

Sr. Food Technologist, Animal Health

Precision Science has an opening for an experienced Sr. Food Technologist. This role is full-time and onsite (no REMOTE), and is responsible for developing new products, optimizing existing products, and onboarding transfers. The candidate should be comfortable formulating with natural raw materials, understand the importance of ensuring the manufacturability of a formulation, and be able to work effectively and cross-functionally across our Operations, Supply Chain/Purchasing, Quality Assurance, Quality Control, Account Managers, and Accounting/Finance groups. This position requires good interpersonal skills, strong verbal and written communication ability, and a firm knowledge of industry trends, customer base, and internal capabilities. This role reports to the Product Development Manager.

The ideal candidate will have a strong food science foundation, with proven experience in developing products from benchtop, piloting/scale-up, to full production and commercialization. This role assumes a formulation leadership role for a range of formats including but not limited to pellets, powders, and chews, and across the following regulatory categories: animal food including dietary supplements (21CFR507), medicated feeds (21CFR225), Type A medicated feed (21CFR226), and Drugs/Pharmaceuticals (21CFR210/211).

Prior experience in pet food formulation, extrusion technology, pellet mill technology, dietary supplement, and/or pharmaceutical formulation is desired. A Certified Food Scientist (CFS) certification is a plus, but not required.

Essential Duties & Responsibilities:

Essential duties and responsibilities include the following. Other duties may be assigned as required to meet business needs.

- Apply knowledge of food science principles and ingredient functionality while considering other inputs such as safety, regulatory constraints, stability, shelf-life, storage, scalability, cost, certifications/verifications, and customer-defined ingredient guidelines, etc.
- Work hands-on to transition formulations from lab-scale batches to full-scale production and effectively manage all technical aspects of the product development process from bench-top through commercialization and provide any post-launch support.
- Works to optimize formulation, and stability of finished goods from a physical, chemical, and sensory analysis perspective
- Works closely with customers and internal resources to develop and launch new products and support existing products.
- Identifies, prioritizes, and coordinates internal activities across various functional departments to meet customer and business needs promptly, and within a reasonable time frame.

- Apply a solid knowledge of the product development process, e.g. stage-gate and/or design control to bring optimal solutions to customers and manage and prioritize work.
- Apply basic knowledge of various packaging-related technologies and their effect on finished goods' shelf life, stability, and overall product performance.
- Apply basic knowledge and/or demonstrate a strong desire to learn and develop products across a variety of regulatory frameworks.
- Evaluate and propose alternative raw materials that can lead to better processing and/or cost savings.
- Assist Operations and/or Quality Assurance with the investigation of root cause analysis when investigating customer complaints.
- Ensures customer quality and product specification requirements are met during the product development stage or improvement of an existing product.
- *Drafts* formulas, processing instructions, raw material specifications, in-process specifications, finished goods specifications, component and packaging specifications
- Communicates technical issues and status of projects to key stakeholders both internal and external.
- Performs timely reporting of project progress and escalation of critical issues
- Comfortable with ambiguity and energized by the process of building something from the ground up
- Innate curiosity for understanding complex food systems from a physical and chemical perspective
- Must be a self-starter and be able to work in a fast-paced environment and handle multiple projects and tasks
- Maintain a clean & safe manufacturing and product development environment within all facilities
- Ensures new product development and commercialization stages meet all GMP and Product Quality and Safety guidelines
- Excellent organizational skills and a high attention to detail.
- A critical thinker, that possesses an affinity for creative problem-solving.
- Other tasks as determined by the Product Development Manager

Skills & Knowledge:

- Minimum BS in Food Science, Food Engineering, Foods & Nutrition, Chemistry, Chemical Engineering, Pharmaceutical Science, or related degree. An advanced degree is a plus, but not required.
- 3-5 years of product development experience within a manufacturing environment.
- 1+ years of food industry experience in extrusion technology, pellet mill technology, and/or pet food formulation is helpful
- Must have manufacturing experience in food (or pet food), preferably in dietary supplement and/or pharmaceutical manufacturing.



Salaried position with Salary range \$70K-\$80K with benefits

M-F 40 hours with start time between 7am-9am on-site at Phoenix locations.

We have 2 facilities within a mile of each other and may require travel back and forth between locations.

Apply for this position at www.precisionscience.com scroll all the way down to Careers and then click on Job Opportunities or you can click the direct link below.

<https://recruiting.paylocity.com/Recruiting/Jobs/Details/2812421>

If you have any questions concerning our company or the position, you can reach the recruiter:

Stephanie Thomas ~ 623-250-3021