

Profile Details

Mr. Gahire Anant Chintamani

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Professional Qualification:

- M. Tech. (Food and Fermentation Technology): From University Institute of Chemical Technology, North Maharashtra University, Jalgaon.
- B. Tech. (Food Technology): From Marathwada Agricultural University, Parbhani Maharashtra.

Achievements :

- ❖ Success in development of more than **20 commercialized products.**
 - ❖ Published 1 research paper Clarification and optimization of pomegranate (punica grantum) juice with response surface methodology.
https://www.ijnrd.org/track.php?r_id=192332
 - ❖ Published 1 review paper NUTRITIOUS EXTRUDED PRODUCT-A REVIEW
https://ijrar.org/track.php?r_id=264453

Project Work: (Hands on Training)

- “Techno-economic production & marketing of Lime-Ginger RTS”
- “Techno-economic production & marketing of Aonla Candy”.

Industrial Work experience: 8 years and 7 months.

- **With spray dried food ingredient manufacturers** as a Quality and Research Manager (From-Oct.2019 to Sept.2023)
Product : spray dried food ingredients.
- **With fruit and vegetable, papad and mayonnaise manufacturers** as a Research and Development Executive.(From Nov.2018 to June 2019)
Product : ketch up, sauce, pickles, noodles, papads, mayonnaise and Jam etc.
- **With flavored makhana manufacturers** as a Production manager(New Product Development-vacuum fried wafers)(From Dec.2017 to Nov.2018).
Product : makhana in various flavors.
- **With papad and Instant Mix Manufacturers** As Manager- Quality &Research (fromsept.2016 to Oct.2017) Team leader for ISO 22000-2005 and FSMS system implementation.
Products: - instant mixes and papads.

- **With wafer biscuit and wafer roll manufacturers** as Food Technologist (production, quality and hygiene)(June2014 to sept.2016) with achievement in successful completion of HACCP certification.
The complete HACCP documentation with implementation of FSMS system.
Products: - wafer biscuit and wafer roll in different flavors.

Research and Development:

- **One year research experience** in UICT, NMU, Jalgaon on:- “Studies of enzymatic clarification of pomegranate juice”.
- **Product Development:**

Instant mixes :-

- Jaljira instant mix
- Instant tamarind chutney mix
- Sorghum idli instant mix.
- tomato soup instant mix
- medu vada mix.
- Basundi instant mix

Beverages :-

- Lime Ginger RTS

Fruits and Vegetable product:-

- Salsa Dip product
- Spray dried fruit powders-fruits-lemon, banana, orange, amla, pomegranate
- Spray dried vegetable powders-tomato, tamarind, spinach, beetroot, pumpkin, onion, garlic , green chili etc.
- Spray dried soya powders- soya HVP and soya sauce
- Spray dried dairy powders- cheese and cream.
- Spray dried herbal powders- mint, moringa.

Papad :- Development of good quality papad with all quality aspects such as crispiness, colour, frying & roasting quality, taste, control over stickiness etc

- Urad papad : Punjabi, green chili, lahsun etc.
- Chana papad: chatpata, khatta mitha, lahsun, green chili etc.
- Moong papad

Vacuum Fried products :- I had developed vacuum fried wafers of fruits and vegetables

- **Vacuum fried fruit wafers** :- jackfruit, papaya, banana etc.
- **Vacuum fried vegetables** :- carrot, sweet potato, potato, pumpkin etc.

Confectioneries:-

- Development of chocolate sauce, choco spread, milky-choco spread etc
- Peanut butter- plain, spicy and chocolate.
- Fruit candy- anola candy

Development of Seasonings :-

- Tomato herb dressing
- Spicy salad dressing
- Cheese jalapeno seasoning
- Cheese dip seasoning
- Taco seasoning
- Curry leaf seasoning

Development of different mayonnaise :-

- Tomato herb mayo
- Spicy mayo
- Cheese dip mayo
- Cheese jalapeno dip

Personal Information:

Name : Mr. Gahire Anant Chintamani
Permanent Address : At.Post.Gunj (khurd) Tq. Pathari
Dist. Parbhani, Maharashtra.
Mobile No. : 7775832474
Passport no. : M2858209
Date of birth : 15th April 1988
Languages Proficiency: English, Hindi, Marathi
Marital Status : Married
Nationality : Indian
Domicile : Maharashtra.

Declaration:

I hereby declare that information furnished above is true and correct to the best of my knowledge and belief.

Date: 06/11/2023

Place: Mysuru

Yours Faithfully,

GAHIRE ANANT CHINTAMANI