



JOB DESCRIPTION

Title: FERMENTATION SCIENTIST			
Reports to:	Flavour Process Researcher	Department:	Research & Development
Date:	11 April 2018	Approved by:	Benjamin Lassabliere

JOB FUNCTION:

Participate in the experimental design, lab scale trials and sensory evaluation. Analyze and evaluate experimental data gathered during research. Prepare report on the findings of the experiments.

ESSENTIAL FUNCTIONS:

- Conduct literature reviews on fermentation, enzymatic catalyzation and other bioprocess for flavors
- Participate in the design of experiments
- Collect and analyse data
- Regularly report the experimental results through presentation
- Maintain the microorganism cultures
- Maintain the inventory of the fermentation media
- Maintain the inventory of lab consumables

QUALIFICATIONS/REQUIREMENTS:

- PhD / Master degree in Food Science and Food Technology
- Good knowledge of microbiology, bioprocessing and extraction
- Good skills of data analysis and processing
- Familiar with analytical instruments, such as GC and LC
- Strong research ability
- Good written and oral English
- Team spirit, innovative, business oriented, autonomous and dynamic

Contact: Janet.WEE@MANE.com

