



Food Scientist / Product Developer (dry ingredient blends, dry seasonings)

This new, standalone position will report into management and be responsible for R&D and the lab for a Group of Companies, which include: an entrepreneurial, privately-held, BRC rated, mid-sized company, and a fast-growing company manufacturing better-for-you private label and branded products, with offices and factories in Toronto and Vaughan.

Customers span Canada and US food chain including foodservice, industrial food manufacturers of all types, retail, and wholesale channels. The successful candidate will work in collaboration with Marketing and Sales, and QA and production, toward new product development (NPD).

The selected Food Scientist / Product Developer will champion this new position and bring solid strengths in new product development strategy and product lifecycle management applying a solid basis of innovation, food science and culinary science knowledge, skills and new product development (NPD) experience toward designing and reformulating dry blended lines of food ingredients from concept to commercialization.

Responsibilities include:

- Sample development including formulations and reformulations using dry blending technology
- Project scoping, ingredient selection, experimental planning and execution, data analysis, documentation, shelf life and sensory evaluation and documentation and SOP preparation
- Flavour / formula development and sensory evaluation
- Lead in-house plant trials and 1st productions
- Prepare nutritional facts labels when applicable
- Work closely with Marketing and BD team for NPD driving new concepts to successful launches
- Provide technical assistance to the Sales team; prepare and present technical reports to management and customers
- Responsibility for Scientific Research and Development (SR&ED) documentation and reporting
- Work with QA Manager in identifying and implementing best practices to ensure adherence to the quality management system and manufacturing feasibility of each new product development
- Stay apprised of current food trends bringing creativity in blending ingredients and flavours

Qualifications:

- Bachelor of Science degree, Honours Food Science and Technology Chemistry or equivalent (i.e. Biotechnology, Biochemistry). Additional education in Business Administration / Culinary Science / Marketing, assets. Masters in Food Science an asset, but not required
- Minimum 5 years' industrial food industry experience including experience as an Associate Food Scientist / Food Scientist / Product Developer / R&D Technologist and Project Manager ideally from retail & snacks or protein segments
- Experience in regulatory compliance, quality assurance and sensory analysis

- Informed of current food trends and technologies and creativity in blending ingredients and flavours
- Ability to convey related SOPs, HACCP, GMPs for production
- In-depth understanding of Stage-Gate Innovation Process for product development
- Proven product management project experience
- Proven scientific, analytical, and R&D skills, including SR&ED reporting
- Experienced in new product development, handling ingredients and reagents, driving productivity, quality improvements, ingredient substitutions, etc.
- Ability to set up an R&D lab with opportunity to provide input regarding equipment commissioning
- Demonstrate a structured and scientifically sound approach to experimental design, R&D bench trials / pilot trials, execution and validation, including adherence to a quality management system
- Organized, with ability to constantly re-prioritize projects based on customer demands and the best interest of the business
- Ability to communicate with customers such as in gathering product concepts and presenting samples
- Strong communication and interpersonal skills that can be applied toward building internal relationships with Sales, Quality Assurance, Marketing and Management
- Provide technical assistance to the sales team and clients through preparation of technical reports and presentations to management and customers
- Driver's license and use of own vehicle to travel between offices/plants in Toronto and Vaughan and customers
- Ability to travel on occasion when in-person food industry conventions, expositions and trade shows resume

Single shift, BRC certified plant

8 a.m. to 5 p.m.,
Monday to Friday

Send resume in confidence to

Tamara Fontana, Recruitment Consultant and President at apply@searchtree.ca
and call her at 1-905-856-4143

SearchTree Recruitment is an independent recruitment consultancy located in Vaughan, ON providing permanent placement recruiting for companies in the North GTA and surrounding areas.