R&D Food Scientist
SUMMARY: Provides effective and functional technical leadership for customized formulations, product innovations, and product optimization projects. Leads product and process development from ideation/pre-formulation through commercialization. Leverages technical insights and product development skills to develop and commercialize new products for current and potential customers. Utilizes standard best practices and procedures in conjunction with hands on formulating, scale up and commercialization support. Close partnership with Sales, customers, and cross-functional departments to accomplish company and personal goals.

DUTIES:
The following reflects management's definition of essential functions for this job but does not restrict the tasks that may be assigned. Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Leverages technical insights and product development skills to develop and commercialize new products for current and potential customers.
- Provides leadership to champion new innovative ideas and transform into presentable and commercializable concepts and prototypes.
- Provides product and process expertise to assigned accounts.
- Ability to clearly present and articulate product ideas and innovations to new and current customers.
- Ability to identify, capture and commercialize new product development opportunities using customer/marketing insights and existing/new technologies.
- Ability to identify and qualify new equipment and/or processes for new product commercialization.
- Ability to run and monitor lab bench-top and manufacturing scale-up batches. Provides technical and scientific input, support and assistance to other technical disciplines.
- Ability to create and update R&D MMR folders (Master Manufacturing Records) in an accurate and timely manner to support new and existing product commercialization opportunities.
- Ability to create and submit product commercialization support documentation (finished product specifications, raw material specifications, label review).
- Prepares shelf-life testing samples as well as prototype customer samples. Prepares and reviews shelf-life testing protocols. Monitors, evaluates, and summarizes the results of shelf-life testing.
- Supports Protein Research's Kosher, CCOF (Organic), GFCO, and other certifications.
- Supports Protein Research's production team with any product issues to determine ways to improve formulation to optimize production processing.

- Partners with local Packaging companies to leverage vendor and network contacts to identify and recommend preferred packaging options for new product opportunities in the Protein Research facility.
- Supports the R&D team through the identification and sourcing of new, and novel ingredients.
- Gains full command of internal formulation system for development and commercialization.
- Develops a network of outside contacts such as customers, vendors, consultants and educators.
- Performs other related duties as assigned.

RESPONSIBILITIES:
- The individual (s) is responsible for complying with all rules and regulations in the Employee Handbook and the Safety Manual (IIPP).
- The individual (s) is responsible for completing all the above duties as required within the required time frame.
- The individual (s) must follow all SOPs, GMPs, Safety Rules and other State and Federal Health Guidelines as required by Protein Research.
- The individual (s) must comply with all Plant, State and Federal OSHA, EPA, FDA, HACCP, NSF, and SQF regulations.
- It is the responsibility of the individuals to communicate with his or her supervisor when and as necessary to complete their jobs as required.

QUALIFICATIONS:

- Bachelor of Science in Food Science, Biology, Chemistry or equivalent.
- Familiarity with sports nutrition and nutraceutical product development ideal.
- Experienced working with flavor systems and sensory evaluation techniques.
- Strong formulation skills. Firm understanding of ingredient functionality and nutrition.
- A sound foundation in Food Science and Chemistry.
- Nutritional Facts and Supplement Facts Regulatory knowledge a plus
- Strong communication skills, both written and verbal.
- Experience conducting plant trials/process validation testing.
- Familiarity of product shelf-life testing techniques and procedures a plus.
- Strong organizational, problem solving, and analytical skills
- Ability to manage priorities and meet deadlines
- Acute attention to detail
- Proficient with Microsoft Word, PowerPoint, Excel, MS Teams, Outlook, ERP software and Product Development software (ESHA Genesis)
- Working knowledge of statistical analysis of data, laboratory instrumentation, troubleshooting, and laboratory analysis
- Ability to read, analyze and interpret technical procedures

PHYSICAL REQUIREMENTS:

While performing the duties of this job, the employee is frequently required to do the following:

- Coordinate multiple tasks simultaneously.
- Collect, interpret, and/or analyze complex data and information.
- Utilize visual acuity to operate equipment, read technical information, and/or use a keyboard.
- Sit on an office chair for long periods of time.
- Stand and walk to and from lab.
- Reach, twist, kneel, squat body to file and reach office equipment on your desk and to filing cabinets.
- Use hands and fingers to control equipment for forms of communication. (i.e. phone, email, fax, etc.) by grasping, reaching, and using finger dexterity.
- Occasionally lift up to 25 lbs.

WORK ENVIRONMENT:

- Majority of work is done in an office and lab environment, at times, work is required to be in the production areas where temperatures are cool/hot and noise levels can be moderate to high.
- This position may be required to wear common protective and/or safety gear, i.e. gloves, face mask, hairnet, uniform, etc.
- This position may be exposed to small particles, odors, and allergens.

FOR INFO PLEASE EMAIL:

Jessica Sorto,
R&D Food Scientist
jsorto@proteinresearch.com