



## R&D Commercialization Scientist Associate

### Company Overview

Alamance Foods originated as Melville Dairy in Burlington, North Carolina and underwent a significant transformation in 1959. Today, Alamance Foods stands as a dynamic and innovative food manufacturing company at the forefront of research and development across various categories. The commitment to excellence is powered by cutting-edge food technology, enabling the company to drive innovation and deliver exceptional products to customers.

At the heart of Alamance Foods lies its expertise as a co-manufacturer specializing in aerosol whipped cream and ice pops. In addition to this core focus, the company takes pride in being the owner of several beloved brands, including Classic Cream, Fun Pops, Coffee Toppers, and Whipt.

### Job Description

We are seeking a highly motivated and detail-oriented **R&D Commercialization Scientist** to join our growing team. The ideal candidate will drive the successful commercialization of various innovation projects, ensuring a comprehensive understanding of project requirements and timelines while communicating and collaborating with a variety of teams and stakeholders.

### Key Responsibilities

- Lead cross-functional teams in the successful commercialization of internal and external innovation or continuous improvement projects across multiple categories.
- Maintain an understanding of project scope, requirements, timelines, and resources required to execute project commercialization.
- Communicate and collaborate with a diverse set of teams to coordinate various aspects of scale-up and production efficiency. Teams may include production, engineering, quality, scheduling, warehouse, and procurement as well as external groups such as suppliers and customers.
- Support trial runs, from lab-scale to full-scale, where needed.
- Oversee item management across the entire product lifecycle to ensure continuous compliance.
- Demonstrate a proactive approach to continuous learning and process improvement.

### Skills Required

- Perform under pressure to meet deadlines
- Work effectively both independently and in a team
- Proficiency with the Microsoft Suite
- Attention to detail
- Strong communication skills
- Organization skills
- May require flexibility in working hours, including nights and weekends, to meet project deadlines and support production activities

### Qualifications

- Bachelors or Masters in Food Science or related majors
- 0-2 years experience in the food industry

# ALAMANCE FOODS

- Experience with dairy or dairy alternatives is preferred
- Experience with leadership or project management is preferred

## Benefits

- Base salary starting at \$60,000/yr
- Medical, dental, and eye insurance\*
- 2 weeks of vacation, 2 floating holidays\*
- 7 company holidays
- Opportunities for professional development

\*Available after 90 days of employment

## Our Company

Alamance Foods is committed to a policy of equal employment opportunity and will not discriminate against an applicant or employee on the basis of race, color, religion, creed, national origin or ancestry, sex, age, physical or mental disability, veteran or military status, genetic information, gender identity, sexual orientation, marital status or any other legally recognized protected basis under federal, state, or local law. The information collected by this application is solely to determine suitability for employment, verify identity, and maintain employment statistics on applicants.

Applicants with disabilities may be entitled to reasonable accommodation under the Americans with Disabilities Act and certain state or local laws. A reasonable accommodation is a change in the way things are normally done which will ensure an equal employment opportunity without imposing undue hardship on Alamance Foods. Please contact Alamance Foods Human Resources department if you need assistance completing this application or to other participate in the application process.