JOB VACANCY

Sensory Specialist & Ingredients NPD - Food Technologist

DESCRIPTION

**Missions**

As part of its development plan in Asia-Pacific, Lesaffre Yeast and Baking Solution, based in Singapore, is looking for a Sensory specialist & Ingredients NPD - Food Technologist to provide support to its team in Asia Pacific.

This position reports to the Regional Formulator NPD.

**Roles and Responsibilities**

- To lead the Sensory Laboratory Operation including training of panellists, planning and conducting sensory tests.
- To support sensory lab installation.
- To process statistical data including interpretation of the results.
- To talk to clients about sensory analysis techniques and resulting data.
- To assist in new product development and improvement of existing product.
- To prepare test reports after each test, which could be including pH, TTA, volumetric, texture analysis, shelf life etc.
- Ensure that test as assigned are performed in a timely manner in accordance with the corporate procedure.
- Give accurate feedback on the significance of test results.
- To maintain laboratory equipment and instruments in good working conditions and to be responsible for the housekeeping of the test/sensory laboratory.
- To manage incoming and outgoing samples when required.
- To perform ad-hoc duties assigned by the superior.

**Profile**

**Experiences and education**

- Knowledge and demonstrated interest in sensory research.
- At least few years of experience in Food Industry (grain industry preferences).
- Showed ability to explain complex/technical concepts to other staff members.
- Knowledge of laboratory techniques or baking bases to assimilate quickly and / or Knowledge of bread-baking process (raw materials - manufacturing processes - applications) of the APAC Region.
- Experience in product development, improving existing products and creating new products. Ideally around Food Ingredients.

**Skills**

- Strong communication skills: verbal, written, and interpersonal.
- Client service oriented, motivation for hands on trials.
- Ability to lead trained panels and manage employee taste testing events.
- Rigor, dexterity, curiosity, self-critical and self-criticism, ability to work in teams on transversal projects, strong sense of confidentiality.
- Summarizing and reporting capacity.
- IT savvy.

Application (CV + letter)
To be sent to
Contact: Hang Bach
Email: h.bach@lesaffre.com

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for Baking, Food taste & pleasure, Health care and Biotechnology.

Family group born in northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to working with confidence to better nourish and protect the planet.

In close collaboration with its clients and partners, Lesaffre employs 9 500 people in more than 75 subsidiaries based in 45 countries.