

Raybern Foods Employment Opportunities

Food Scientist, Raybern Foods, Tupelo, MS. 38868.

The leading frozen food manufacturing company is looking for an innovative food scientist to be part of our product development team. Responsible managing R&D projects and processes from competitive analysis, innovation, development, optimization through commercialization. Accountable for updating various documentation from product specifications, nutritional information, ingredient statements, allergen databases through approved vendor databases. Experience in food formulation, manufacturing and processing (meat, sauces, seasonings, bread, frozen sandwiches and other savory hand held products); working knowledge of food science, Quality Assurance, food safety, regulations and claims, packaging, nutrition (NLEA) and sensory science. Must be flexible, highly independent, self-directing, customer service driven, excellent communication and project management skills. This position interfaces, advises and gives technical support and leads the cross-functional project team for new product launches or product optimizations. Drives process improvement and problem solving throughout the organization utilizing continuous improvement, collaboration, and rational thinking and prioritization skills. A degree in Food Science or related science is required, CFS or M.S. is a plus. Must have a minimum of 3 years of food industry experience in the Product Development or R&D area; must include product innovation through commercialization successes and project management experience.

For further information and immediate consideration, please forward your resume and salary history to Amber Lee at Amber.Lee@rayberns.com