

KAMESH PERI

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WORK EXPERIENCE

SENIOR TECHNICIAN GENETICS

DSM BV., Delft, The Netherlands (Feb, 2019 - May, 2020)

- Execution of genetic engineering workflow on high-throughput liquid handling robots - TECAN & ECHO.
- Work on projects focused on the production of aromatic compounds and steviol glycosides from yeast hosts.
- Experience in strain engineering techniques starting from building gene constructs and cassettes for pathway construction with transformation in different yeast hosts.
- Worked on performing growth experiments - analyse different media compositions to improve product yields in screening experiments.

SENIOR TECHNICIAN ANALYTICAL BIOCHEMISTRY

DSM BV., Delft, The Netherlands (Nov, 2015 - Jan, 2019)

- Develop, Validate and Transfer enzyme activity assays to QC labs. Provide support to QC labs by providing training, production support and service requests.
- Design and execute enzyme characterization experiments and correlate with enzyme performance in different applications such as dairy, fats & lipids and brewing enzymes.
- Analyse side active enzymes to determine product specifications, for regulatory purposes and IP documentation.
- Support dairy application team with lactase measuring device Biomilk 300 by providing analytical data and product demonstrations to customers.
- Prepare work plans with detailed planning and cost analysis in discussion with responsible scientist.
- Work in close collaboration with MS, Fermentation and DSP departments on different projects, promoting exchange of knowledge about sample pre-treatments and process conditions.

EDUCATION

MASTER OF SCIENCE FOOD TECHNOLOGY

Wageningen University, The Netherlands (2013 - 2015)

- Two years course covering various aspects of food science such as Food Microbiology, Food Process Engineering, Food Chemistry and Food Fermentation aimed at improving the quality of food products and processes.
- **THESIS:** Food Microbiology department in assessing flavor compounds in relation to Lactic Acid Bacteria lineage population changes during cheese ripening.
- **INTERNSHIP:** Performed at the European R&D Center of Cargill.Inc in Belgium on improving enzyme yields by classical strain mutagenesis and further screening by improving fermentation conditions.

BACHELOR OF ENGINEERING BIOTECHNOLOGY

Sir. M. Visvesvaraya Institute of Technology (2008-2012)

- Bachelor's degree in Engineering (Biotechnology), First Class with Distinction. Courses covering all aspects of biotechnology, starting from genetics, immunology, cell biology to process related courses such as downstream processing.

PROJECTS AND PUBLICATION

COURSES

- Following course on Udemy online platform on data visualization using PYTHON software.
- Completed a course on Genetics on EDX platform

PROJECTS

- Volunteer for Partner's in Food Solutions in a product development project with a company based in Malawi in a team with scientists and application experts from DSM and General Mills located across the globe.
- Examined "The effect of enzymatic wort modification on fermentation outcome by the action of yeasts" by studying the consumption of sugars and aroma profile produced by different yeast strains.
- Enzymology project aimed to determine the production of HFCS using amylases from barley and sorghum.

PUBLICATION

- Churakova, E., Peri, K., Vis, J. S., Smith, D. W., Beam, J. M., Vijverberg, M. P., ... & Winter, R. T. (2019). Accurate analysis of residual lactose in low-lactose milk: comparing a variety of analytical techniques. International Dairy Journal.

SKILLS

INTERPERSONAL SKILLS

- Part of Young DSM which organizes events such as cross company events addressing UN SDGs, Career management events and networking sessions.

LABORATORY SKILLS

- Tecan 200/Tecan Touch - User interface & Scripting protocols, ECHO liquid handler, Hamilton Microlab Star.
- Bacterial plasmid DNA isolation kits, mutagenesis experiments, Electrophoresis and PCR, E.Coli and Yeast transformation.
- Develop Enzyme activity assays, HPLC, Enzyme recovery from biomass, Enzyme characterization, enzyme stability studies.

COMPUTER SKILLS

- Microsoft Office, Design Expert (DoE), TIBCO Spotfire, Enzyme Viewer, Labvantage Solutions, Python (beginner), Geneious (Beginner)

LANGUAGES

- English (fluent), Dutch (intermediate), Hindi (fluent), Telugu (Native)