PERFECT DAY

Shayri RoyChoudhury

Chief Business Operations Officer

Shayri RoyChoudhury serves as Chief Business Operations Officer at Perfect Day, the global precision fermentation leader on a mission to create a kinder, greener tomorrow through the harmony of nature and science. She leads all facets of business operations, focusing on efficiency, process optimization, and goal alignment. Shayri is responsible for Perfect Day's strategic planning and operational excellence, financial management, facility development, global infrastructure, cross-functional collaboration and risk management leading and mentoring the teams that execute on these strategic initiatives. Additionally, she serves as the liaison between the executive leadership team and the Board of Directors.

Shayri has brought her expertise as a skilled financial analyst and strategic planner to Perfect Day, including over a decade of experience creating the future of health, wellness, and nutrition by developing and implementing operational and manufacturing excellence and driving engineering breakthroughs. Shayri has worked for leading biotechnology and pharma companies on engineering, manufacturing and operational projects, including yeast and bacterial fermentation, algal biomass processing, nutrient creation, and new product development.

Shayri was the first member of Perfect Day's process engineering team before taking on her leadership role and building the Business Operations team. Prior to this, she worked as Manufacturing Operations Manager for Evolva SA, a global biotechnology company using technologies including fermentation to create health, wellbeing, and sensory enjoyment products. While there, she led manufacturing and supply chain operations for Evolva globally and was responsible for the launch of one of Evolva's first health nutrient and API products.

Shayri earned her Master's in Chemical Engineering from the University of Massachusetts Lowell. Along with the rest of the Perfect Day team, she is passionate about using precision fermentation to make systemic change with partners around the world, for a more equitable and sustainable future.