formulations to support development and assess profitability.
- Collaborated with R&D, marketing, and quality assurance teams to ensure product efficacy, safety, and compliance with regulations.
- Maintained strong supplier relationships, monitored performance, and reviewed formulations and labels.
- Prepared procurement reports, managed costs, and contributed to digital and e-commerce marketing strategies.
- Developed educational materials and presentations to highlight product benefits and scientific insights.
- Engaged with external partners at exhibitions, seminars, and research organizations for collaborative projects.
- Conducted interviews for nutraceutical and skincare expert positions.

### Zeon Lifescience Pvt. Ltd.

Mar 2022 - Oct 2024

#### Nutraceutical ADL Officer, Paonta Sahib, Himachal Pradesh

- Collected and prepared food samples for laboratory testing, including raw materials, intermediates, and finished products.
- Conducted chemical and physical analyses of food products, including carbohydrates, proteins, fats, total ash, vitamins, phytopigments, and active ingredients.
- Performed routine and non-routine testing using instruments like HPLC, automatic Kjeldahl analyzer, UV-Visible spectrophotometer, pH meter, and analytical balance.
- Developed and optimized analytical methods on HPLC and supported R&D projects with analytical insights.
- Managed sample receiving, inwarding in software, and prepared COAs, specifications, and STPs in LIMS.
- Coordinated with third-party labs for testing, follow-ups, and report reviews.
- Ensured regulatory compliance (US, BP, FSSAI) and documented test results for quality and safety analysis.
- Handled lab analysis costing for various clients.

## Internship

### QA Interns at Birla's Morton Pvt. Ltd. Prayagraj from Oct 2021 to Dec 2021

- Assist in monitoring production processes to ensure compliance with quality standards.
- Perform routine checks on raw materials, in-process products, and finished goods.
- Conduct basic tests for sensory, physical parameters.
- Maintain accurate records of quality checks, test results, and inspection reports.
- Help ensure adherence to Good Manufacturing Practices (GMP)
- Monitor hygiene and safety practices within the production

## Education

University of Allahabad, Prayagraj, M.Sc in Food Technology, (GPA: 9.3), Dec 2020 - Mar 2022

University of Allahabad, Prayagraj, B.Sc in Biology, (GPA: 6.5), Jul 2017 - Oct 2020

Nyaya Nagar Public School, Prayagraj, Intermediate in PCB, (GPA: 8.0), Apr 2015 - Mar 2016

Nyaya Nagar Public School, Prayagraj, High School in Science, (GPA: 7.6), Apr 2013 - Apr 2014

## Core Competencies

**Tools**    HPLC, Titration, Gravimetric Analysis, Soxhlet Extractor, Kjeldahl analyzer, UV-VisibleSpectrophotometer, LIMS  
**Technical Skills**    R&D, Market Research, Regulation & Compliance, Product Reserach, MS-Excel  
**Soft Skills**    Leadership Skills, Communication Skills, Decision Making, Critical Thinking & Problem Solving, Time Management, Teamwork  
**Languages**    English, Hindi

Projects

- University of Allahabad**, Intermediate Moisture Foods, Prayagraj
- Worked on a project involving Intermediate Moisture Foods (IMF), focusing on product development, formulation, and moisture control techniques to enhance shelf life, texture, and safety. Conducted research on preservation methods and ensured compliance with food safety standards.
- University of Allahabad**, Desigining of FG specifications of Cranberry Tablets as per FSSAI Standards, Prayagraj
- Worked on a project to Design Finished Goods (FG) Specifications for Cranberry Tablets in compliance with FSSAI regulations. Responsibilities included defining product quality parameters, establishing testing methods, ensuring regulatory compliance, and preparing detailed specification documents.

Certifications

US Soy Extrusion Technology, AIBTM	May 2021
Recent Advances in Chemistry & it's Impact on Society, University of Allahabad	Nov 2019
Innovative Frontiers in Applied Sciences, University of Allahabad	Sep 2019

Awards

Best Presentator, CMP Degree College Presentation on Plastics & its Management in Society	Nov 2019
Best Ghoomar Dancer, Rajasthan Government	Jan 2013

Declaration

I vouch the authenticity of the above-mentioned information. If given an opportunity, I promise you to put my sincere efforts to rise to your expectations and become an asset to your esteemed organization.

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