

Job description

Food Scientist: Research & Development Specialist

About Us

Northwest Frozen is a Seattle-based, Founder-led, forward-thinking food manufacturing company, dedicated to redefining the culinary landscape with our innovative approach to food production. Our commitment to innovation and quality has propelled us to the forefront of the market. We are proud to be at the cutting edge of technology, continuously pushing the boundaries to develop new, exciting, and nutritious food products. Whether it's pioneering new ingredients, cooking techniques, or packaging designs, we strive to make a positive impact on the world's food industry.

We operate the largest sushi factory in North America, producing over one million pieces of sushi daily for national and international grocery chains. Apart from sushi, we offer restaurant-quality ready meals and an artisan pasta line. In early 2024, we will launch new product lines that will revolutionize the fresh and frozen food industry.

We are a team of talented, energetic, and positive individuals, seeking an equally talented and experienced Food Scientist to join our R&D team.

Key Responsibilities & Tasks

You will develop the R&D projects, including but not limited to developing unique new product opportunities, current product improvements, and cost savings. Providing expertise in sourcing new vendors and raw materials for projects, creating nutrition & allergen labeling and supporting the product production specification process. As the new item process scientist, this position will require extensive collaboration with QA, production, purchasing, inventory, and scheduling.

Essential job functions include but not limited to the following:

Develop and assist in all aspects of R&D on sushi and other ready-meal products.

Ideate directly with R&D team to develop on-trend products. Keep a strategic view of the marketplace and bring insights to the business. Lead technical problem-solving, both in daily production and new product development.

Research new cost-reducing manufacturing processes that meet customer needs and regulations.

Familiarity with food processing techniques, preservation methods, packaging technologies, and product development processes. Understanding food chemistry, nutrition, and food engineering principles is advantageous.

Familiarity with food safety regulations, such as Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practices (GMP), and relevant local or international standards is essential. Understanding food labeling requirements and compliance is also beneficial.

Ensure packaging labels conform to labeling laws.

Assist QA Director in revising SOP's and Logs to ensure regulatory compliance.

Analyze quality data to identify trends, areas for improvement and implement corrective actions.

Assist in QA projects to improve quality and processes.

Manage retention samples and track shelf line of plant trial runs.

Verify finished product nutritional and ingredient statements and coordinate with design team for accurate packaging implementation.

Maintaining accurate records of test results, production data, quality control procedures, and any deviations or corrective actions taken. Good documentation is crucial for traceability, audits, and compliance purposes.

Work with the management team for new product commercialization.

Build relationships with suppliers to gain additional sources and ideas for new products and/or raw materials for continuous improvements.

Communicate all progress and needs of the R&D department to the Senior Food Scientist and CEO.

Minimum Qualifications and Experience

Required Education / Experience / Skills:

Minimum 5 years of R&D experience specializing in product and/or concept development for commercial production.

Bachelor's degree or master's degree in a related field (Food Science, Food Chemistry, Nutritional Science, Polymer science Culinary Science/Arts etc.) focused on both food ingredients and component functionality.

Recipe development and procurement experience.

Experience with new product development processes, recipe creation, implementation, documentation, and running new product launches.

Critical thinking and problem-solving skills. Ability to effectively work, problem-solve, and communicate at all levels of the organization.

Ability to function well in a high-paced and at times stressful environment.

Culinology and Food Science experience and expertise: Well-developed understanding of functional ingredients (flavors, texturizers, stabilizers) and their application within a food system for culinary concept development and commercialization.

Knowledge in HACCP, FDA and USDA regulations, and GFSI regulations (BRC, SQF, FSSC 22000).

We Offer

We offer a competitive salary package, ensuring that your hard work is duly rewarded, and we provide comprehensive healthcare coverage, including medical, dental, and vision, to keep you and your family healthy.

Position location: Des Moines, WA

Start Date: Immediate

Job Type: Full-time

Salary: \$80,000.00 - \$100,000.00 per year

Benefits:

Dental insurance

Flexible schedule

Health insurance

Life insurance

Paid time off

Relocation assistance

Vision insurance

Schedule:

Monday to Friday

Work Location: In person