

Firmenich is a leading international Company with headquarters in Geneva, Switzerland. Our reputation for excellence as a creator and manufacturer of specialty chemicals, flavors and perfumery products is recognized worldwide. From our award-winning fragrances to our irresistible candy ingredients, our teams have been combining experience and innovation to perfume and flavor our clients' products for our mutual success.

Our R&D Center in Shanghai, China, is currently looking for a dedicated and reliable individual to join our team as:

R&D Scientist – Food Chemistry Laboratory

The successful candidate is a highly motivated, goal-oriented individual who will assist in the development of the activities of our Food Chemistry Laboratory in Shanghai. The incumbent will work as part of an innovation team and, as such, is expected to be able to carry out both independent and team-oriented research projects:

Job Responsibility

- Design and plan own experiments, as well as those of direct-reports, ensuring timely delivery based on established priorities.
- Execute short and long term R&D projects in food science. For example, establish methods to ferment or thermally process food ingredients based on the understanding of the role of starting materials, process parameters and relevant pathways.
- Carry out literature and patent searches related to food fermentation and food chemistry.
- Report own work in the form of research reports, publications and presentations at project meetings, thus contributing to decision-making processes.
- Provide support to the Senior Scientist and manage the work of one laboratory technician.
- Maintain expertise by keeping up with scientific literature, competitors' products and participation in scientific seminars and meetings.

Profile and requirements

- Ph. D. degree in food science, food chemistry, microbiology, or related field with several years of postgraduate research experience.
- Capable of developing business-related research proposals and to timely conduct subsequent project activities.
- Sound knowledge in microbiology and flavor chemistry.
- Expertise and good hands-on skills in fermentation of food. Relevant industry experience is a plus.
- Team spirit, flexibility, good communication skills
- Fluent in English.

Work location: Shanghai, China

If you are interested, please send your CV to XTZ@firmenich.com