

Credentials

ACE FOOD TECH

Dr. Vidya R. Sridhar

The Three Pillars of ACE Food Tech

A
apply

Food R&D Innovation
Food quality & regulatory
Technology transfer
Ingredient application
Food manufacturing

C
consult

Ideation to commercialization
Safe-stable-legal products
Product development & compliance
Plant Auditing & Regulations
Lab and Line set up

E
educate

Industry relevant science
New technologies
Soft skills development
Technical writing
Regulations & Quality

Vision

To nurture & promote excellence in food technology & innovation

Mission

To apply food science & technology to create customized product & process solutions

To consult in Research & development, Quality, regulatory & food manufacturing

To educate food science and technology to bridge the gap between industry & academia

Dr. Vidya R. Sridhar

Passionate food scientist w/ 25 year experience in USA & India

MS & PhD in food science from the United States

Two US patents & publications in peer reviewed journals

Expertise in product development & technology transfer

Head of R&D, quality and application research

Adjunct faculty for food science graduates

Advanced competent communicator – Toastmaster International



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ACE Food Tech

Consulting Domains

New Product development / Breakthrough innovation / Product life cycle / Manufacturing line set up / Processing

Subject Matter Expert: UHT, Sterilization, Gums & stabilizers, plant protein, Natural Color & Extracts; Sugar & fat replacement



Beverage: carbonated & non carbonated juice drinks, packaged coconut water, flavored & ORS drinks, jelly beverage, beverage with flavored beads, Gel shots, & malt beverage

Dairy: UHT stable & cold chain Milk products, high aroma ghee, butter, paneer, milkshakes (fruit, sugar-free), lassi, buttermilk, flavored & Greek yogurts, spreads, frozen desert (Kulfi)

Consulting Domains

New Product development / Breakthrough innovation / Product life cycle / Manufacturing line set up / Processing

Subject Matter Expert: Emulsions, Sterilization, RTC, Gluten free, plant protein, Sugar & fat replacement



Non dairy whip topping & Cooking cream (Frozen & UHT stable), fruit fillings, Microwaveable soups, Ready to cook flavored rice, Meat and Meat analogues, Mayonnaise



Bakery (biscuits, cookies, cakes, Bread), gluten free, sugar free diabetic friendly high protein and high fibre biscuits and Nutrition Bars, tortilla, Extruded snacks; high protein rice crisps

Consulting Domains

Quality and Product Compliance

Extension of shelf life, troubleshooting & root cause analysis

Quality , regulatory & auditing: HACCP, VACCP, TACCP, FSMS, FSSC 22000 V5

Technology Transfers & Integration into specific market

Assessment of industries for mergers and acquisition

Market research & Intellectual property creation

Technical writing & Documentation

Bridge gap between academia & industry by conducting webinars and other publications

Contact info

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