Perumal Gandhi is a co-founder of Perfect Day, a consumer biology company on a mission to create a kinder, greener tomorrow by developing new ways to make the foods you love today — starting in the dairy aisle. Perumal, alongside co-founder and CEO Ryan Pandya, leads a diverse team of scientists, engineers, chefs, food developers, and storytellers who are working in harmony to make their dream of animal-free dairy a reality.

Perumal’s desire to change the way we eat was seeded in a childhood decision to become a vegetarian due to environmental and animal welfare concerns. After some soul searching, he eventually transitioned to a vegan diet in order to make an even greater impact on the world. He found himself challenged by the transition, missing cheese and dairy products. Thanks to a coincidental twist of fate, Perumal was connected with fellow dairy lover and aspiring vegan, Ryan Pandya. The duo put their combined engineering backgrounds to work, embarking on a journey to discover how to create dairy using well-known fermentation techniques. Together, Ryan and Perumal set out to create a company to revolutionize the dairy industry and, in 2014, Perfect Day was born.

Perumal received his graduate degree in Biomedical Engineering at SUNY Stony Brook where he worked in the Rubinstein Lab to develop functional tissue engineering scaffolds for the medical industry. Prior to that, he studied in India, and worked as a research assistant for the Shrivastava Lab at IIT Bombay.

Perfect Day is currently pioneering a new category in the dairy market by using fermentation to create proprietary “flora-made” dairy protein, without a single cow. Named one of Forbes’ 30 Under 30 in 2019, Perumal is pursuing his passion for helping as many animals as possible while making delicious food that does less damage to our planet.