
Vacancy

Position: Applications Scientist
Location: Singapore, Singapore
Reports To: ASPAC Research Manager
Compensation: TBD
Date Posted: July 5, 2017
Position Type: Full Time

Key Responsibilities may include:

- Formulate commercially-viable food and supplement applications including bars, beverages, bakery products, confectionary and related products, utilizing a variety of ingredients, including dairy and flax, with a solutions approach and building lower cost solutions.
- Respond quickly to customer requests for reformulations of existing and new products.
- Support new ingredient solutions with food and supplement formulations.
- Establish a strong working relationship with the Product Strategic Management and Sales teams within Glanbia that new products can be commercialized in a smooth, rapid manner.
- Analyze texture and flavour of developed prototypes – use texture analysis instrumentation with accompanying computer/software-based analysis and sensory evaluation for flavor profiles.
- Create great tasting food and supplement prototypes from poor flavoured ingredients (i.e. masking bitter, metallic, oxidized flavors).
- Formulate and produce new product prototypes (foods and supplements) that expand into areas that were previously not achievable – i.e. improved heat stability, pH stability, higher concentration of ingredients, improved texture and appearance.
- Operate pilot plant equipment including; bar plant, enrober, beverage plant, blender, UHT system etc.
- Develop nutrition labels and ingredient labels using Genesis Software that meet FDA and regional regulatory requirements.
- Order and stock supplies and ingredients for the applications lab.
- Plan and design robust experiments (experimental design) that can be statistically analyzed.
- Make technical presentations at conferences, meetings, trade shows, and customer visits
- Take food and supplement formulations from bench-top to pilot plant and finally to commercial scale.

Qualifications:

- Must possess a Bachelor's of Science degree (B.S.) or 5 years of related experience in the Food Science or a similar field.
- A Master's (M.S.) degree in Food Science or similar field would be preferred.
- Experience with formulating food products is preferred, particularly looking for protein bar and beverage experience, including successful development and commercialization of such products, with a strong understanding of proteins, sweeteners, fiber, starch, and stabilizer systems, and how ingredients interact with processing to form desirable texture and flavor in food applications.
- Proficient computer skills that allow analysis and interpretation of scientific data, graphics, statistical analysis and preparation of publication quality manuscripts.
- Must be able to travel globally.

Interested applicant, please send your CV to :
Yang, Crystal <cyang@glanbia.com>