

# MUHAMMAD SABTAIN

S/o Fazal-UI-Haq

Passport No: AA5078313

Date of Birth: 1<sup>ST</sup> January 1986

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## **Pre-Face:**

An energetic and skillful CHEMIST/TECHNICAL FELLOW and excellent analytical, manufacturing, sales and marketing, auditing, presentation, negotiation, conflict managing skilled, good decision maker and communication skills holder, having knowledge of the Food Industry, its raw materials and mood of development. Flexible personnel with craze of target achievement. Neat & clean, healthy states of mental peace & approach with experience.

A key hand of experience for Water, All Dairy Products, and Juice/Nectar/Drink Communing of the Plants and Filling lines. Trouble shooting and technical support during the operation. Recipe setting and compliance management to the local and international standards. Consultancy to different companies was earned @ more than 20 Water, Juice and other food plants around the world.

New Product Development, Process and Total Quality Management projects and assignments at Nestle Pakistan, Mahar Foods Industry Pakistan, Arab Company for Modern industries Kingdom of Saudi Arabia and in private business were successfully executed and recognized.

A proven record of development and management of the employees/workers. The trainings and outcome, cost saving in millions and effectiveness and efficiency was always obtained in daily work.

## **Academic Qualifications:**

### **Master of Science (Chemical Engineering)**

California Creek University (USA).

#### **Major Fields:**

Analytical Biochemistry, Colloquium in Neuroscience, Ethics & Responsibility, Bioprocess Technology, Combustion Process, Molecular Dynamics, Electrochemical Engineering, Design for Environment.

### **Bechlor of Science (Chemical Engineering)**

California Creek University (USA)

#### **Major Fields:**

Modern Physics, Instrumentation, Analytical Biochemistry, Elementary Bio Chemistry, Molecular Evolution, Mass & Energy Balance, Organic Chemistry, Fluids and Thermo 1, Introduction to Control, Project Management.

### **Associate Engineering (Chemical Technology):-**

Associate Engineering in Chemical Technology (PBTE Lahore),

#### **Major Fields:**

Bio Chemistry, Analytical and bio- Chemistry, Preservatives Application, Fermentation reactions, Industrial Compliance and Legislation, Basic Hygiene, Applied physics, GLP, GMP, TQM, QMS, Pest Controlling, Warehousing, Safe handling and transportation of Food products, Chemical Safety, Pathogen Monitoring, Net weight Control System (NCCS), CIP & COP, Visit to various food industries

## **Computer Literacy:**

### **Diploma in Office Management (DOM)**

Major Expertise: MS Word, MS Excel, Power Point, Internet, and Hardware & Software.

## **Professional Qualification:**

University of South Florida (USA)

- OSHA

Occupational Safety and Health Administration.

- Managing Health & Safety in HealthCare (Certified)
- Chemical Agent Hazards:
- Biological Agent Hazards:
- Legislation & Risk Analysis:

**English Language course-** THANET HALL ENGLISH ACADEMY, Multan,  
Certificate in General English (CGE)

English Language Course covering fluency, pronunciation, reading, writing techniques with high profile of application.

## **Professional Career History 11 Years:**

**Arab Company for Modern Industries Kingdom of Saudi Arabia  
(Water/Juice/Food Products) 2016- Present**

**Major Products:** Water, Juices/Nectar

- Quality Assurance Engineer (Quality Assurance/Control, Water, Juices)(Water Treatment)

**Mahar Food Industry Pvt Ltd. Country Juice Plant 2009-2014**

**Major Products:** Beverages, Juices/Nectar

- Quality Assurance Supervisor (Quality Assurance/Control. Beverage, Juice)

**Nestle Pakistan Ltd. (2005-2008)**

**Major Products:** Dairy products, Water, Juices/Nectar

- QA/QC, Lab Analysis Specialist.

## **Major Professional Expertise:**

- Ensure implementation of protective equipment, safety at work, and usage of calibrated equipment, glassware and standardize solutions.
- Screen, accept and dispatch of fresh milk from main centers to plant lab. Meet all defined norms by improving analytical skills of lab staff.
- Manage timely reporting of abnormalities and deviations identified at field labs.
- Conduct food hygiene training sessions of lab supervision and main center staff
- Arrange calibration of lab equipment and provide chemical analysis.
- Conduct special audits, findings and corrective actions implementation.
- **To assure the quality** of Fresh Milk, Cream, Milk Powder, Juices, Mineral Water, Cereals, Yoghurt, Butter etc. after normal and special analysis.

- **To verify the composition** of various food products. Presentation to Prod. People at various strategies like QMS, Compliance, Net weight control, GLP, GMP, QMS, SOP, MSDS, Hygiene, NQS, QMS, Industrial Chemistry, GAP, CI, Test methods.
- **Communication Skills**, Haz.Mat.ICP, Equipments Calibration and handling.CIP, Food Safety, Warehousing, safe transportation, NDC etc. after assessment to audit the suppliers.
- **Site Environnement Officer** (Documentation, Implementation, Presentation)
- **To analytically release** the Packaging and Raw Material.
- **Presentations and trainings**: Presentations and training to line staff to regulate the consistent work behaviors of all the concerned fields.
- **Member Safety Committee** (Documentation, Implementation, Presentation)
- To do regular Auditing as per frequency of Line labs.
- To ensure the **training of new comers** as well as on line working staff.
- To visit and rectify the **Quality issues** at milk collection centers (analytically or quality vise)
- **Super end user** of SAP (a worldwide Nestle Software for Status checking and Recording from Raw Material to Supply Chain).
- **To testify the fresh milk** before reception by chemically and physically. Rejection of bad milk separation of milk as per quality, handling of quality issues. Caring the equipments take over the ICP Plan.**To regulate and perform Analysis** of various products:
- **Milk Testing**: Fat (BY Gerber and Mojonier), SNF, pH, Acidity, Calcium, Protein (by Kjedha Method), Adultrants like Boric acid, Starch, Glucose, Sugar, Milk Powder, Hydrogen per oxide etc. And orgenoetic.
- **Milk Powder**: Fat by Gerber, Consumer Tests like (SOD, Miscibility, Wet ability etc.), Vit C (Potentiometry) ,Vit A (Sponification), Protein (Kjeldha), Moisture (Oven, Heatjenk and Karl Fischer).
- **Juices/Nectars**: Brix, Acidity, Vit C, Vit A, Protein, TPC, Color, Taste, Sensory, Incubation, Keeping Quality.
- **Water**: Conductivity, TDS, Calcium, Magnesium, Sodium, Potassium, Chlorides, Bicarbonates, Fluorides, manganese, Ammonium, Bromate, Ozone, Nitrites, Nitrates, Color shades, trace elements, Iron, pH, Turbidity and other about 80 more elements in water.
- **Modern Techniques of**: ICP (Mineral testing), Mojonier, Testomate (fat global), Nova 60 (Water), Particle size etc. Potentiometry, Flam photometry, geometry, RQ Flex. Nova 60 (Water)
- **Analysis**: To go through the analysis of Milk, Milk Powder, Milo, Coffee, Cereals, Juices/Nectars and water for Salmonella, E. Coli, Coli Form, TPC, Yeast and Moulds and other all listed to microbiology as per plan.
- **Product releasing**: To release the finished product for market, collect the analytical results from microbiology, sensory and chemical lab and enter in SAP system for further transaction.
- **Hygiene implementation**: To support the superior in accordance of implementation of Good Hygiene Practices. To motivate and coach the production people time to time to set the quality of hygiene. To make audits as per plan. To make corrective actions of failures.
- **Calibration**: Calibration of all equipments and materials like pH meter, Turbidity meter, Nova 60, Flam photometer, spectrophotometer, Colorimeter, Gerber, Butyrometers, Pipettes, Cylinders, Testing techniques etc, being used for relevant tests.

- **Environment Sampling and Analysis:** To make sampling area environment using swab techniques, to ensure the perfect sampling, to transfer the sample to lab as per guidelines and go through the analysis.
- **Area Release Analysis:** To make sampling after any maintenance by proper way. To analyze the samples. To check the layout and Hygienic Conditions of the area. To check the processing area as per environment and air flow before starting production.
- **Visiting to Milk Collection Centers:** Visiting the centers for sudden checks of testing, ICP, GLP and other technical fields of application, also to rectify in case of any abnormality. Go through the hygiene practices during milking (to farmers level), during chilling, during dispatching and during receiving at main plant.
- **Participation in P' Tests:** Participation in Proficiency Tests Thrice and declared excellent (if results >95% are true), all the turn I was tested for various tests like E. Coli, Salmonella, Yeast and Moulds and Coli Form.
- **Special Techniques Knows/Expertise:**

Knows well about the operation, calibrations, equipment caring, implementation, coaching and presentation for the following QA aspects:

- |   |                                |
|---|--------------------------------|
| 1. GMP  |                                |
| 2. GLP  | 18. Spectrophometry            |
| 3. HACCP  | 19. Microscopy                 |
| 4. TQM  | 20. ICP                        |
| 5. QMS  | 21. Hygiene and House keeping  |
| 6. Ion metery                                     | 22. Refractometry              |
| 7. Cryoscopy                                      | 23. Food Safety                |
| 8. MilkoSan                                       | 24. Basic concept of Quality   |
| 9. Microbiology techniques                        | 25. Auto Clave                 |
| 10. Chemical testing                              | 26. Microbiology               |
| 11. Sensory evaluation                            | 27. KQ of the product          |
| 12. Dairy technology                              | 28. 5'S                        |
| 13. Flam photometry                               | 29. Area releasing after event |
| 14. Potentiometry                                 | 30. Pest Controlling           |
| 15. Nova 60                                       | 31. SAP and BPCS               |
| 16. Product release system                        |                                |
| 17. HPLC (High performance Liquid chromatography) |                                |

## **Communication Skills:**

English- Very well fluency in written/reading and spoken communications.

Urdu- National language, very well in written, reading and spoken skills.

Arabic- Religious language, very good in Speaking and reading. Moderate in Spoken.

## **Declaration:**

I hereby declare that above-mentioned details are very true to my best knowledge. Further, I hereby assure you that if I will be given the chance, I will prove my capabilities.

Yours Faithfully,  
M Sabtain