

Research Scientist - Texturants

ROLE DESCRIPTION

This ingredient developer will serve as a Research Scientist and key project leader in the ICD Texturants Product Development Group. The team is currently composed of a diverse group of experienced scientists with skills in materials science, chemistry, engineering, food science & sensory analysis.

RESPONSIBILITIES AND ACCOUNTABILITIES

This Research Scientist will be engaged in planning and executing laboratory work to design ingredients, supervision of technicians, and planning project resources. The Research Scientist will also be expected to engage with internal and external resources to advance technical product development through scale-up activities and to provide technical expertise to support existing business in relevant areas.

The Research Scientist will be engaged in planning and executing laboratory work to design ingredients, supervision & mentoring of junior scientists & technicians, and planning project resources. The Research Scientist will also be expected to engage with internal and external resources to advance technical product development through scale-up activities and to provide technical expertise to support existing business in relevant areas.

KEY RELATIONSHIPS

Reports to: Senior member of Texturants Product Development Group

Peers: Project leaders within New Product Development

Other key relationships: Marketing, regulatory, legal, engineering, etc.

POSITION REQUIREMENTS

The successful candidate will have a Ph.D. in Materials Science, Chemistry, Food Science, Chemical Engineering, or related disciplines and 0-3 years of industrial experience, or an MS degree with 3-6 years of industrial experience.

Research experience in carbohydrate chemistry or processing is required. Experience in any of the areas of ingredient design from the following list is also a desirable:

- Enzyme or chemical modification of food ingredients,
- Physical processing of food ingredients (spray drying, drum drying agglomeration, blending etc.),
- Natural products extraction, and separations technology as applied to product design,
- Physical characterization, OR
- Formulation of complex food ingredient systems.

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COMPETENCIES AND CHARACTERISTICS

- Drive – Need to be passionate about his/her work, with a high energy level, strong work ethic, and internal drive for organizational and individual success. Ability to energize others in a team setting important.
- Execution – Demonstrated ability to complete assignments, meeting quality- and time-oriented objectives. Requires strong skills in timeline development and management.
- Problem-Solving – Possesses excellent problem-solving skills and should be able to evaluate root causes, and take a systematic, structured view of projects/situations.
- Innovation - Demonstrated creativity, innovation, and ability to problem-solve.
- Team Work – Excellent team-work skills, including an ability to work with diverse teams of people with multiple perspectives and talents, capable of functioning as individual contributor or team leader.
- Communication – Excellent communication and listening skills: should be articulate, with the ability to make arguments in a compelling manner at all organizational levels.
- Customer-Orientation – Customer-centric in approach, be they internal or external customers. Ability to conduct voice-of-customer interviews with customers to elicit insight on product development needs and product requirements.
- Safety – An exhibited dedication to safety and commitment to making safety the number one priority.