

The American Society of Pharmacognosy

<https://temp.pharmacognosy.us/job/research-fellow-at-international-flavors-and-fragrances/>

Research Fellow at International Flavors and Fragrances

Description

We are seeking highly motivated and enthusiastic candidates with clearly demonstrated 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. This position will be located in Union Beach, New Jersey at IFF's Research & Development facility.

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

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

Hiring organization

International Flavors and Fragrances

Employment Type

Full-time

Job Location

Union Beach, New Jersey

Date posted

March 8, 2022

Valid through

30.04.2022

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).

Contacts

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