

**Name:**

Iva Chakraborty

Country:

India

Company:

ADF Foods Limited

Job Title:

Head of Quality Assurance

What is your current role?

I am heading Quality Assurance at ADF Foods Limited. ADF houses an array of traditional ethnic Indian, spicy Mexican and exotic Mediterranean foods. Our extensive food family that spans from the brand name of Ashoka, Soul, PJ's Organics, Nates, Camel, Aeroplane to Truly Indian has been catering to the native and the international palate. Products range from Frozen, ready to eat curries, Paste and condiment etc.

I am an IRCA approved Lead Auditor for ISO 9001, ISO 14001, ISO 45001 & GFSI-FSSC 22000, BRCGS Foods Issue 8. A master trainer for FOSTAC mandatory training program initiated by FSSAI Govt. of India. A certified Preventive Control Qualified Individual for Human Food (PCQI PCHF) as per US FDA FSMA requirement, CII Certified Food Safety Award Assessor and API Q2 Practitioner.

Why did you join the BRCGS Professional Programme?

To achieve an international focus and recognition and to reach my voice globally. Also as a professional, I always believe to have a structured development path to increase my proficiency. Thanks to BRCGS to have such a wonderful curriculum.

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

Food safety is of critical importance while working across food manufacturing and the entire supply chain. The BRCGS Professional courses have given me a wide technical vision for looking at product safety with a deeper understanding. Also, I feel BRCGS Professional Certification will guide me through a significant career path.

How has/will the recognition programme impacted your work?

I am a certified Lead Auditor for GFSI-FSSC 22000, BRCGS Foods Issue 8 and other IRCA approved ISO standards. This 'BRCGS Professional Status' has given me a niche edge over my professional carrier of 14 years spanning through the Manufacturing, Consulting and Auditing background.

How did you get to your current role?

I started my career as a quality personnel with an auditing & training background. Which gave me an edge as a Quality Team Lead in Coca-Cola. The international exposure in Coca-Cola has catalyzed my growth and after that, I have been very successful as a food safety consultant for 5 years. During this period, I was able to pan across various products ranging from RTE, retort pouches, aseptic filling, Biscuit, Confectionery, spices, pickles, excipients & feed Ingredients. This experience has landed me with ADF Foods where I could enhance my professionalism and grow my understanding as a BRCGS Professional.

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What is your educational background?

I have completed my Bachelors in Science & Chemical Engineering as well as a Masters in Business Administration.

What are your career ambitions/aims?

My ambition is to work very closely with the industry and ensure stringent Food Safety & Quality compliances throughout the manufacturing and supply chain. My focus is to bring more awareness and imbibe the food safety culture throughout the farm to fork approach and help the Industry to continually raise their benchmarking against food quality and safety.