



Job Description

R&D, Product Developer

Position Summary

Parker Products is seeking a R&D Developer that is highly passionate about food science and is motivated by the process of problem solving and experimentation.

As the R&D Product Developer, you will provide leadership for implementation and commercialization of both new and existing projects, developing products that meet taste and functionality, quality, and cost expectations.

The R&D Developer is responsible for providing support and may include field sales customer support, prototype, and concept development, leading and assisting with internal and external product training and customer presentations.

Your role will mainly focus on how to bring a product vision into reality by developing, leading, and managing product development projects.

Responsibilities

- Provide project leadership, identify, manage, and implement ingredients, formulations, process modifications of commercialization, product improvement and/or cost savings initiatives.
- Manage ingredient functionality of formulation within processing parameters.
- Lead the on-floor test, trial, first production runs by providing supporting documentation on setting direction for how projects are carried out, develop project plan, identify, and organize project team, coordinate other resources to achieve goals, implement plan, monitor progress, collect results, create reports, write SOP/specification and lead communication for Operations.
- Design and execute experiments, analyze, and interpret data to make sound technical recommendations.
- Identify and communicate technical and business risk, constraints to the product development process and perspective for assigned projects and timelines.
- Support Operations and QA to resolve ingredient, formula, process issues and manage product/process specification and implement/recommend changes.
- Must maintain a professional and clean appearance and conform to all company and customer GMP procedures as well as any other policies pertinent to performing required duties.

Qualifications and Skills

- Experience in R+D and Food Science.
- Experience with leading new liquid products through testing, trialing and commercialization preferred.
- Formulation and raw material knowledge / experience.
- Effective oral and written communication skills and ability to represent the company and project team in a professional manner.
- Excellent organizational skills

Education

- Bachelor's degree or higher in Food Science / Food Engineering / Food Nutrition