

# EMPWR – Senior R&D Food Scientist

**YOUR  
CAREER**

We are seeking a highly skilled and innovative **Senior Food Scientist** to join our R&D team. The Senior R&D Food Scientist will be responsible for developing innovative new products and enhancing existing ones to meet the needs of our customers and consumers. This role includes leading product commercialization efforts and driving cost-saving initiatives. The scientist will collaborate closely with cross-functional teams, customers, and global R&D colleagues across EMPWR to ensure timely and successful project delivery. The ideal candidate will have a strong background in food science, product development, and commercialization, with a passion for innovation and collaboration.

- **Product Development:**

- Lead the creation of new food products from concept to commercialization.
- Improve existing products for taste, texture, nutrition, shelf life, and cost efficiency.
- Conduct ingredient research and formulation trials.
- Provide technical support for Sales, Quality Assurance and Production.
- Keep current with government regulations concerning ingredients and food labeling
- Support Operations teams with technical issues and problem solve as needed

- **Project Management:**

- Manage multiple R&D projects simultaneously, ensuring timely delivery and alignment with strategic goals.
- Collaborate with cross-functional teams including Marketing, Quality, Operations, and Supply Chain.

- **Customer & Consumer Focus:**

- Work directly with customers to understand their needs and translate them into product solutions.
- Stay informed on consumer trends, market insights, and emerging technologies.

- **Technical Expertise:**

- Apply scientific principles to solve formulation challenges and optimize processes.
- Ensure compliance with food safety regulations and company standards.

- **Global Collaboration:**

- Partner with global R&D teams to share knowledge, align on best practices, and drive innovation across markets.

**Qualifications:**

- Bachelor's or Master's degree in Food Science, Food Technology, or related field.
- 5+ years of experience in food product development in R&D.
- Strong understanding of food ingredients, processing technologies, and regulatory requirements.

- Experience in commercialization of new products and start-ups.
- Proven track record of innovation and consumer testing methods.
- Knowledge of cost optimization process and best practices
- Excellent problem-solving, communication, and project management skills.
- Ability to work independently and collaboratively in a fast-paced environment.
- Excellent written and oral communication skills.
- Knowledge of MS Office (Excel, PowerPoint, Outlook)

**Preferred Skills:**

- Experience with protein bars, snack bars, or confectionary food development.
- Familiarity with sensory evaluation and consumer testing methodologies.
- Knowledge of functional and nutritional properties of ingredients
- Working knowledge of Genesis R&D SQL software a plus.
- Regulatory compliance experience or knowledge.

**Physical Requirements**

- Ability to work in an office environment and food laboratory with exposure to major allergens.

<https://www.empwrnutrition.com/>