



Associate Product Developer – Richmond, VA

Are you a highly motivated person that likes culinary arts, science and innovation? Sabra is looking for an Associate Product Developer to work on product innovation, developing and commercializing new products to support the core business. As part of the Culinary, Science and Innovation team the ideal candidate will support different projects from line extensions, base renovations and product optimization interfacing with the Marketing Team.

Feel Good Careers @ Sabra Dipping Company

Sabra started at a small factory in Astoria, New York, but we always knew we were onto something big. As a joint venture between Strauss Group and PepsiCo, we've grown to be the number one Hummus company in the world. If you have a real passion for food and think Hummus is as magical as we do, join our team.

We offer comprehensive benefits, a great company culture, and a diverse group of people who take ownership to create something awesome. We are committed to individuals 'being at their best' by bringing fresh ideas to the table and turning their passion for food into results that matter.

Dip into This Role

With moderate supervision, must demonstrate ability to be a self-starter and work independently on projects as they are assigned:

- Prepare prototypes or variations to existing formulas
- Operate all laboratory and pilot plant equipment
- Support QA and operations with non-conformance disposition and root cause analysis
- Support scale up / industrialization with engineering and operations departments.
- Coordinate pilot plant, plant trials and production runs during the product development process
- *Prepare project reports and presentations*
- Analyze data, assist in problem solving, make recommendations of a routine nature
- Work with suppliers to evaluate different ingredients
- Provide required information for nutrition labeling and estimate formula costs
- Develop product and process specifications and technical documentation
- Conduct shelf life studies to validate product readiness to launch
- Demonstrate ability to handle multiple tasks/projects of varied complexity
- Interface with Culinary, Science and Innovation and cross-functionally in project planning and execution
- Any other duties as assigned by direct supervisor

Recipe for Success

- BS degree (Food Science, Food Engineering, Chemical Engineering, Culinary Science)
- 1-3 years related experience
- Previous experience working in a lab and pilot plant environment (Preferred)
- Basic understanding of GMP's for the food industry
- Basic knowledge of statistics
- Culinary orientation, culinary training (Preferred)
- Good written and verbal communication skills
- Creative with problem solving capability
- Intermediate Microsoft Office skills, especially excel
- Experience using SAP/PLM (Preferred)

We celebrate an inclusive environment and provide equal opportunity for development and advancement. As an equal opportunity employer, all qualified applicants will receive consideration for employment without regard to race, color, religion, gender, sexual orientation, gender identity, national origin, age, disability, genetic



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information, marital status, amnesty, status as a covered veteran or uniform service member, or any other protected characteristic under applicable federal, state and/or local law.