Shubhangi Gupta

+917408180805 | shubhangiqupta250102@gmail.com | Linkedin

EDUCATION

NIMS University
B. Tech in Food Technology — CGPA: 9.40 till 3rd Sem

Jaipur, Rajasthan Aug 2023 – Present

EXPERIENCE

Research and Development Intern

NuttyVillage Incubated at CSIR-IITR

June-July 2025 Lucknow, Uttar Pradesh

- Conducted sensory evaluation and laboratory analyses including moisture content determination, microbial testing, and peroxide value analysis of peanut butter samples.
- Participated in new product development, successfully formulating a novel coffee-flavoured peanut butter with optimised ingredient composition.
- Collaborated with the Research and Development team to improve the quality, shelf life, and sensory attributes of peanut butter through experimental trials.

Food Technology Entrepreneurship Development And Operation of Food Processing Pilot Plants

Dec 2024 Sonipat, Haryana

National Institute of Food Technology Entrepreneurship and Management- Kundli

- Fruits and Vegetable Plant Processing, preservation, and quality control techniques.
- Milk and Dairy Plant Hands-on exposure to dairy processing, pasteurization.
- Bakery Plant Production of baked goods.
- Ready-to-Eat Foods (RTE) Plant Manufacturing, packaging, of RTE products.
- Meat Plant Processing, preservation, of meat products.

Coursework / Skills

- New Product Development
- Sensory Evaluation
- Food Safety and Hygiene
- Research and Development
- HACCP and ISO Standards
- Introduction to FSSAI Food Acts
- Rice Fortification Technology
- Supply Chain Management
- Food and Beverages Management

CERTIFICATIONS

Rice Fortification Technology

Food Product Development

Food And Beverage Management

· Food Defence Awareness

· Implementing Supply Chain Management

Introduction to FSSAI Food Acts

IIT Kharagpur

Nestle YEP

Coursera

FSPCA

Linkedin

FOODYAARI

BLOGS

- HACCP Prerequisite Programs (PART-1)
- BASICS OF HACCP
- HACCP vs TACCP vs VACCP

LANGUAGES

• English Fluent

• Hindi Native