



## Senior Beverage Scientist

### JOB OVERVIEW:

The **Senior Beverage Scientist** develops and optimizes formula and processes for beverage products under the National Beverage portfolio. Owns and supports product development stages from concept to commercial introduction, as well as formula optimizations.

### ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Conduct experiments and producing samples with high accuracy, as well as designing the processes for making products with a consistent flavor, color and texture.
- Develop and optimize existing formulas and processes.
- Conducts sensory evaluations and generates report.
- Collaborates with Marketing and Regulatory for alignment on product development.
- Conducts line trials within the manufacturing facility to ensure accuracy of process and quality and successful scale-up.
- Commercialize formulas, collaborates with Quality, Regulatory, Procurement, Manufacturing ensuring approved profile, specs and timelines are met.
- Knowledge of quality control testing methods and Good Manufacturing Practices to drive development and improvement projects to successfully integrate formulas into manufacturing.
- Ability to collect, analyze and summarize process quality information and trends.
- Computer literacy required with proficiency in Microsoft Office products including Excel and Word.
- Face situations that have a variety of interpretations and require careful evaluation.
- Review formulas and technical documents.
- Knowledge of FDA regulations and policies.
- Works across functions and communicates with all functional and operating groups on labeling and compliance matters.
- Ability to travel to any location where the Company operates as business needs dictate.
- Communicates cross functionally and stay abreast of current and emerging issues and opportunities and related impact on products and product technology.
- Updates job knowledge by participating in educational opportunities; reading professional publications; maintaining personal networks; participating in professional organizations.
- Other duties as assigned



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#### **MINIMUM QUALIFICATIONS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

- Bachelor's Degree in Food Science. A science background with relevant experience will be considered.
- Minimum of 5 years R&D experience, preferably in the carbonated beverage industry
- Good mathematical and scientific calculation skills, and be able to document the steps
- Good analytical and problem-solving skills using systematic methods
- High attention to details and accuracy in all aspects of the role
- Knowledge of FDA regulations
- Genesis and Tracegains experience desired
- Excellent oral and written communications skills
- Ability to multi-task and manage projects with competing priorities
- Willing to work a flexible schedule that may include different hours to accommodate trial runs