



Mehrnoosh Dabirimovahed

Personal Details

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Education

Master of Food Science & Technology

Tarbiat Modares University | Iran, Tehran | 2020

Bachelor of Food Science

Fasa University | Shiraz, Iran | 2016

Skills

Technical: SharePoint | Microsoft Office Suite: Outlook | Word, Excel | PowerPoint | GC | FTIR | Spectrophotometer

Soft: Collaboration | Communication Skills | Time Management | Detail Orientation | Intercultural Sensitivity | Learning Agility | Problem-solving

Language:

Persian: Native or bilingual proficiency

English: Full professional proficiency

Dutch: Beginner

Certifications & Licenses

Good manufacture Practices (GMPs)

Hazard Analysis and Critical Control Point (HACCP)

Standard Operating Procedures (SOPs)

Publication

Master Thesis title: Microencapsulation of flaxseed oil by complex Coacervation of with apricot tree's (*Prunus armeniaca* L.) gum and low molecular chitosan: formation and structural characterization. (Under review).

Characteristics of Wild Pear (*Pyrus glabra* Bioss) Seed Oil and its Oil-in-Water Emulsions: A Novel Source of Edible Oil.

<https://onlinelibrary.wiley.com/doi/abs/10.1002/ejlt.201700284>

Summary

A self-driven, results-oriented, and team player with four years' experience in creating change in the food industry. I implement technical and procedural control measures in relation to global quality standards. I also manage the quality control process from the beginning to commissioning ensuring stakeholders' objectives are met.

PROFESSIONAL EXPERIENCE

Researcher

Amsterdam University of Applied Sciences | Amsterdam, Netherlands | October 2023 – October 2024

- Food Sustainability
- SCRUM
- Agile

Quality Control and R&D Technician

Derakhshan Macaron Pars | Shiraz, Iran

August 2018 – May 2022

- Gaining an understanding of the client's needs and requirements while communicating the quality standards to the production teams.
- Defining a project road map through our internal stage/gate process.
- Developing new recipes, present new formulation options for decision-making and articulate the impact of each option.
- Overseeing filling in all documents related to the process including protocols & trial reports.
- Providing technical leadership to project teams in alignment with key stakeholders, communicating in an integrated and consistent manner throughout project lifecycle, including project reviews, technical risk mitigation and post launch reviews.
- Working on SOPs and HACCP to produce high quality goods.
- Coordinating internal & external technical resources of the project.
- Proactively bringing new product ideas or concepts that could integrate NPD pipeline.
- Daily physico-chemical tests of raw materials and final products.

Researcher

Carolina Compounding Pharmacy and Health, Centre | America

May 2021 - April 2022

- Breast Cancer in both male and female population.
- The effects of different doses of Ascorbic Acid on the function of thyroid hormones.

Junior Quality Control Technician

Sham Sham Industrial Protein Production Complex | Shiraz, Iran

November 2017 - May 2018

- GMPs.
- PRPS.
- HACCP.
- ISO22000.
- Physical, Chemical, and Microbial tests of raw materials and final products.

Research assistant

Fasa University | Shiraz, Iran

Jun 2015 – November 2016

- Essential Oils.
- Food packaging.
- Food sustainability.