

Asenzya

Job Description

Job Title: Food Scientist, Meat Applications

Department: Research & Development

Reports To: R&D Manager

We design customized solutions for our clients operating in the food industry. With sustainability at the heart of our business model, we aim to produce food that is good in every sense of the word: delicious, nourishing, affordable, sustainable and convenient. By constantly rethinking culinary solutions, we make food matter for people and the planet.

Do you want to contribute to the development of the food of the future? Here is your opportunity. Our team is growing and we are looking for a specialist to launch products for the meat and plant based meat industries.

Contact –

Phone: (414) 764 -1220

Email: mario.magnarini@asenzya.com

We look forward to meeting you soon!

Responsibilities

In this role you will be responsible for:

- Ensuring formulas and experiments are well documented and recorded in Asenzya database
- Producing customer samples in a laboratory environment
- Developing new concepts and prototypes for meat alternatives with authentic taste and texture
- Demonstrating thorough knowledge of USDA labeling requirements, legal limits, and ingredient functionality.
- Following evolving industry trends and new protein technologies
- Working with Purchasing to source and update raw materials needed for product development
- Participating in the approval of the new raw materials and new suppliers by reviewing samples and documentation

- Working with Asenzya Culinary team to demonstrate flavor and function of meat & meat alternative products in finished foods
- Maintaining a clean and positive working environment
- Working with the R&D Manager to help train customers and Sales team on ingredient functionality, blending procedures, and tasting methods.
- Demonstrating knowledge of Asenzya's products and assisting Sales in promoting our product portfolio to customers
- Support Sales efforts in the field by traveling to key customer locations and for presentations and tradeshow
- Attending seminars, reading trade journals, and keeping up with scientific literature as needed to meet job requirements as stated above
- Supervising and/or participating in sensory panels
- Working with Asenzya Regulatory team to determine product labeling and nutrition
- Following good manufacturing practices (GMP) and established standard operating procedures (SOP) while working safely in a laboratory environment

Your Profile

- You are passionate about research & development of food products
- You have BS or MS degree in Meat Science, Food Science, or related discipline
- You have three to five years of food industry experience
- You have a demonstrated ability to manage your time effectively and execute on multiple technical projects
- You are self-motivated and hands on
- You are results-oriented and accountable to your team
- You have strong interpersonal and collaborative skills
- You are technically curious and creative
- You are able to lift up to 50 lb and work on your feet for extended stretches of time
- You are willing to travel as needed (up to 10%)