



Research & Development Food Technologist

Summary

The R&D Food Technologist reports to the Vice President of Research & Development; applies academic learning and scientific principles in food research and product development by performing the following duties.

Responsibilities

- Conducts new ingredient and food product research.
- Develops new sauces, marinades, glazes, batter and breading.
- Improves product quality or cost by modifying formulation of current products.
- Performs physical and chemical analyses on ingredients and/or food products.
- Develops product, process and/or packaging specifications for food products.
- Studies methods to improve quality of foods such as flavor, color, texture, nutritional value, or physical, chemical, and microbiological composition of foods.
- Tests new products in the lab and develops processing methods in the pilot plant.
- Performs product scale-up and new product commissioning.
- Sets-up operational process conditions and FSQA parameters for production.
- Conducts operational data analyses to finalize product and process specifications.
- Educates food scientists, operational, and FSQA associates on ingredient functionality, fundamentals of food formulation, and analytical chemistry.

Skills & Competencies

- Functional knowledge – Strong food science and processing fundamentals.
- Quality – Demonstrates accuracy and thoroughness; looks for ways to improve and promote quality; applies feedback to improve performance.
- Problem Solving – Identifies and resolves problems in a timely manner.
- Leadership – Self-motivation; delivers results on target; helps team to succeed.
- Teamwork – Balances team and individual responsibilities.
- Communication – Listens and follows direction. Writes clearly and informatively.

Education

Graduate degree in food science or other relevant science; at least 5 years of food industry work experience in the areas of product/process development, ingredient research, product formulation, specification development, analytical measurements, scale-up, and commercialization.

Position Highlights

Come join the experienced Pepper Source R&D Team in Van Buren, AR!

- Great work environment with scientists with tremendous backgrounds.
- Well-equipped food R&D lab and pilot room for product testing.
- Relevant education and hands-on training.

While performing the duties and responsibilities of this position, an employee is regularly required to work with food ingredients containing common allergens.

Pepper Source and its affiliates are equal opportunity employers offering the following benefits:

- **FULL BENEFITS (HEALTH, VISION, DENTAL, LIFE)**
- **401(K)/PROFIT SHARING**
- **PAID VACATION/PTO/HOLIDAYS**



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- **WEEKLY PAY PERIOD / DIRECT DEPOSIT PAYROLL**
 - **SIGN-ON & REFERRAL BONUSES**
 - **CONSISTENT GROWTH / RAISE OPPORTUNITIES**

About Us

Pepper Source is a family-owned company that provides custom sauces, seasonings, and dry coating systems to all of the major poultry companies in the United States as well as the frozen food, meat, and food service industries. We develop and manufacture custom flavor profiles that meet our customers' specific needs. Our process takes innovation and extensive knowledge of the food industry.

How to Apply

Walk-in applications welcome! Stop by our office at 5800 Alma Hwy, Van Buren, AR 72956; you can also apply on our web site at <http://peppersource.com/employment.aspx> or through our job postings on www.indeed.com. Come join our team!