



Food Technologist

Reporting to the R&D manager, this individual is responsible for developing and executing new product development and works with R&D and commercial team to serve our clients.

Specific duties include:

- Develop formulation and recipes for customer's food and beverage products with natural sweeteners.
- Assist with research projects; record and document procedures, activities and outcomes.
- Responsible for conducting sensory analytical tests of sweeteners, data collection, analysis and writing reports.
- Test and prototype new formulas.
- Work collaboratively with the Sales and Marketing team to solve clients' problems.
- Create product documents and organize lab inventory on a regular basis.
- Prepare, send and receive samples.

Requirements:

- Bachelor's degree or above in Food Science, or a relevant field.
- Deep knowledge of food technology and ingredient functionalities.
- Be innovative and resourceful.
- Minimum of 2 years food development experience.
- Strong verbal and written communication skills.

About NutraEx

We are the 'Sweetener House', your home for natural sweeteners. NutraEx is trending to become a global supplier of specialty (added-value) sweetener ingredients to major food and beverage manufacturers. The company has experienced significant growth since it started up 10 years ago. We are dedicated to making the world better with healthy sweets.

Applications

Candidates who are interested in this position please send resume and cover letter to hr@nutraex.com. No Phone calls please.