

## **Job Description: Research Food Scientist, Team Lead (Microbiology and Packaging)**

Aptar Food Protection is a leading manufacturer of premium packaging systems and processing equipment for fresh-cut produce and seafood. Aptar Food Protection combines extensive knowledge in polymer science, processing, and Food Science with an ongoing commitment to research and development to improve quality and innovation in food safety and shelf life extension.

### **· Major objectives or outcomes to be accomplished by the person in this job:**

- Plan, execute, document, and lead team in shelf-life microbial trials and other food science based experiments
- Evaluate and validate data through external and internal designed experiments.
- Maintain excellent microbiology laboratory etiquette, cleanliness, and process flow (BSL's, GLP's).
- Responsible for assisting or training fellow scientists/technicians on the above.
- Responsible for research, development, and design of new packaging products and technologies with a focus on new product development in food safety and shelf life extension.
- Responsible for exploring new products and technology with a focus on disruptive food packaging innovation as they apply to existing capabilities and new market opportunities where there lies potential success.
- Improvement of existing products and technologies with a focus on product optimization and/or new markets.
- Work with suppliers and researchers to obtain samples for new technology, experiments, or existing product optimization.
- Lead product testing, facilitate troubleshooting and deliver optimization of existing and new products through food shelf-life studies.

### **· The most frequent and most essential work activities in this job:**

- Work with food microbes and pathogen surrogates for product effectiveness through inoculations, plating, sterilizing and other microbiological techniques.
- Being an SME in food microbiology.

- Design product prototypes, ideate new food packaging products, and new food packaging technologies to the leadership team along with all relevant information about the opportunity that these represent.

Work with cross-functional teams from product ideation, experimental testing, regulation, maintenance, and commercialization to ensure all technical specifications, formulas, procedures, shelf life data, and distribution requirements for all developed products to ensure successful product launch.

- Being an SME on in-house packaging functionality and stability.

- Coordinate with outsourced labs or universities on projects ranging from Food Microbiology to chemistry or Consumer shelflife testing.

- Remain current with new research, market data analysis, food trends, food safety, food regulations, and other subjects related to the job.

- **People managed by the person in this job:**

R&D Scientists

R&D Technicians

- **Primary people contacts in this job:**

This position reports directly to the R&D Director.

- **This position is in regular contact with the following on a daily basis:** General Manager, R&D Manager, VP's, Presidents , and other research teammates

- **Compensation:**

Compensation should be appropriate as determined by experience and educational level.

Benefits include 401K and match, paid Health and Dental Insurance, life insurance, FSA, Professional development assistance, Employee assistance program, employee discounts, tuition reimbursement vacation, sick time, and bonus potential.