



Farideh Talebian

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Principal Expert
in
Food QC
Standardization
International Trade

SUMMARY

Farideh is a Principal Expert with more than 24 years' experience in the Standardization, Food Science & Technology.

She is highly experienced in:

- Saffron
- Codification of International/National standards (especially Spices)
- Food industry QC
- Quality control management
- Managing the wastage in food industry
- Planning the new products
- International Trade

Farideh has a proven ability to deliver under tight time frames across disparate team whilst managing and leading a team of his press.

QUALIFICATION

Agriculture Engineering –Food science and Technology (*B.Sc.*)

Ferdowsi University of Mashhad, IRAN-1996

ACHIEVEMENTS

- Registered Invention of Water Circulation Equipment in Laboratory Condensers
Awarded as the best project and invention in the KHORASAN STATE

- Secretary of ISO SPICES Technical Committee (ISO TC34/SC7) in IRAN

Participating in International ISO meeting:

Hungry 2005 , France 2007, Spain 2008, Iran 2010

Reviewing the **SAFFRON** international standard ISO 3632-1 &2 as the project leader

Codifying the New Work Item Proposal (NWIP) OF International standards

- Launching the **SAFFRON** informative website: www.infosaffron.com

EXPERIENCE

Oct 2017-Present

**Corporate manager-IRAN ASEAN Business Council (IABC)
Kuala Lumpur-Malaysia**

- ✓ Act as the point of contact for local and international clients
- ✓ Connection with Organizations/ Associations to facilitate bilateral trade
- ✓ Promoting new trade platform among target market
- ✓ Explore trade opportunities & Developing trade network
- ✓ Strengthen the relationship with chamber of commences in ASEAN region
- ✓ Connection with universities and scientific associations to exchange information and starting new projects
- ✓ Business matching

Mar 2001-Mar2014

**Principal Expert of food science & technology and Standardization
Institute of standard and industrial research of IRAN, Mashhad**

- ✓ Head of Secretariate of ISO spices and condiments Technical Committee (ISO TC34/SC7) in IRAN including:
 - Participating in International ISO meeting of spices and condiments.
 - Reviewing the international ISO standard of Saffron Specification and Test methods ISO 3632-1 &2 as the project leader
 - Reviewing the International standards of spices and condiments
 - Codifying the New Work Item Proposal (NWIP) OF International standards of Dried Dill and Dried Parsley.
- ✓ Head of Food QC Laboratory of IRAN Standard Institute
- ✓ Head of QC Laboratories of IRAN Standard Institute
- ✓ Head of Inspection Department of IRAN Standard Institute
- ✓ Surveying the food manufacturers to control the laboratory equipment and test methods, Good Manufactured Processing (GMP) and HACCP.
- ✓ Controlling the surveillances reports of agricultural engineers of farms for harvest with controlled pesticides remains.
- ✓ Teaching the quality control tests to quality control managers.
- ✓ Codifying and reviewing national standards.
- ✓ Codifying the Industrial standard for Maximum Limit of Pesticides in Saffron
- ✓ Doing Quality Control Tests on food and beverage

Aug 1996-Mar2001

**Quality Control Manager
IRAN MANA Company, Mashhad-IRAN**

- ✓ Quality control tests of the Raw materials and final product
- ✓ Perform and Control the GMP& HACCP
- ✓ Improve the quality and quantity of production

