

Senior Applications Specialist / Senior Scientist (INF00001226)
St. Louis, MO

Solae, LLC is currently seeking a Senior Applications Specialist in St. Louis. Main job function is to provide technical service to DuPont Nutrition & Health customers in bars and confectionery category, as well as to develop novel applications using DuPont Nutrition & Health food ingredients. Employee will use his/her knowledge of food science to propose, prepare, conduct, direct, and analyze experiments for customer specific projects. He/she will also serve as an internal expert to lead applications development assessment of novel ingredient and technology innovations. Employee must communicate technical information effectively to all levels and functional areas both internally and externally.

Duties/Responsibilities: Develop technical solutions to customer-driven and marketing-driven nutrition bar and confectionery projects from bench-top to commercial scale levels. This requires being able to perform in laboratory, pilot plant, and plant processing environments across multiple nutrition bars and confectionery application platforms. Drive profitability and growth within customer interactions via active collaboration with Sales, Marketing, Product Line Management, and New Business Development. Develop new applications for existing and new markets leading to innovative product concepts and prototypes that can be used for internal and external customer demonstrations. Provide product development and ingredient functionality expertise for new product launches, product improvement, and product cost savings projects. Translate emerging ingredient science into impactful application and sensory technologies. Be a primary interface between Applications Development, Product Development, Discovery, and Analytical Science functions. Deliver technical presentations to both internal and external customers/contacts. Write comprehensive technical reports. Remain current with relevant food and bars/confectionery industry trends. Adhere to all safety and quality requirements and offer suggestions to enhance site safety.

Qualifications: Minimum of 8 years experience in R&D/Product Development/Technical Service with a strong background and focus on nutrition bars and confectionery applications. Prior working experience in bars and confectionery industries is preferred. Strong knowledge of food ingredient functionality and applications – Preferably in food proteins, hydrocolloids, emulsifiers, dietary fiber and probiotics B.S. (M.S. or PhD preferred) in Food Science or related field. Strong team player, communication, presentation and interpersonal skills. Travel: 25-40%

Applicants must apply online at www.pioneer.com/careers. Search for job INF00001226. EOE

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