

Job Description: R&D Food Scientist

Position Purpose:

The role supports the R&D Director and assists in product development and production scale up along with daily execution of R&D related lab activities. Evaluates current and alternative food ingredients, create product recipe and conduct sensory evaluation of new food products to ensure to meet customer needs and requirements. Responsible for managing and training of laboratory technician. Participates on cross functional teams to ensure effective resolution of technical issues and support product innovation. Provides periodical assistance to QA team.

Principal Accountabilities:

- 40% - Conducts product development of salad dressings, condiments, and beverages in the R&D lab.
- 25% - Conducts daily analytical testing of products to develop QC spec parameters and analyses micro-safety results of outside laboratory.
- 15% - Supports cross functional team and manage product cutting, sensory evaluation, and reformulation of current products. Agent for continuous improvement, drives results and assist in problem solving/root cause investigations of production problems.
- 15% - Trains new and current team members.
- 5% - Other duties as required.

Relocation assistance will not be provided.

External Job Qualifications:

Other Requirements:

While performing the duties of this job, the employee is occasionally required to stand, walk, sit, reach with hands and arms, climb stairs, balance, stoop, kneel, crouch, talk or hear. The employee must occasionally lift and/or move up to 30 pounds. Specific vision abilities required by the job include close vision, distance vision, color vision and depth perception. Performs computer keyboarding for data entry on a regular basis. While performing the duties of this job, the employee will have occasional exposure to weather conditions. Must be able to wear personal protective equipment- hard hat, eye protection, hearing protection, and steel toed boots. The noise level in the work environment is usually moderate.

- Must be able to lift 30 pounds on a regular basis and occasionally lift 50 pounds
- Must be able to walk, sit, or stand for extended periods
- Able to navigate safely in an industrial environment (e.g., ladders, stairs, stationary and moving industrial equipment).
- Must be able to work independently with minimal supervision.
- Ability to work 8 hour shifts and take calls after hours and during weekends.

Required:

- 4 year degree in Chemistry, Biology, Food Science, or applied science OR an AS degree and 2+ years of quality, R&D or manufacturing experience.
- Moderate to advanced computer skills (word processing, spreadsheets, and database navigation), knowledge of Sage and R&D Genesis programs are desirable, but not necessary.
- Basic to moderate knowledge of food regulations with specific emphasis on nutritional labeling, natural food ingredients, Hazard Analysis and Critical Control Point (HACCP) and Good Manufacturing Practices (GMPs).
- Demonstrated effective written and verbal communication skills.
- Demonstrated strong organizational skills and attention to detail.

- Ability to behave in accordance with Arcobasso Foods' values and ethics.
- Must be willing and able to take calls outside of regular working hours.

Preferred:

- 4 year degree in Chemistry, Biology, Food Science or applied science, and 3+ years of experience in food, beverage, or pharmaceutical business.
- Demonstrated Product Development Knowledge (2+ years of production or R&D/QC laboratory experience).
- Familiarity with laboratory procedures & equipment: pH-meter, Refractive Index, Brookfield viscosity, Colorimeters, and Sensory testing.
- Experience in applying project management skills.
- Moderate to advance scientific and food technology knowledge.
- Pilot plant equipment experience.

Location: United States>Missouri>Hazelwood

Job Category: Research & Development

If interested, please send your resume to **careers@arcobasso.com**