



R&D Manager Non Dairy Creams & UHT Products

Job description

You are responsible for development, adaptation and modification of Vegetable Creams and UHT Products. You are in charge of innovation and renovation of the product category by systematically evaluating alternative ingredients.

Key Tasks

Development, adaptation and modification of UHT Products

Development new products, adapt existing products on the existing line
Development of Tailor made products, concepts and processes for industry
Assure continuous formula improvements and cost reduction
Be an expert in UHT Technology (scale up)
Be an expert in the application of UHT Products (product and process)

Systematically evaluate alternative ingredients

Manage the evaluation of alternative ingredients for key raw materials with the aim to reduce the raw material cost and to have a second supplier
Manage the validation by lab & pilot trials, customer & country trials, taste panels...

Innovation and renovation of the product category

Manage the innovation pipeline: organize a systematic filling of the pipeline, promote the generation of new ideas, actively search for new ideas, and validate these with all related people
Build strong knowledge about ingredients (be expert on latest innovations and evolutions of Raw materials)

Support to Countries

Support region/countries on projects: coach local developments, being new products developments as well as product improvements and adaptations.



Provide support to QC

Together with the Belgian team define products quality standards and process + QC System. He assesses and assures their implementation.

Internal Training

Organise and supervise the training of newcomers and experienced R&D Mgr on process, ingredients, formulation and application know how via the patisserie Faculty in collaboration with other research Mgr.

Profile

- ✓ You have a degree in food technology or a master in bioengineering
- ✓ At least 7 years of relevant experience in industrial R&D with expertise in UHT Technology
- ✓ You have a passion for food in general and
- ✓ You have excellent communication and influencing skills
- ✓ You are able to mentor, coach and manage other people
- ✓ You are fluent in English. Other languages are a plus.
- ✓ You are willing to travel 30% of your time.

Offer

Puratos provides a dynamic, entrepreneurial environment that encourages staff to take initiatives and suggest ideas that will contribute to the success of the company. Of course Puratos offers a competitive salary package but even more, offers you a position that you can further develop and shape.