

Farideh Talebian

DOB: 17.05.1973 Nationality: Iranian

+6011139584378(Malaysia) Ftalebian2005@yahoo.com



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-Mar 2014

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-Mar 2001

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

- ✓ Wastage management
- ✓ Planning the new productions

AWARDS

- citation for Invention *Water Circulation Equipment in Laboratory Condensers*
- citation from CEO of Institute of standard and industrial research of IRAN for holding the International ISO meeting of spices and condiments in Iran
- citation as the Rank1 quality control manager
- citation as the best employee for 3 years
- citation as the most active expert
- citation from CEO of Khorasan Razavi Institute of standard and industrial research of IRAN for holding the Research Exhibition.
- citation for managing the food laboratory of Khorasan Razavi Institute of standard and industrial research of IRAN

SPECIFIC TECHNICAL EXPERTISE/SPECIALIST COURSES

- Introduction to the documentation requirements of ISO9001:2000 standard
- Assessment & evaluation of quality system to confirm the requirements of BS EN ISO 9000& BS7229/ISO10011
- Enhanced participation in international standardization
- GMP
- The Requirements of ISO 22000
- CHROMATOGRAPHY
- Quality Control of edible oils in food Industry
- Safety in laboratories
- The Requirements of ISO 17025
- Principals of Calibration
- Business in Malaysia