

Protein Plus Group Pte Ltd

Backed by a strong management team with vast experience in food production/manufacturing, Protein Plus is a plant-based start-up following years of research into production methods that ensure high yields, premium product quality with minimal waste produced. Product benefits include being able to produce ingredients, natural additives and substitutes that supplement healthier food and beverages, reduce costs while delivering premium quality and yet being environmentally responsible at every stage of production.

Protein Plus is on a mission to build Singapore into a food manufacturing, research and development hub. We warmly welcome individuals who have a keen interest in food alternatives and food production/manufacturing to join Protein Plus for a promising and rewarding career.

Industry	Food Manufacturing / Processing
Job Position	R&D, QA/QC Manager
Job Level	Manager
Department	R&D, QA/QC
Reporting to	General Manager

The R&D, QA/QC Manager leads and initiates the development of food products and manages all quality activities relating to the company products and production in food safety, risk management and production quality. The candidate is expected to be well-versed with food creation, food related regulations and certifications.

Key Responsibilities (R&D):

- To build and manage a team of Food Technologists in R&D, QA/QC department
- Working with the sales & marketing team, to identify market opportunities by analysing market share, competitor products and continually seeking new/untapped opportunities.
- Alongside the company's core production capabilities, to manage and develop the research and development of all existing and new products, product concepts and recipes of the company.
- To handle all new recipes of the company's food products – from formula and costing creation, trials and development to SOPs for production, product launch and scale-up.
- To conduct sensory evaluation and approval of new products / recipes.
- To ensure all product creation complies with customer, government and legal regulatory requirements within the country of use.
- To prepare product costings based on raw materials and manufacturing costs.
- To meticulously document and record all work within the company's databases, including recipes, preparation lists and ordering databases.
- To develop innovative solutions to help grow and value-add to customers' requirements, ensuring that any solutions provided are within the stipulated cost parameters and manufacturing capability.
- To facilitate the handover of new product(s) so as to ensure the smooth transition from R&D kitchen to production.
- To undertake the full spectrum of quality assurance functions: Raw material checks, processing checks, quality control and critical control points checks, final product verification.
- To perform physio-chemical test, sensory evaluation and microbiological tests on food products.
- To perform product shelf-life study tests.
- Maintain ongoing communication with different stakeholders to share on emerging new ingredients, packaging and technology.

Key Responsibilities (QA/QC):

- To establish QA/QC objectives of the department aligned to management goals and company direction.
- To collaborate with other departments, customer, suppliers and government regulatory bodies to ensure that quality is kept as a high priority within the company.

- To build and maintain newly established lab and lab integrity through maintenance of quality standards through calibration of all measuring and test equipment in the laboratory and adequate assessment of vendors/partners.
- To conduct audit and evaluation of quality assessment and qualification for all material suppliers (local and international).
- To ensure that all SOPs for food quality and safety to fulfil local/international certification requirements.
- Where/when required, to conduct root-cause analysis of customer complaint/s and offer quality assessments and possible solutions to prevent future re-occurrence.
- To recommend/implement systematic measures and initiatives to improve product quality.
- Where/when required, to prepare quality report for submission to management including progressive status updates on KPI, performance, internal & external audit information; etc.

Skills/Qualifications:

- Bachelors' Degree in Food Science Technology or other related courses
- Minimum of 3 – 5 years of relevant experience in product development processes
- Well-versed with ISO 22000, HACCP, HALAL, GMP, FDA and other food related regulations/certifications
- Able lead, guide and manage a small team with effective communication skills
- Proactive in seeking solutions and good problem-solving skills

To apply for this position, please email your resume to hr@proteinplus.org. Kindly note that only shortlisted candidates will be notified.