

Thiel Cheese and Ingredients, Hilbert, Wisconsin

Position: R&D Cheese Technologist

Job Responsibilities:

1. Product Formulation...development of new process cheese-based formulas
2. New Product Development...development of new cheese products and ingredient systems
3. Product Analytical Assays
4. Competitive Product Sample Matching
5. Technical Service...representing Thiel with existing and new customers
6. Sensory Testing & Analysis
7. Product Functionality testing

Degree Required: May 2008 Bachelors or Masters graduate in Food/Dairy Science, Food Chemistry or a related field

Other Related and Desirable Experience:

1. Cheese making
2. Sensory analysis
3. Dairy Products Judging Team
4. Member, Food Science Club
5. IFT, UW College Chapter Member

About Thiel: Thiel Cheese and Ingredients is a custom formulator and manufacturer of process cheese-based ingredients solutions for the food processor and food service market places. Our customers represent many of Fortune Magazine's top 100 food companies. The company is located in Hilbert, Wisconsin—10 miles east of Appleton.

Thiel is looking to expand its current R&D team to continue growing our business and better serve our customers. Thiel is known for its custom formulation expertise and its total customer service orientation. The position reports into the Manager of R&D.

We are looking for an individual passionate about cheese and food science to fill this position.

Thiel Cheese & Ingredients..... **" Cheese-Based Ingredient Solutions that Work "**

Visit our Website at: www.thielcheese.com