



Position Description: **R&D Application Technician**

Job Type: Full Time

Pay Range: \$50,000-\$65,000 dependent on experience

Desired Start Date: ASAP

Department: Research & Development

Location: Benicia, CA

Submit Resume and Cover Letter to Jesse Cohen at jcohen@fiflavors.com

About Us:

Flavor Insights was established in 2016 with a mission to make products taste amazing. Having helped build a beverage category with an iconic protein brand, we understand the importance of quality, trust, and speed. We specialize in sweet flavors that bring sports nutrition, energy, enhanced beverages, flavored alcohol, and much more to life. We are here to guide our customers through the process of product development, understanding market trends, defining product ideas, reformulating, testing, and helping the commercialization process to launch a successful product. We offer more than just great flavor. We offer a full flavor product development package.

We are looking for someone passionate about food and beverage to join our application team! Our team is comprised of individuals with different backgrounds and perspectives that allow us to work collaboratively with one another and learn from each other to develop great products, delicious flavors, and deliver solutions for our customers. Being a part of the Flavor Insights team is more than just helping to launch products. We are looking to build upon our team to continue to be a tight knit and genuine group that is passionate about winning.

Essential Functions:



- Support development on new product formulations of food and beverage products in various delivery formats.
- Work with the R&D Application Lead to evaluate formulations for customer approval.
- Input formula data into ESHA Genesis R&D to calculate nutrition facts panels when needed.
- Utilize knowledge of food ingredients, food science principles, and consumer marketing insights to help develop new products and formulas.
- Assume the role of an innovator demonstrating initiative, creativity, and thoroughness in the execution of complex projects.
- Conduct a wide range of analytical, sensory, consumer, shelf life, and product stability studies.
- Communicate and collaborate effectively with the Applications and Flavor teams.
- Develop new food formulations that meet customers' needs and demonstrate the performance of our flavors and technologies in the application.
- Work in an organized manner following Standard Operating Procedures, Good Manufacturing Practices, and the Company's Safety Procedures.
- Prepare mixing equipment and work area(s) as needed to complete batching samples.
- Accurately notate all required information including but not limited to quantities, lot numbers and mixing information.

Qualifications:

- Bachelor's degree in Food Science, Food Chemistry, Chemistry, Related Field, or 5+ years of relevant experience.
- Experience working in a lab environment.
- Capable of following written instructions, able to effectively work with computers and computerized equipment with minimal supervision.
- Knowledge on Excel. Experience with Genesis R&D is a plus but not required.
- Ability to organize high volumes of projects and manage multiple deadlines.
- Open and honest communicator.
- Strong attention to detail and be able to keep accurate records of formulations.
- Have a great work ethic and able to work well in a collaborative setting.
- Candidate will be expected to handle and consume all 8 major food allergens.
- Close proximity to our facility in Benicia, CA.
- Must be able to lift 25 lbs. or more.