

## **Career Opportunity at Zinetti Food Products Ltd -- Product Developer**

### **About the Company**

We are an industrial food manufacturer who currently supply to over 9000 stores in retail stores, club stores and food services across Canada and US, focused on frozen and refrigerated entrée meals and side dishes. Our range of products include all kinds of pastas, rice dishes, sauces, Asian entrees, gluten free entrees, organic entrees. We are certified SQF level 3, gluten free, organic, Kosher OU and Halal. Our office and facility is in Cloverdale Surrey, with our own commercial test kitchen, fully equipped QA lab. We are rapidly expanding by supplying more products to the biggest retail grocery chains and club chains in the US, while adding more new products to existing Canada retail market.

### **About the Job**

This is a full time permanent position. We are looking for an enthusiastic and creative product developer to help develop new entrees to add to our successful current line of products. Reporting to the Corporate Research and Development Chef, the major responsibilities of this role is to develop new products from concept to commercialization, improve existing formulations and process, and to provide technical support to production, related to ingredients or finished products. This role require passion for product development and ability to utilize one's food science knowledge to problem solve issues and to continuously improve existing processes.

### **Responsibilities**

- Work closely with cross functional teams to develop new products from concept to commercialization
- Perform market research regarding the new ideation and evaluate any available similar products on the market, while researching for new trends and potential call outs for the new ideation
- Maintain good relationships with suppliers, and to source appropriate ingredients for the new product, keeping in mind the project's requirements and restrictions, cost and logistic viability
- Create and develop new products from ideation into benchtop prototypes, then tweak formulations according to customer's feedback
- Coordinate sample shipments to ensure all customer sample requests are met within deadlines
- Coordinate with QA and Production to commercialize new products, and to ensure smooth transition from prototype to finished product at launch and post launch

- Organize and perform scale up production plant trials, problem solve and make recommendations should problems arise
- Oversee product launches to ensure product matches to the prototype that was approved by customer, from sensory attributes to physical attributes
- Organize internal sensory tasting, and to report findings to the team
- Maintain open, accurate communication with all members of the team
- Provide technical support and expertise for new production SOP related to launches
- Maintain accurate records and learning on all product development projects
- Work with production teams to identify product improvements wherever possible ie. raw material substitutions, cost savings
- Perform all work in a safe manner following all company's safety policies and procedures
- Adhere to safe work practices, follow GMPs, Health & Safety, Food Safety & Environmental Standards, maintain sanitary conditions and ensure that product quality is always maintained
- Help to maintain raw materials and cleanliness in test kitchen to be able to produce quality samples
- Perform other duties as assigned

### **Qualifications**

- Bachelor of Food Science degree or equivalent education and work experience
- Knowledge of SQF, GMP, HACCP, Canadian and US labelling regulations will be an asset

### **Skills and Requirements**

- Experience in food manufacturing or food industry
- Be creative and innovative
- Self starter and poses positive can-do attitude who can manage multiple projects with tight deadlines and last minute changes
- A flexible team player with excellent verbal and written communication skills
- Strong organizational and project management skills
- Basic Excel/Word/Outlook skills required, experience with Genesis software will be an asset

Please send your cover letter and resume to Emily Leung at: [eleung@zinettifoods.com](mailto:eleung@zinettifoods.com)