

**Name:**

Pratima Ambavane

Country:

India

Company:

Allanasons Private Limited

Job Title:

Assistant Quality Manager

What is your current role?

I am working as Assistant Quality Manager and Food Safety team leader at Allanasons Private Limited, Spice Division. Agriculture Food Products, the division of the Allana group, is the largest processor and exporter based in Kalwa prides itself in supplying a range of premium quality whole and ground Indian spices, food grains and oilseeds in its purest form. Our head offices are based at Colaba & Fort in Mumbai, India. The company is certified with BRC Food safety 8.0 "A" grade, USFSMS, HALAL, EIC, Spice board, IOPEPC.

I am responsible for quality control and assurance, certification, internal audits and providing training on food quality safety management to my team members. I am also in charge of managing the Food Safety team and ensure that processes needed for the FSMS are established, implemented, and maintained. Ensuring the promotion of awareness of customer requirements pertaining to food safety throughout the organization.

I am certified as Lead, Internal & Supplier auditor for BRCGS Food Issue 8.0, FSPCA PCQI, ISO: 17025: 2018 NABL Internal auditor, FSSC 22000 Lead auditor, ISO: 22000 Internal Auditor.

Why did you join the BRCGS Professional Programme?

BRCGS Professional program helps to enhance the knowledge and understanding of product and process safety management at global level. It also gives our customers more confidence in our Food Safety and Quality management system.

What value do you personally feel the BRCGS Professional certification brings to you?

The programme gave me the opportunity gain an in-depth knowledge of product safety management. It was my dream and a major goal of my career. The journey from learning, assessment to global recognition as BRCGS professional with a badge and a certificate is remarkable and it makes me proud. Becoming the very first BRCGS Professional in the entire Allana group feels amazing.

I am thankful to my mother who was continuously encouraging me to learn, my husband who is my biggest supporter and, last but not the least, to the Director and Factory Head of Allanasons who gave me opportunity to learn about BRCGS standards.

How has/will the recognition programme impacted your work?

Our company is certified with BRCGS Food Issue 8 and when I introduce myself as the 10th BRCGS professional in India I feel very honoured and admired. It will assure our customers that they chose the right company with highly qualified professionals to supply their food. As a BRCGS Professional I am in a great position to make my team aware of BRCGS requirements and contribute towards our brand protection.

How did you get to your current role?

Prior to joining my current organization Allanasons Private Limited I worked in the Quality sector, in various food industries and food testing laboratories including Parle-G biscuit manufacturing, TUV Nord group (India) & Microchem Siliker as well as large NABL certified laboratories. In my current company I am working as Food Safety team leader responsible for Process and Product Quality control Assurance, regulatory and certification compliance activities in accordance with regulatory, legal standards and customer requirements. I am also conducting internal and supplier audits as per BRCGS, FSSC 22000 & ISO 22000. Providing trainings to my team members on process and product safety implementation, compliance, maintenance and continual improvement.

What is your educational background?

I have completed my Bachelor degree in Food Technology. During my career, I have continued to develop my knowledge and skills in food safety and quality by taking BRCGS Lead and Internal Auditor course for the Global Standard for Food Issue 8; ISO 22000, FSSC 22000, ISO: 17025 NABL, HACCP & GMP. I am also FSPCA PCQI as per USFDA FSMA requirement. In addition to that, I did many food quality and system-based certification courses.

What are your career ambitions/aims?

Being a food technologist and now BRCGS Professional is a very honourable and responsible position in the Food sector. I am in the field which has the power to safely feed millions, improve people's health and wellbeing. Every day is a new day for me because each day brings new challenges and development opportunities. We need to always stay up to date with the continuous changes in regulations and standards. I want to keep learning and improve my knowledge in line with the latest Food standards so I can support continuous improvement in any organisation I work.