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