



Position Title: Food Scientist

Department: Research and Development

Reports to: R&D Director

Number of Direct Reports: None

Travel: 10-20%

Key Responsibilities:

The food scientist position owns the product development process from concept to commercialization.

- Create formulations and bench top samples for Sale's and Customer evaluation within agreed upon time frame.
- Scale up formulations to a production environment.
- Develop technical specifications and process specifications as projects move toward commercialization.
- Conduct research for quality improvements of existing products and the development of new products.
- Document all research in lab notebooks.
- Procure technical documentation for new raw materials.
- Communicate with Sale's, Customers, Operations, and Quality Assurance directly regarding project activities, design, specifications and manufacturing issues.
- Assist with internal and external technical issues.
- Prepare and present technical presentations at Customer visits.

In this fast paced environment, efficient time management and ability to multi-task is essential to perform the above responsibilities in a timely manner. This position requires time in a lab environment following all GMP's.

Qualifications:

Academic: Minimum Bachelor of Science in Food Science or Chemical Engineering

Work Experience: Minimum 5 years product development experience in the Food Industry. Confectionery formulation and application experience is preferred.

Communication Skills: Strong Verbal, Written, and Interpersonal. Comfort with public speaking is a plus.

Computer Skills: Proficient in MS Outlook, Word, Excel, Powerpoint. Training will be provided on R&D specific computer programs and databases.

Physical Demands: May be required to lift up to 50 lbs when doing lab or scale-up development.