

Flavour Scientist

Location: Singapore

Exciting opportunity for a food science and technology professional with 3 to 6 years industry experience to join one of the leaders in the F&B industry, working in partnership with product and technology development teams, delivering on various R&D projects in flavour development from inception to industrialization.

Role

- Act as primary interface, collaborate, and provide flavour science expertise to project managers and product developers in Product and Technology Development projects.
- Collaborate effectively with experts across the organisation's research network and with various academic experts
- Formulate hypotheses, design, and report experimental plans to build in-depth understanding of flavour generation, flavour release, and how ingredients, product recipes and processes impact flavour generation and perception, as well as the application of new flavour technologies
- Monitor scientific developments in flavour generation and technologies for new innovative concepts, technologies, and processes.

You

- PhD or MSc in Flavour Science, Food Science & Technology, or related fields with 3 to 6 years of relevant industry experience
- Possess strong scientific knowledge in flavour science, especially in flavour generation in food
- Sound knowledge of state-of-the art equipment and techniques for aroma & taste analysis and/or analysis of food constituents is an advantage.
- Strong ability to understand consumer/customer preferences
- Possess good problem-solving skills, and using root-cause analysis
- Strong written and oral communication skills (including presentations) in English
- Excellent interpersonal/teamwork skills and a good sense of the business-technical interface

You can apply online at <http://careers.talentreq.com/job/32074> or email contact details with resume to SubmitCV@talentreq.com