



IRFAN KHAN



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DUBAI

Career Objective

Dynamic, Goal-oriented professional and seeking a position to utilize my skills in the well reputed organizations that offers Professional growth while being resourceful, innovative.

WORK EXPERIENCE

SKILLS

QUALITY CONTROL

FRIGERIO CONSERVA
FOOD ALLANA PVT LTD
(IFFCO GROUPS)

LANGUAGE

- ENGLISH
- URDU
- HINDI

EDUCATION

MSC
(ANALYTICAL CHEMISTRY)
DR. BAMU. UNIVERSITY
AURANGABAD MAHARASHTRA
2020

BSC
(CHEMISTRY) DR. BAMU.
UNIVERSITY AURANGABAD
MAHARASHTRA
2014

- QUALITY CONTROL ALLANA FRIGERIO CONSERVA FOOD (IFFCO GROUP) ZAHIRABAD, TELENGANA

APR 17 – FEB 22

- **Key Responsibilities: Production, Dispatched, Meat Processing Plant & Water PH.**
 - MBM, Tallow, gel bones, bm, Product Manufacturing.
 - **MBM** (meat bones & meal) powder is use of poultry feed can also be supplemented with food found through foraging.
 - **Tallow** it is used in laundry soap manufacturing. Also textiles, biodiesel and lubricant industries.
 - Candles, Lubricants, Resins, Industrial cleaner, Other personal care items such as shaving cream, Rubber, Textile applications, Plastics, Food applications.
 - **BM** It is an immensely useful feed ingredient in summer for poultry when one needs to provide ready source of energy through fats to avoid heat stress and subsequent mortality in the birds.
 - Before Dispatched Checking MBM powder moisture, Tallow FFA (free fatty acid) test & Colour, BM Test moisture,
 - The Carcass is thoroughly washed with below 7.0 pH chlorine water before being frozen,
 - Checking the meat quality for the temperature, leakage, blood clot, dirt, external matter, hair, drip, bleeding, bruise, dung, cyst, bone, fat, tissue in all packing conveyer belts.

HOBBIES

- CRICKET
- TRAVELLING
- MUSIC

PERSONAL DETAILS

- FATHER NAME
MD SABER ALI KHAN
(LATE)
- DATE OF BIRTH
13 - 02 – 1991
- NATIONALITY
INDIAN
- PASSPORT NO
N7924519P
- VISIT STATUS
VISIT VISA
- MARITAL STATUS
MARRIED

- Checking of the personal hygiene, knife sterilization, foot paths, hand wash, floor cleaning, meat inspection for stamp, code, brand, shape, physical attributes.
- Hourly label monitoring for all codes and all brands for brand name, product code, manufacturing date, and expiry date.
- Checking of the hand sealing, vacuum sealing for the packets.
- **Chemical analysis of meat and bi products:**
Ash test, fat test, protein test, moisture test, Tallow test, stick water test, BM test, Free fatty acid value, specification value.
- **Chemical test:** salt, sugar, Moisture, purity and appearance.
- **Portable water analysis:** physical appearance, pH, hardness, residual chlorine,
- **Water analysis:** Hardness, Chlorine, pH, Tds.