



PM BROTHERS INC

PM BROTHERS SEAFOOD INC.

R&D FOOD TECHNOLOGIST

Seniority Level: Associate

Industry: Food & Beverages, Food Production, Consumer Goods

Job Functions: Research, Analyst, Business Development

Salary: CA\$25 / hour

Language Requirement: English

Status: Full-time, Permanent

Work Hours: 30 hours / week

Location: 7-1350 Valmont Way, Richmond, British Columbia

NOC Code: 2211 Chemical Technologists and Technicians

PM Brothers Seafood Inc is a seafood company located in Richmond, British Columbia. Our company was formed with the mission of bringing the freshest, liveliest, and tastiest seafood to market.

We are a small company with global reach – with key partners in Asia and Europe. We are equally comfortable sourcing high-value, small volume hard-to-find products and moving multiple containers of frozen products.

Our next target is to dominate the local value-added seafood products market. We are foreseeing a huge market for items catering to the Asian population in BC. Hence, we are in search of a motivated, driven, and intelligent Food Technologist that has in depth knowledge of developing value-added food products and has a good working knowledge of the Asian taste profile.

The selected candidate will be closely working with the CEO to strategize, develop, formulate, and test possible value-added seafood products. Your primary responsibility is to deliver new products from concept to commercialization, on-time and meeting quality/cost expectations. This role is hands-on leading and managing product development projects and will require strong food product development experience.

Job Description

Primary Responsibilities

- Commercializing value-added seafood products from conceptualization stage.
- Product development leadership. Identifying, managing, and implementing ingredients, formulations, and strategizing for commercialization.
- Develop food products achieving the required taste profiles while maintaining ingredient functionality of the formulation within processing parameters.
- Design and execute experiments, analyze, and interpret data to make sound technical recommendations.
- Lead the on-floor test, trial, first production runs. Develop project plans, implement plan, monitor progress, collect results, create reports, write SOP/specification and lead communications to the CEO.
- Able to lead focus group discussions to identify the target consumers' preferences.
- Summarize, analyze, and provide insights and action plans to the CEO based on the focus group discussions.

Required Experience, Skills, & Abilities

- Minimum of 5 years Food NPD/R&D related work experience (e.g. value-added food, flavors, food manufacturing, etc.) with a minimum of Bachelor of Science Degree in Food Technology or similar field such as Chemistry, Chemical Technician, etc.
- Must have a good understanding and extensive experience in creating food products with an Asian taste profile.
- A background in sales is preferred given the involvement of the candidate up to commercialization, but this is not a requirement.
- Ability to stand for long periods of time, perform physical tasks and effectively work with laboratory tools.
- Must be proficient using Microsoft Office.
- Collaborative with strong interpersonal skills.

This role is a permanent, full-time position that includes a competitive salary and benefit program. Interested applicants should email their resume (CV) to pmbrothers.hr@gmail.com.

We would like to thank all applicants who express an interest working at PM Brothers Seafood Inc., however only those candidates selected for an interview will be contacted.