

SARA KOOHIKAMALI

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RELATED LINKS

- 1) <https://www.linkedin.com/in/sara-koohikamali-ph-d-a60b4b24/>
- 2) [Publons.com/a/1340069/](https://publons.com/a/1340069/)
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SUMMARY

An experienced, a resourceful and an enthusiastic food scientist with over 7 years experience in formula developments, data analysis, and advance analytical methods is actively looking for the research and development and/or regulatory compliance scientist positions in the food companies, nutraceuticals, and pharmaceutical industries.

- ✓ Have in-depth knowledge and a solid background in food and ingredients chemistry.
- ✓ Certified and experienced in cGMPs including labeling of the food and beverages, dietary supplements, and nutraceuticals FDA regulations (i.e., 21 CFR parts: 101, 110, 111, and 117).
- ✓ HACCP certified, and knowledgeable in FSMA modules including food defense, prevention controls, and standards for produce safety.
- ✓ Highly skilled in experimental design (DOE) of the projects, and in statistical interpretation from the bench top and pilot up to the commercialization.
- ✓ Demonstrated expertise in new product development, process optimization, and in improvement of the existing technologies.
- ✓ Developed, planned, and managed research programs, budgeting resources, lab spaces, and equipment.
- ✓ Skilled in functional properties and chemistry of plant-based proteins and texturized meat analogs.
- ✓ Led projects in formula development and improvement of shelf-life, and sensory attributes of functional products (i.e., pro/pre-biotic ice-cream, omega-3 and CLA supplements, whey protein isolate, animal-based, algae, and plant proteins).
- ✓ Expert in extraction, purification, and application of bio-active compounds, antioxidant, essential oils, herbal and botanical extracts.
- ✓ Knowledgeable in chemistry and functionality of lipids, fats and oils, fat replacers, natural/synthetic anti-oxidants, food emulsions, hydrocolloids, and encapsulation techniques.
- ✓ Skilled in food analysis based on AOAC and in method development and operating with advanced analytical equipment (i.e., NMR, FT-IR, UV-visible, HPLC, and GC).
- ✓ Proven ability in the leadership/mentorship of the team members.
- ✓ Proactive, team player, self-motivated, and with the ability to multi-task.
- ✓ Demonstrated ability in decision making and problem-solving under pressure.
- ✓ Skilled in communicational and influential techniques.
- ✓ Proficient in technical reports writing and research paper publication.
- ✓ Permanent resident of the USA and willing to relocate and travel.

WORK EXPERIENCE

Oct. 2018-Dec. 2019, *Sr. Food Scientist*, **Advance International Inc.**, Livermore, CA. Manufacturer of fish protein isolate, fish oil and fish water fertilizer.

- Led the technical team (R&D and QA) and managed multiple projects with cross-functional teams such as product engineers, sales, and marketing in order to improve product functionality and to support customers need and growth of sales.
- Provided daily leadership including planning for researches, allocation of the resources, development of experimental design and analysis, defining priority expectation and tasks management for the team to meet the project deadlines.
- Supported the product stewardship through documentation and records keeping of R&D activities.
- Mobilized the labs and developed the bench top and pilot plant equipment.
- Provided problem-solving strategies and developed new solutions to the existing methods to improve the final products quality.
- Developed optimized formula for omega-3 supplements and fish protein isolate and improved taste/ texture, solubility and removed the fishy odor.
- Managed projects on development of nutraceutical prototype (e.g., high-protein shakes, protein bars and powder mixes).
- Formulated powder mixes, protein bars, and protein shakes with plant-based protein concentrates, whey and fish powder.
- Generated and updated product fact labels, specification sheets and safety monographs to ensure products compliance with FDA regulations.
- Prepared and reviewed food safety and quality procedures (i.e., SOPs and SSOPs).
- Trained and led relevant team members for the proper use of laboratory and manufacturing equipment and managed the records keeping.
- Prepared and submitted technical reports to the management team upon completion of major projects.

Mar. 2018 -Sept. 2018, *Sr. Food Scientist*, **Advance Lipid Consultants**, Houston, TX, USA, Consultation company.

- Led technical consultations.
- Mobilized laboratory equipment, managed and provided resources for laboratory and pilot tests.
- Managed multiple problem solving industrial projects on animal and plant proteins, specialty fats, oils and novel sources of phospholipids.
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Aug.2017- Mar. 2018, *Visiting Research Scholar*, **Texas A&M University, Food Protein R&D Center**.

- Led R&D team, managed research projects, and published research papers.
- Developed a cost effective deep fat frying oil blend with improved oxidative stability and nutritional quality.
- Participated in projects regarding formula development of texturized plant based proteins.

Feb. 2012-Aug. 2017, *Assistant Professor*, **Azad University, Food Science & Technology Dept.**

- Taught and supervised undergrad & grad-students, supervised thesis, conducted research, made presentations at international conferences and published number of papers.

- Wrote a number of successful research proposals with internal and external financial support for the research programs.
- Actively participated in committee decision making meetings of the department and the university.
- Managed and participated in multiple problem-solving projects conducted between the university R&D center and food and beverage industries to develop novel, wholesome and sustainable products (i.e., plant-based protein companies, dairy products, beverages, ingredients and fats/oil).

Feb. 2014- Nov. 2014, *Regulatory and Compliance Consultant (Part-time)*, **SPRIM Health Group Co.** (Spain Branch).

- Managed a number of labeling compliance projects for the olive oil exportation into Iran.

Feb.2005- May 2007, *QA and Regulatory Compliance Manager*, **Behnoush Brewery and Beverage Co.**

- Supervised & directed QA team to ensure all manufacturing process complies with standards.
- Followed-up with periodical equipment calibration, verification and maintenance of GMPs, GHPs, HACCP, and ISO 9000:2005 compliances.
- Participated in regulatory affairs, supplier and internal audits, document control, inspection, planning for preventative and corrective actions.
- Communicated with customer operation team for following-up and data collection, in order to ensure their complaints and feedbacks were correctly processed.

Aug. 2004-Feb. 2005, *Quality Control Supervisor*, **Sogol Meat Products Co.**

EDUCATION

- Ph.D., Food Science, Universiti Putra Malaysia. Equivalent to a Ph.D. from an accredited university in the USA (Evaluated by NAFSA and NACES in the USA).
- M.Sc. in Food Science & Technology, Azad University, Science & Research Branch, Tehran.
- B.Sc. in Food Quality Control, Shahid Beheshti University, Tehran.

CERTIFICATES

- Food and Beverage Management Course, April 2020, University of Bocconi, Italy.
- Food Safety and HACCP Establishments, April 2020, International HACCP Alliance.

AWARDS AND SCHOLARSHIP

- Developing Country Sponsorship Award, International Union of Food Science & Technology (IUFoST), Canada, regarding the development of a novel functional citrus beverage which was fortified with CLA/omega-3 incorporated with amino acids.
- Full Doctoral Scholarship Award for the Merits by Ministry of Higher Education, Malaysia.

VOLUNTARILY PROFESSIONAL LEADERSHIP

- Current, Director at-large in north California Institute of Food Technologists (NCIFT).
- American Oil Chemists Society (AOCS), selected chair of phospholipids division in 2019
- Active member of IFT and NCIFT (North California IFT).
- Reviewer and the editorial board member of a number of journals such as:
 - *Journal of Food Science and Technology*, Springer link.
 - *European Journal of Lipid Science and Technology*. Wiley.
 - *RSC Advances, Food & Function, Fats & Oils Division*.
- A two-year department leadership, Chair of Food Science & Technology Dept., Azad University.