

MEHANAS M N

Biotechnologist

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Ernakulam



EDUCATION

High School

S. N. V. Sanskrit Higher Secondary School

04/2016

Bio maths

S. N. V. Sanskrit Higher Secondary School

03/2018

BS Biotechnology

Al Ameen College, Aluva

06/2018 - 04/2021

Pursuing MS biotechnology

Mar Athanasius college, Kothamangalam

08/2021

SUMMARY

I'm Biotechnologist possessing in-depth knowledge of biology, biochemistry and molecular biology. Looking for an opportunity to utilize my acquired skills and training to help the company and my future peers grow. I want my efforts to make a considerable difference to the company and help in their consequent success.

SKILLS

Microsoft Word

Molecular Biology

Cell biology

Biochemistry

Microbiology

Pharmaceutical quality control

Research

Cinical research

Quality assurance

LANGUAGES

English

Advanced



Hindi

Advanced



Malayam

Proficient



TRAINING / COURSES

Forensic science

Genetic engineering using crispr technology

Recombinat dna technology ang genetic engineering

Pharmaceutical quality control and assurance

PROJECTS

INVITRO ANTIBACTERIAL AND ANDIOXIDANT STUDY OF LAC FROM LACCIFER LACCA AND ITS BIOACTIVE COMPOUND AND FUNCRIONAL GROUP ANALYSIS

📅 11/2020 - 01/2021 📍 Location

"The study on lac extract from Laccifer lacca revealed the presence of various bioactive compounds and functional groups. This suggests its potential use in medicine, although further research is needed. The extract also exhibited antibacterial and antioxidant activity, with ethanol being the most effective solvent for extraction. These findings highlight the possibility of developing medicines to treat infectious bacteria and cell damage caused by free radicals using lac extract. Overall, this study provides valuable insights into the medicinal properties of lac and its potential applications."

- What was a successful outcome of your work? (e.g. Raised \$3,000 for the charity)

"ISOLATION AND IDENTIFICATION OF GUT MICROBIOTA FROM GIFT TILAPIA (*Oreochromis niloticus*) AND ITS PROBIOTIC PROPERTIES; WITH SPECIAL EMPHASIS ON CELLULASE PRODUCTION"

📅 04/2023 - 06/2023 📍 Location

"In the study titled 'Isolation and Identification of Gut Microbiota from Gift Tilapia (*Oreochromis niloticus*) and Its Probiotic Properties; with Special Emphasis on Cellulase Production', researchers focused on exploring the gut microbiota of Gift Tilapia and its potential probiotic properties. Specifically, they investigated the production of cellulase, an enzyme involved in the breakdown of cellulose. This research contributes to our understanding of the microbial communities in the gut of Gift Tilapia and their potential applications in probiotics.

- What was a successful outcome of your work? (e.g. Raised \$3,000 for the charity)