

Scientist II,

Description

Job Description – We are seeking highly motivated and enthusiastic candidates with clearly demonstrated expertise in natural products and/or food science research. The primary responsibility of this position is to develop natural and sustainable solutions that enhance flavor perception and wellbeing. As part of IFF's Nourish R&D, we seek a scientist to innovate, create and expand our natural modulation and taste ingredients portfolio.

Responsibilities – Design and conduct innovative research to develop proprietary, global, natural, sustainable modulation and taste ingredients as part of IFF's flavor portfolio. Coordinate and conduct analytical research as related to natural products isolation, identification, and quantification. Analyze natural product profiles and functions using advance analytical tools including HPLC-MS, GCMS, NMR and metabolomics. Develop and optimize extraction and/or biotransformation processes. Explore, research, and source raw material for investigation of product potential. Lead independent and collaborative sensory evaluation of pipeline products. Collaborate with flavor researchers and local units pertaining to natural product research, sensory evaluation, analytical and regulatory validation, sustainability, process optimization, product scale-up and commercialization. Write organized reports to summarize research findings and product development process. Review competitor product and patent literature and write patents for novel products. Identify, investigate, and implement new and emerging technologies in relevant fields. Prepare technical reports, data summaries, presentations, protocols, and other technical and regulatory documents. Participate in developing the intellectual property strategy and file patent applications in collaboration with peers and the legal team.

Qualifications – Strong skills in natural products research including extraction, distillation, chromatographic separation and compound isolation, and analytical chemistry (HPLC, LCMS). Knowledgeable in metabolomics, plant secondary metabolism, enzymatic biotransformation, and/or food science. Advanced degree in biochemistry, medicinal chemistry, crop science, plant sciences, food chemistry, or other natural products related fields. Ph.D. or M.S. with ≥3 years of experience. Proven record in initiation, development, execution, and completion of research projects. Strong communication skills – both written and verbal. Strong interpersonal skills. Demonstrated ability to contribute to multiple projects simultaneously with minimal input from supervisor. Strong ability to work in a cross-functional team environment. Motivated to develop flavor ingredients. Flexibility and drive to learn new skills as needed. Computer literacy (proficiency in Microsoft Office & Teams).

Post End Date – 07/31/2024

Hiring organization

IFF, Union Beach, New Jersey; <https://careers.iff.com/IFF/job/Union-Beach-Scientist-II-NJ-07735/1167897700/>

Date posted

May 30, 2024

Contacts

Organization – IFF – Union Beach, New Jersey

Website

– <https://careers.iff.com/IFF/job/Union-Beach-Scientist-II-NJ-07735/1167897700/>

Email – via IFF web portal

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