

JOB DESCRIPTION

JOB TITLE: Senior Research and Development Food Technologist
COMPANY: Nu-World Foods
CONTACT: Emily Behling, Human Resources Manager
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COMPANY BACKGROUND:

Nu-World Foods is a dynamic leader in the rapidly expanding gluten-free, allergy friendly food industry. Nu-World has corporate offices in Naperville, IL, and dedicated gluten-free contract manufacturing (dry mixes and finished popped goods) and milling and blending operations located in Dyersville, Iowa, home of the "Field of Dreams". Dyersville is a friendly community of 5,000 located 20 miles west of Dubuque in the rolling hills of northeast Iowa, about 3 1/2 hours from Chicago.

This position will be located at our Dyersville, IA location and report to the Director of Quality and Assurance and R&D as well as to the President of the company.

Job Description: Senior R&D Food Technologist

Roles and Responsibilities:

- Communicate with Sales, Customers and Suppliers regarding all aspects of R&D project work and act to facilitate customer sales
- Work in conjunction with QA and R&D Director define objectives & long term goals for R&D in addition to prioritizing lab projects
- Give technical input to projects and act as a technical resource to Sales department and customers
- Complete product development including product modification, ingredient comparison, customer samples and continuing product optimization
- Generate formulas and prep direction guidelines for lab technicians and adjust based on the results of lab work
- Document all project work and testing in lab books and personal computer
- Manage packaging and shipping of lab and production samples under 10 lbs
- Generate/master product formulas and information, ingredient costing and batch sheets for new products
- Supervise, coach and train R&D lab technicians; delegating project work and daily review of project progress
- Communicate project status to sales department and management team on a regular basis
- Assign new ingredient item numbers
- Keep lab supplied with necessary supplies and ingredient samples and maintain lab equipment
- Remain current on new developments and innovations in the allergen-free baking industry

Requirements:

- B.S. or M.S. in Food Science, Biology or related field.
- At least 5 years of Food Manufacturing/product development -experience
- Must be able to work within a team environment and individually
- Strong computer skills as well as excellent verbal and written communication skills
- Ability and willingness to take the lead in projects
- Strict adherence to Good Manufacturing Practices (GMP)
- Willingness to work overtime as needed
- Strong attention to detail

Nu-World Foods is an Equal Opportunity Employer

All qualified applicants will receive consideration for employment without regard to race, creed, color, religion, gender, national origin, age, disability, sexual orientation, marital citizenship or veteran status, or any other category protected under federal, state, or local laws.