

SHUBHAM CHANDRA
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Over 18 years' experience with helping clients leverage technology to gain competitive advantage through product development, technology evaluation, and market assessment. We work with fresh fruits and vegetables shelf life extensions, handling and storage protocols, consumer products, HVAC equipment, design, fabrication and testing of refrigerated containers, and test and evaluation of ethylene control devices.

Specialties: Agro Technology based Consulting Services (Modified Atmosphere Packaging Systems (MAPS) using patented CA Films™, Shelf Life, Vase Life Testing & Extensions of Fresh Fruits & Vegetables (FFV), Storage Protocols for FFV, MAPS Package Design, Test & Evaluation of Ethylene Control Devices)

Product Development based Technical Consulting Services (3D Modeling, & Simulation, Finite Element Analysis)
Refrigeration based Consulting Service

Experience

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| 2016- | AGRIBUSINESS ACADEMY
Director & Angel Investor | Milford, MA |
| | Agribusiness Academy is committed to being the knowledge partner of choice for organizations globally in the Food & Agribusiness space. Our vision is to democratize knowledge and expertise in the sector, supporting innovation demand, with an approach built on affordability, availability, and accessibility. | |
| 2014- | INFINIBOX, LLC
Owner | Westborough, MA |
| 2013- | FRESHLIFE, INDIA
Managing Director | Jaipur, India |
| 2006- | CHANDRA ASSOCIATES
President and Owner | Milford, MA |
| | <ul style="list-style-type: none">• Managed research - oriented engineering consultancy start-up through product design and development; oversaw multiple defense services initiatives of preservation of produce, refrigeration and combat field feeding• Directly responsible for \$1.14M funding from the Rapid Technology Transition/ Office of Naval Research to provide commercial technologies for the extended preservation of highly perishable, produce aboard U.S. Navy vessels which will subsequently save the Navy a minimum of \$10.6M between FY07 and FY16 | |
| 2002-2006 | ICF CONSULTING INC
<i>Project Manager</i> | Lexington, MA |
| | <ul style="list-style-type: none">• Orchestrated product design, testing, and production of several Department of Defense refrigeration programs including US AF Advanced Design Refrigerator 300 & 1200, US MC 8 X 8 X 10 Container and US Navy Shipboard Modular Refrigerator• Provided a road map for the integration of technologies into Food Service Equipment concepts• Co-invented the “Stove Apparatus”, which is patent pending at the USPTO• Presented, “Shelf Life Extension of Fresh Fruits & Vegetables using MAP”, at the 1st Edition of Post-Harvest - International summit on Logistics, Packaging & Marketing of Fresh Produce | |

2000-2002 **ARTHUR D LITTLE** **Cambridge, MA**
Senior Mechanical Engineer

- Responsible for developing detailed performance specifications for solicitation, providing detailed cost estimates, determining required resources, assessing small business capabilities and estimating time required for critical program events in support of R&D contracts
- Proposed initiatives for new programs to advance technology and provide significant cost savings
- Provided guidance and devised trouble shooting procedures for current fielded military assets

Education

1998-2000 **NORTHEASTERN UNIVERSITY** **Boston, MA**
• Master of Science, Mechanical Engineering

1994-1998 **NAGPUR UNIVERSITY** **Nagpur, INDIA**
• Bachelor of Engineering, Mechanical Engineering

Patents

Patent title: “Stove apparatus”, US Patent # 7380548
Patent title: “Permeable non-woven fabric based packaging”, US Patent # 7772139
Patent title: “Permeable non-woven fabric based packaging for extending shelf/vase life of cut flowers”, US Patent # 8,372,783
Patent title: “Shelf Life Extending Container”, US Patent # 8,367,567
Patent title: “Breathable Container for fruits and Vegetables”, US Patent # 9688464B2
Patent title: “Breathable Container for fruits and Vegetables”, AUS Patent # 2013368342