

The R & D Food Technologist participates in all functions of research and development including, but not limited to, formulation development, raw material evaluation, and technical troubleshooting, to meet company standards for product quality, production efficiency, and profitability by performing these duties in a timely manner.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Researches and develops working formulations for powder products according to manufacturing capabilities. Formulation requirements include new, existing, and products needing improvement
- Supports manufacturing by providing technical troubleshooting in all situations where corrective action is required to increase efficiencies, rectifies production deviations, resolves quality problems, and works out production difficulties.
- Works directly with Purchasing, Quality Assurance, and Quality Control by evaluating new ingredients, ingredients out of specification, and alternate vendor ingredients
- Organizes resources in completing projects based on the priorities of meeting profitability objectives, company deadlines, operating budget responsibilities, and research and development departmental goals.
- Obtains information related to research and development including raw material characteristics, processing techniques, environmental conditions, packaging requirements and production efficiencies
- Identifies and documents critical parameters pertaining to approved formulas in order reproduce results on a full-scale production basis.
- Communicates formula requirements and offers assistance to other departments including manufacturing, purchasing, receiving, order fulfillment, quality assurance, quality control, marketing, sales, engineering and accounting.
- Implements changes to products or processing as needed to maximize efficiency, efficacy and accuracy of new product introductions and existing products.
- Reviews manufacturing processes, determining where improvements could be implemented in terms of product quality to contribute towards the success of the company.
- Ensure that projects are delivered with the highest quality to the business on agreed timelines and within budget and are communicated with senior leadership and other stakeholders.
- Product development and working with flavors highly preferred.
- Follow and ensure compliance to quality system and cGMP programs.
- Creates formulas that meet the customer's needs and wants. Collaborate with various departments, including Sales, Purchasing, Quality Assurance, Lab Services, Production, and Formulations, to create a final product that satisfies the customer.
- Consult with customers or their sales/account manager regarding parameters and goals of the project. Adjust ingredients, taste, and nutrition based on customer feedback.
- Keeps laboratory notebook up to date and writes down comments and changes based on feedback.
- Maintains general organization and efficiency.
- Create supplement and nutrition facts panels and other nutritional breakdowns on new and current formulas. Check individual ingredients to verify the customer can make certain claims such as gluten free, non-GMO, vegan, Halal, etc. Ensure sure labels meet

DHEA and NLEA standards. Stay up to date on FDA guidelines. Approve customer's label proofs as needed.

- Assist Quality Assurance and Lab Services in taste testing for new products, products in testing, and expired flavors. Review batch records when an issue exists and recalculate batches for production modifications.
- Work with vendors to acquire proper and thorough documentation for current and new ingredients. Research vendors providing best tasting, highest quality, best functioning, and best valued ingredients, choosing those appropriate for the customer's formula.
- Conducts research on ingredients and products as requested. Continue to research the food and supplement industry for new trends, new ingredients, processes for working with challenging ingredients, new regulations, labeling, new testing for allergens, etc.
- Maintains general organization, cleanliness and inventory of R&D laboratory by organizing materials and ingredients and maintaining related internal spreadsheets.
- 1-5 years' experience in product development of consumer-packaged goods, retail or foodservice industry highly desirable.

Knowledge/Skills/Abilities:

- Ideal candidate will have a broad range of experience in various categories of the food industry and a strong foundation in the core fundamentals of food science and flavor
- Strong passion for food or supplements and the drive to develop this passion throughout the organization
- Strong sensory evaluation and analysis skills
- Excellent knowledge of HACCP and its application in food industry
- Strategic decision-making approach to business interests
- High collaboration and project management skills to work across a broad business base. Ability to influence and translate technical information in a non-technical way to all levels in an organization. Strong judgement and decision-making skills.
- Highly organized with a strong focus on detail and accuracy. Able to thrive in a complex, high demand, evolving environment, requiring quick responsiveness. Must be able to handle multiple priorities while maintaining focus on the bottom line.
- Must demonstrate a high degree of written and verbal skills and have excellent organization and presentation skills
- Must be able to work effectively as an individual with minimal supervision or as a team member as required
- Must possess strong proficiency in Microsoft Word, Excel, PowerPoint, OneNote, OneDrive, and Outlook.