

RD&A Scientist

About Kerry

Kerry is the world's leading taste and nutrition company for the food, beverage and pharmaceutical industries. Every day we partner with customers to create healthier, tastier and more sustainable products that are consumed by billions of people across the world. Our vision is to be our customers' most valued partner, creating a world of sustainable nutrition. A career with Kerry offers you an opportunity to shape the future of food while providing you opportunities to explore and grow in a truly global environment

About the role

Apply scientific and engineering principles for research and improvement of existing products. This includes conceptualizing, development, specification and processing of new products. Apply scientific and engineering principles for research and improvement of existing products. This includes conceptualizing, development, specification and processing of new products.

Key responsibilities

- Combination of development work where you will see your work affecting customers first hand, as well as a true research and innovation role where blue sky and long term projects are tested and approved routinely to continue to drive innovation for all of Kerry. Support customer requests both internal and external and provide support to satisfy project needs from a conceptual phase through troubleshooting and commercialization.
- Ability to work on long term projects for internal and external customers, specifically innovation processes that lead to new breakthroughs for Kerry Smoke and grill. 50% of the role will be on these long term innovation projects and 50% will be on customer focused development opportunities
- Participate in ideation/brainstorming
- Develop gold standards while working with Culinary and SMEs
- Competitive matching
- Formulation Optimization
- Concept to Commercialization
- Understand internal processes for support
- Ability to understand and troubleshoot customer processes
- Be a strong part of customer facing team to deliver solutions that will “Nourish and Delight” our customers.
- Support sales and Sr. R&D representatives during customer calls through presentations both technical and culinary based.
- Work with cross functional team to optimize the strengths of Kerry and deliver the best Taste and Nutrition experience for our customers
- Studies methods to improve quality of foods such as flavor, color, texture, nutritional value, convenience, or physical, chemical, and microbiological composition of foods
- Completes project requests issued required by the customer.
- Employ efficient time management techniques.
- Assists customers with technical issues that may arise.
- Work well in teams.

- Must be able to taste and smell chemicals, flavors and food products.
- Must be able to stand for long periods of time in a laboratory setting and lift 50lbs.

Qualifications and skills

BS in Food Science related field.

3-5 years' experience in food development industry

Applicable food processing technology expertise and statistical process knowledge

Internships in related field

BS in Food (Cereal, Meat, etc.), Chemistry, Engineering, or Biology

Knowledgeable about food chemistry, food processing, analytical, sensory, microbiology, and food engineering.

Understanding of how to drive continuous improvement and change management initiatives.

Problem solving skills (scientific method)

Ability to work with cross-functional teams at multi levels within the organization.

Excellent interpersonal, communication skills

Accepts feedback