

CARBONAUT™

EXPANDING THE LOW CARB UNIVERSE™

POSITION: Product Development Technologist

REPORTS TO: Vice President, Product Development

WHO WE ARE

Carbonaut is the brainchild of our family owned bakeries, which have been serving up nourishing, healthy things since 1989. To bring the satisfaction of truly great bread to as many people as we possibly can, we've ventured into the low carb universe, brought all its elements into our kitchens, and created Carbonaut. We hope people enjoy what we're baking up, and that it helps others on their low carb journey.

Our mission at Carbonaut is to disrupt and redefine the category by creating low net carb products that provides options, without compromise to taste, quality and user experience. We believe in good food that tastes great, nutrition that makes sense and creating products for today.

We are looking for a **Product Development Technologist** to join our team! As Product Development Technologist you will have the rare opportunity to help develop and commercialize existing & unique low carb products across categories.

OPPORTUNITIES

In this role, you will have the opportunity to apply your food chemistry and technical creativity to help formulate and commercialize new products. You will balance your passion for innovation with your ability to achieve deadlines and effectively manage constraints in a fast-paced environment. You will work hands-on at the bench, interacting closely with internal operations, procurement, sales and marketing teams to launch products that will grow the brand. You will have many opportunities to work on cool R&D projects and apply your creativity and resourcefulness to achieve unique solutions. Being at the forefront of new product development, you will have many opportunities to make an impact on the brand, learn, grow, and develop with the company!

HERE IS WHO YOU ARE...

DRIVE & MOTIVATION

- You are health-conscious and understand the value of healthy eating and organic food
- You are passionate about R&D and want to work with a team that would allow you to contribute, grow and be on the forefront of expanding the brand in the low carb universe
- You are excited to understand & expand your knowledge about plant based Low Carb products and technology

PERSONALITY & ABILITIES

- You are an explorer with a curious mind who enjoys being on the cutting edge of food science and technology
- You are tenacious, resourceful, adaptable results-oriented and a team player
- You are exceptionally organized, detail hound, and are driven to follow through
- You are able to conduct technical literature searches; review, evaluate and summarize findings
- You are a strong communicator who works well with different personalities

KNOWLEDGE & SKILLS

- You have working knowledge of food ingredient functionality, food production principles and processes
- You have a working knowledge of R&D processes
- You understand formulations and how to manipulate formulas to derive results
- You have solid computer skills including MS Office Suite

EXPERIENCE

- You have a Bachelors Degree or Diploma in Food Science, Food Technology or related discipline
- You have at least 2 years of R&D experience in a food production facility, including formulation and commercialization of products.

CARBONAUT™

EXPANDING THE LOW CARB UNIVERSE™

NICE-TO-HAVE

- R&D experience in a food production facility considered an asset
- Hands-on baking experience is a bonus
- Experience working with dough systems, extrusion, starches, gums, fibers and plant proteins a huge plus

DETAILED DESCRIPTION OF DUTIES:

- Formulate new and existing products to meet objectives for sensory and nutritional attributes, quality, cost, timeline, and manufacturability
- Coordinate and supervise full-scale production testing to validate new and revised formulations, production parameters and packaging processes
- Identify and evaluate ingredients to determine functionality and applicability to low carb formulations
- Identify opportunities for product and process improvement based on test results and observations
- Troubleshoot technical and production challenges using a combination of research, experimentation, data collection, analysis, and critical thought
- Maintain detailed, comprehensive records of formulations, process parameters, finished product results, sensory evaluation, and project progress
- Monitor the sensory changes and microbiological shelf life of test products over time based on expected distribution and retail conditions
- Conduct technical literature searches, evaluate information/data and prepare executive summaries
- Recommend, set up, calibrate and operate basic and specialized laboratory equipment

OTHER ...

- May on occasion work evenings and weekends to accommodate production testing