



NEW PRODUCT DEVELOPMENT INTERN – RESEARCH & DEVELOPMENT

Wolcott, IN | [Greater Lafayette Area, IN](#)

Who are we?

Egglife Foods is reimagining the future of food by harnessing the power of eggs to transform traditionally flour-based food products. The company was created in 2017, motivated by a desire to modernize nutrition and champion better wellness without sacrificing taste. Two years and over 2,000 recipes later, our debut product, egglife egg white wraps were hatched. Made with cage-free egg whites and just a few simple ingredients for a delicious, and nutritious alternative to traditional tortillas, egglife egg white wraps are The Perfect Wrap® for consumers looking for a versatile, low-carb, high protein wrap.

Egglife Foods is experiencing tremendous growth and success. After 4 years in market, we're experiencing results that are nothing short of amazing including:

- #1 Category Share of Healthy Refrigerated Wraps
- #1 Incremental Item to Dairy Category
- Rocket ship growth from 381 to over 8,500 locations and 22X growth in ACV in 24 months!
- 2020 Gold Stevie Award Winner for Best New Product
- 2021 NOSH Best New Product Award Finalist
- 2021 Progressive Grocer Editor's Pick Award
- 2021 CNBC Best of Small Business Award Winner

To learn more visit us at www.egglifefoods.com.

Summary

As the brand is growing, so is our team! Egglife Foods is looking for a talented New Product Development Intern with Food Science/Engineering background to join our Research & Development team, reporting to the R&D Manager and working closely with our Vice President of Research & Development. This position will be primarily responsible for supporting improvement of our current product portfolio & development of new product categories from bench, to pilot scale up, and through full commercialization.

Who are you?

- An overachiever student or young professional eager to join a fast-growing organization and interested in future full-time openings once internship is complete
- A roll-up-your-sleeves type of person with a can-do attitude who embraces challenge & enjoys solving problems

- A critical thinker with a strong fundamental understanding of food safety, food chemistry and food manufacturing
- A naturally curious type of person who is not afraid to ask questions and is always open to learn from others & help others to grow
- Someone with a passion for science that embraces disruptive ideas and has the ability to operate in ambiguous environments
- A very organized person who pays meticulous attention to detail
- A natural leader able to plan & manage complex projects while working with simplicity, urgency, and agility
- A friendly team-oriented individual with a strong sense of integrity who can develop solid relationships with internal and external partners
- A foodie, passionate about clean label food and embraces optimism with a personal commitment to health & wellness
- Someone who takes pride in the job and is eager to help shape our young company

Essential job functions

Working with guidance and support from the R&D manager but with expected autonomy you will:

- Support development of new products & new product categories from bench to pilot scale up, and through full commercialization
- Work cross-functionally to support continuous improvement and optimization initiatives of current products and manufacturing lines
- Support development of testing methods and data analysis tools to help build in-depth understanding of products, ingredients, processing conditions and equipment used in egglife operations
- Think critically, balance multiple tasks, and be flexible wearing whatever hat is needed to support cross-functional teams and help meet company goals
- Contribute to our knowledge base, thought leadership, and company culture through your unique character and skills

Qualifications

- Major in Food Science or Chemical/Biological Systems Engineering required. Junior/Senior/Graduate Students or young professionals strongly preferred.
- Available to work part time (as little as 10 hrs. per week) or full time during Spring 2024 or Summer 2024
- Background in food product development and/or process development with experience in laboratory and/or pilot plant settings strongly preferred
- Ability to communicate effectively at all levels of the organization
- Self-starter and intellectually curious. Comfortable with ambiguity
- Proficiency in Microsoft Office Suite

Egglife Foods is an equal employment opportunity employer. The company's policy is not to discriminate against any applicant or employee based on race, color, sex, sexual orientation,

gender identify, religion, national origin, age, disability, military status, or any other basis protected by law.