



Synergy Flavours is a leading manufacturer and supplier of flavourings, extracts and essences, with a truly global footprint. With extensive experience across the food, beverage and nutritional product industries, Synergy develops high quality taste solutions which inspire innovation and which help our customers stay one step ahead of the competition.

Part of the Carbery group, Synergy Flavours currently employs over 900 people across manufacturing and technical support facilities in the UK, Ireland, the US, Brazil, Italy, Singapore, Indonesia and Thailand. Consequently, Synergy has the market insight to collaborate with customers worldwide to develop flavour solutions which meet and anticipate the expectations of local consumers.

For more information, please visit <https://uk.synergytaste.com/> and <https://www.carbery.com/>

Position

Junior Flavourist / Flavourist (Full Time)

Overview

Reporting to the Head of Business Development & Strategy, Asia, this newly created position (based in Singapore) will be a creation role focusing primarily on the sweet & beverage category for the Asia business. The incumbent is expected to assist in delivering Synergy Asia business growth by developing winning psolutions/flavours for our customers and their consumers. The incumbent will also be working closely with key stakeholders in ensuring an effective and relevant "fit for purpose" collections and portfolio.

Job Responsibilities

- Working in close collaboration with Singapore-based Head of Business Development and R&D Lead and teams in the regions
- Creation leadership in the region for large briefs and key projects
- Expertly develops flavour solutions including flavour duplications, new creations and modifications across a broad range of sweet flavour profiles
- Utilisation of top-notes, natural extracts and in-house technology to support development work related to taste modulation
- Enters and maintains accurate and thorough formulations with supporting documents & cost awareness from the project
- Supports sales and marketing objectives and direct customer interaction in support of existing and new business growth opportunities at target customers
- Spends majority of the time involved in flavour creation to meet customer and internal project requests; identifies problems, gathers and interprets significant data to find creative solutions to complex issues
- Identifies new ingredients and technologies that will provide innovative solutions to customer and industry challenges
- Utilises good communication skills, both written and oral; deliver presentations to customers, internal colleagues and management
- Collaborates with Applications, R&D, Purchasing, Quality, Regulatory, Planning, Production, Sensory, Marketing, Sales and other department teams to ensure creations meet benchmarks set by customer and are reproducible in the plant
- Ensure a safe and professional creation laboratory environment
- Maintains across the sites the proper creation raw material palette and good creative practices
- Networking with creation teams in Europe and America

Requirements

- ✓ University degree in Chemistry, food science or related area
- ✓ Professionally trained with proper flavour creation qualifications
- ✓ Minimum 5+ years' experience in a junior role or minimum 8 years for flavourist role with a proven track record of successful flavour development and launches
- ✓ Focus on sweet & beverage category
- ✓ Comprehensive understanding of commercial and economic aspects of the business
- ✓ Clear understanding of sensory and analytical tools
- ✓ Methodical, accurate and flexible approach to work

To apply for this position, please email the following to csg.general@carbery.com

- your cover letter
- detailed CV stating your current & expected remuneration
- any additional details relevant to your application

On the subject line of your email, please indicate “**Application: Junior Flavourist / Flavourist**”.

Only candidates who have been shortlisted for an interview will be notified. Thank you.