

Research Fellow (Product Development Scientist)

Description

Job Description – We are seeking highly motivated and enthusiastic candidates with expertise in natural products and/or food science research. The primary responsibility of this position is to develop natural and sustainable solutions that enhance flavor, health and wellbeing. As part of IFF's Nourish R&D, we seek a scientist to innovate, create and expand our natural modulation and taste ingredients portfolio.

Responsibilities – • Design and conduct innovative research to develop proprietary, global, natural, sustainable modulation and taste ingredients as part of IFF's flavor portfolio. • Explore, research, and source raw material for investigation of product potential. • Analyze natural product profiles and functions using advance analytical tools including HPLC-MS, GCMS, NMR and metabolomics. • Develop and optimize extraction and/or biotransformation processes. • Coordinate and conduct analytical research as related to natural products isolation, identification, and quantification. • Lead independent and collaborative sensory evaluation of pipeline products. • Collaborate with flavor researchers and local units pertaining to natural product research, sensory evaluation, analytical and regulatory validation, sustainability, process optimization, product scale-up and commercialization. • Write organized reports to summarize research findings and product development process. • Review competitor product and patent literature and write patents for novel products. • Identify, investigate, and implement new and emerging technologies in relevant fields. • Prepare technical reports, data summaries, presentations, protocols, and other technical and regulatory documents. • Participate in developing the intellectual property strategy and file patent applications in collaboration with peers and the legal team.

Qualifications – • Advanced degree in crop science, biochemistry, medicinal chemistry, plant sciences, food chemistry, or other natural products related fields. Ph.D. with >3 years of experience. • Strong knowledge of metabolomics, plant secondary metabolism, enzymatic biotransformation, and/or food science. • Strong skills in natural products research including metabolomics, extraction, distillation, chromatographic isolation and separation, and chemical instrumental analysis (HPLC, LCMS). • Highly capable in statistical analysis • Proven record in initiation, development, execution, and completion of research projects. • Strong communication skills – both written and verbal. • Strong interpersonal skills. • Demonstrated ability to contribute to multiple projects simultaneously with minimal input from supervisor. • Strong ability to work in a cross-functional team environment. • Motivated to develop flavor ingredients. • Flexibility and drive to learn new skills as needed. • Computer literacy (proficiency in Microsoft Office & Teams).

Job Confirmation # – 205154151

Hiring organization

International Flavors and
Fragrances, Union Beach, New
Jersey,
Diana.KlaserCheng@iff.com

Date posted

November 4, 2021

Valid through

31.12.2021

Contacts

Diana.KlaserCheng@iff.com

Website

– <https://careers.iff.com/job/Union-Beach-Research-Fellow-New-07735/795849900/>