

R&D Food Scientist

EMPWR

The R&D Food Scientist will support the commitment and continual innovation to our customers.

- Perform new product research from concept to formulation, ingredient sourcing, through to commercialization.
- Organize and manage multiple projects while meeting deadlines and communicating status.
- Have a strong sense of purpose, works well with minimal supervision and is assertive in the pursuit of quality and accuracy.
- Optimize current products for run ability.
- Identify and implement cost savings initiatives.
- Perform and manage sensory evaluations on current products.
- Problem solve production or finished product issues.
- Provide technical support for Sales, Quality Assurance and Production.
- Keep current with government regulations concerning ingredients and food labeling.
- Develop and update accurate label information.
- Assist in procurement of new ingredients.
- Update ingredient documentation as required.
- All other duties as assigned.

Requirements

- BS in Food Science or related field of study plus 2-3 years' experience. Must have good computer skills including Microsoft Office.
- Working knowledge of Genesis R&D SQL software a plus.
- Working knowledge of food ingredients, interactions and nutritional levels.
- Working knowledge of product labeling.
- Regulatory compliance experience or knowledge.
- Excellent written and oral communication skills.
- Excellent attention to detail.
- Ability to follow established procedures.
- Ability to work effectively on a team.
- Ability to successfully manage multiple projects simultaneously.
- Excellent problem solving, time management and acute sensory skills.

Physical Requirements

- Ability to work in an office environment and food laboratory with exposure to major allergens.
- Frequently required to talk, hear and communicate with others in English.
- Ability to sit and perform work on a computer or at a desk.
- Use hands to finger, handle or feel; and reach with hands and arms.
- Ability to sit, stand and/or walk for extended periods of time (up to 10 hours).
- Ability to use hands to digitally manipulate laboratory and office equipment, as well as handle food products.
- Ability to occasionally climb or balance; stoop, kneel, crouch, or crawl and talk or hear.
- Ability to regularly lift and /or move up to 10 pounds and occasionally lift and/or move up to 50 pounds.
- Ability to distinguish shades of color to identify abnormalities and/or defects in food products.
- Ability to taste, feel and describe sensory aspects of food products.

https://www.empwrnutrition.com/