FOOD SCIENTIST

SUMMARY

The primary objective of the Food Scientist for Siemer Milling Company / Specialty Ingredients is to develop knowledge about 1) cereal grains, especially wheat, 2) grain processes, both basic and advanced, and 3) the functionality of processed grain products in various applications, so as to support efforts to sell these products.

QUALIFICATIONS

- Individual must excel in respect, trust and responsibility, striving for continuous improvement, commitment to excellence.
- Demonstrate competency in working on a diverse team and showing good respect, responsibility and communication skills to team members and customers.
- Collaborate with cross functional teams, including sales, marketing, procurement, production and technical labs and good ability to convey information to team members efficiently.
- Excellent communication skills, self-motivated, self-starter, sense of urgency, personable, well-organized (computer skills such as ‘Word’, ‘Power-Point’ and ‘Excel’ are essential).
- Strong written and oral skills including customer communication, sales presentation, introducing ingredients/products to customers at trade shows.
- Must be available to travel periodically to meet customer needs.
- BS in Food Science or related discipline and/or work experience in related field including extensive exposure to cereal starch-based products (wheat flour knowledge in particular). Must have knowledge of baking, freeze/thaw, thermal processing and troubleshooting (cause and effect).
- The ability to perform research & development of new food products, improve current formulations and assist in the improvement of manufacturing processes.
- Successful work experience with various laboratory testing equipment, such as: RVA, Chopin Alveograph, Visco-amylograph, Mix-o-graph, fluidities (Zahn), Bostwick, Brookfield and a microscope.
- Ability to initiate, plan and execute process development in support of the delivery of new products.
- Ability to establish and maintain effective working relationships with customers and vendors.
- Ability to gather data, and use initiative to solve special situations and/or interpret solutions in order to make recommendations.
- Maintain high quality and standard of R&D testing and formulation. Ability to organize and maintain R&D documentations efficiently.
- Eager to learn analytical, baking, cooking and formulation skills. Good at reading technical and training articles and materials and improve understanding new concepts and key points of development projects in a timely manner.

HOURS: 8:00am - 5:00pm Mon-Fri, overtime as needed

We offer competitive pay and benefits - group health insurance, life insurance, Dental/Optical Fund, PTO, Paid Paternity Leave, bonus program, retirement plan 401k/ESOP & educational assistance.

Apply at: https://www.siemermilling.com/employment/