

We are seeking a Food Science application professional with expertise in soup, sauce and dressing formulation or related fields to join the Tate & Lyle Food Application team

**Job Description:**

This role will focus on developing fundamental scientific knowledge in the category of SSD (soup, sauces and dressings) and driving application development and innovative formulation to support the continued growth of Tate & Lyle Specialty Food Ingredients. Prior experience in providing thought leadership while using technology to solve complex research problems is required. This role is recognized as a high-level scientific resource and must have demonstrated ability to develop and champion independent ideas leading to successful project completion.

The Senior Food Scientist, SSD, will have three primary areas of responsibility:

1. **Foundational Application Research in SSD:** Assess ingredient interactions and influence of processing parameters on the functionality of Tate & Lyle ingredients in the development of soups, sauces and dressings.
2. **Innovative Formulation in SSD:** In partnership with the commercial team, develop a deep understanding of the regional SSD market and create innovative concepts to highlight Tate & Lyle ingredients in-line with the market and company strategic direction.
3. **SSD Technical Leadership:** Provide technical leadership with respect to the science of formulating and processing of soups, sauces and dressings to external and internal partners. Support customer trials and provide recommendations on high quality cost effective solutions as requested. Leverage contact and cooperation with suppliers, universities and research facilities to keep abreast of new developments, methods and innovations related to the SSD category.

The successful candidate will be responsible for:

- Championing a safety mindset
- Identifying and executing foundational ingredient and food application interactions studies to support strategic growth within the SSD category
- Conducting scientific studies using robust, peer-reviewed experimental design and statistical analysis
- Presenting scientific work to technical and non-technical audiences with ability to link scientific findings to business needs
- Developing innovative formulations and prototypes to support business initiatives
- Supporting Technical Service teams with customers' challenges within the SSD category
- Engaging customers as SSD Technology Expert
- Developing an external network with Universities and Industry Associations
- Managing weekly planning and prioritization efficiently and in line with the business priorities
- Promoting effective networking and knowledge sharing with all relevant business partners globally

**Required Qualifications:**

- Degree within food science or food engineering field or similar education. Masters or PhD degree preferred.
- 10+ years' work experience in research and development or applications with the food and ingredients industry, with emphasis in soups, sauces and dressings
- Strong knowledge of food product development and innovation
- Strong statistical and experimental design knowledge
- Ability to communicate effectively, verbal and written, with diverse audiences ranging from highly scientific/technical to non-technical personnel and customers.
- Strong focus on customer satisfaction
- Proficiency in English language
- Ability to travel up to 25%
- Personal alignment with Tate and Lyle's Core Values (safety, integrity, respect) and Performance Values (accountability, achievement, creativity, speed and teamwork)

Preferred Qualifications:

- Experience with handling food analytical instruments, particularly in the area of rheology
- Knowledge and/or experience with food specialty ingredients , including sweeteners, fibers, modified starches and hydrocolloids is a plus
- Ability and willingness to mentor junior members of the technical team a plus
- Working within an international environment as well as in a matrix organization
- Commitment to Continuous Improvement
- Proficiency in English and Mandarin languages
- Demonstrated knowledge of Project Management techniques, tools & processes necessary to accomplish these tasks

Interested candidate please fill in the online application form at <https://jobs.tateandlyle.com/job/Senior-Food-Scientist%2C-Soup%2C-Sauces-and-Dressings-05/452160200/>

Alternatively, you can email your CV to Ms. Joyce Lim, [Joyce.Lim@tateandlyle.com](mailto:Joyce.Lim@tateandlyle.com)