

POSITION DESCRIPTION

Job Title: Food Scientist
Reports to: Director of Innovation

Organization: True Food Innovation
Location: Buena Park

Pay Status: Exempt under FLSA

Summary of Duties / Primary Objectives: This position leads the product development and related product analyses – Sensory, Physico-chemical, Microbiological & Nutritional; shelf life studies and documentation. The ideal candidate has a passion for fresh, clean label food and innovation associated with it. Is responsible to apply food science and technology principles to enhance product development & nutritional, quality control, ingredients sourcing and regulatory compliance. As a member of the R&D team, this position provides technical expertise and support to different functions within the company and to the customers.

Major Duties and Responsibilities:

1. Responsible for conducting product development, evaluation and analyses; collecting data; documenting and maintaining accurate records and retaining reference samples on assigned projects.
2. Participates in ideation process and leads evaluation and assessment of competitor market products.
3. Assists in evaluation and sourcing of ingredients and preparing product labels as needed.
4. Assists with researching processes / product improvements and cost saving opportunities. Assess products for nutritional, ingredient contents, and ensures products and processes meet regulatory compliance. May work with employees across different functions – Operation, QA, Sales, Marketing etc.
5. Maintains accurate version control of formulations, ingredient changes and raw material evaluations.
6. Supports best practices and SOP's with regards to Sensory and Shelf life studies, Ingredients evaluations and identifies areas of opportunity for quality improvements.
7. As directed, may collaborate with external partner organizations to contribute to ongoing product innovation.
8. May train and demonstrate procedures and protocol to C/F employees when introducing new product. Will communicate food safety and nutritional concerns to ensure accurate product launches.
9. Responsible for adhering to all food safety, pre-requisite programs, and practices. Corrects and/or reports any food safety and food quality related issues to management immediately. This includes wearing of all required PPE in designated areas and lock-out, tag-out requirements.
10. Assists with new product samples making and shipping to customers and sales force as needed
11. May complete a variety of work related admin tasks e.g. copying, printing, filling out routine process paperwork.
12. Performs other duties as needed.

Required Experience and Education:

- Bachelor's / Master's degree in Food Science or a closely related field.
- Minimum 4 years food industry R&D experience in product development. MS degree counts toward experience.
- Experience with 'Genesis' product development software
- Experience working in a USDA food facility with USDA HACCP Programs a plus
- Understanding of food rheology, safety, processing and culinary aptitude

Send your application with current resume to Veronica Gomez (Veronica.Gomez@truefreshhpp.com)