

Job Title: R&D Formulator
Department: Research and Development
Reports to: R&D Manager
Work Hours: 7a.m.-4p.m.



Position Overview

The R&D Formulator will support the innovation and continual improvement to our customers

Responsibilities

- Perform new product research & development and facilitate product improvement projects.
- Use creativity and innovation to solve technical related problems.
- Communicate with vendors and clients on all technical related issues.
- Partner with customers to identify product formulation and application technical support
- Provide technical expertise and guidance to customers, sales and production.
- Have a strong sense of purpose, work will with minimal supervision and be assertive in the pursuit of quality and accuracy
- Support formulators in developing and optimizing products
- Assist formulators with new product research as assigned
- Responsible for scaling ingredients and inventory documentation as needed for laboratory samples
- Accurately and consistently measure formula ingredients, mix test samples, cut package and ship representative lab samples to clients
- Perform sensory evaluations on current products
- Effectively organize projects while meeting deadlines and communicating status
- All other duties as assigned

Requirements

- Bachelor's Degree in Food Science, Nutrition or closely related field with at least 3 or more years of Research and Development experience at a food processing company with a natural/organic nutrition focus.
- Must have good computer skills including MS Word, Excel and Genesis R&D SQL.
- Working knowledge of food ingredients, interactions and nutritional levels.
- Working knowledge of product labeling.
- Excellent written and oral communication skills.
- Ability to work effectively on a team.
- Strong problem solving, time management and acute sensory skills.

Physical Requirements

- Ability to work in an office environment and food laboratory with exposure to major allergens.
- Ability to sit, stand and/or walk for extended periods of time (up to 8 hours).
- Ability to use hands to digitally manipulate laboratory and office equipment, as well as handle food products.
- Ability to occasionally climb or balance; stoop, kneel, crouch, or crawl and talk or hear.

- Ability to regularly lift and /or move up to 10 pounds, and occasionally lift and/or move up to 50 pounds.
- Ability to use distance vision and have depth perception.
- Ability to distinguish shades of color to identify abnormalities and/or defects in food products.
- Ability to taste, feel and describe sensory aspects of food products.