



## **Product Scientist - 5033**

The Scientist position is responsible for providing analytical support to confectionery product development using techniques such as chromatography, spectroscopy, and wet chemical methods. The major analytical techniques utilized will include GC, HPLC, acid/base titrations, total reducing sugar titrations, and Karl Fischer moisture titrations. Also, the position is responsible for determining the levels of active ingredients, flavor materials, intense sweeteners, sugars, polyols, and acids. In addition, it provides analytical data for new product prototypes, competitive products, and product stability studies. Lastly, this position will coordinate and review work sent to third party labs and maintain documentations.

### **Responsibilities**

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### **Requirements**

2 years of experience in product development/food systems. Must have demonstrated project management skills, strong verbal and written communications skills, and the ability to work in a team environment. Bachelors or Masters in Food Science.

**To apply please visit:**

[https://dpsg.hua.hrsmart.com/ats/js\\_job\\_details.php?reqid=5033](https://dpsg.hua.hrsmart.com/ats/js_job_details.php?reqid=5033)