Position: Associate R&D Specialist
Unit: Science Support
Reporting to: Group Manager
Location: Beijing

Main Responsibilities:

- Support product development departments to ensure food safety, regulatory and quality compliance in product design through physico-chemical characterization of products and raw materials
- Develop new analytical methods, validate and verify existing methods
- Maintain an lean and efficient workflow in physic-chemical laboratory
- Contribute to laboratory material purchase activities and planning of new investments
- Carry out and document quality management related technical and documentation tasks
- In this context, design experiments and perform complex analyses using state-of-the-art laboratory. Develop, validate and implement characterization methods for product development and industrialization.
- Interpret results and translate them into relevant information for the product development activities, and communicate through technical papers, reports and presentations with internal and external stakeholders.
- Actively participate in relevant Nestlé R&D networks

Requirements:

- Master of Science in Food Science or Chemical Analytics
- Comprehensive knowledge of state-of-the-art chemical analytics, such as HPLC, IR-or UV-spectroscopy, MS-methods
- Physical chacterisation methods such as viscosimetry, granulometry etc.
- Fluency in English (written and oral)
- Autonomous and well organized
- Able to work in a multidisciplinary team

Position: R&D Specialist
Unit: Science Support
Reporting to: Group Manager
Location: Beijing

Main Responsibilities:

- Build scientific expertise on peanut processing, namely:
  - investigate diverse peanut varieties in terms of agricultural conditions, physico-chemical properties, and nutritional content
  - explore processing possibilities to enhance the nutritional value and to modulate sensory properties of peanut as ingredient to beverages and confectionery snacks
  - investigate measures to monitor quality and food safety parameters during processing of peanut
- Build scientific expertise and knowledge on powder handling, notably mixing, flowability, dissolution and granulation for categories relevant to R&D China:
  - identify main measures of powder flowability, dust reduction and dissolution in ambient dairy and nutrition products
- In this context, design experiments and perform complex analyses using laboratory and pilot plant equipment. Develop, validate and implement characterization methods for product development and industrialization.
- Interpret results and translate them into relevant information for the product development activities, and communicate with technical papers, reports and presentations.
- Advice Science Support Group Manager to further develop scientific competences in named areas for the efficient and effective support of key projects.
- At a later stage, transfer and broaden knowledge within R&D China through training, coaching and development of junior project team members.
- Actively participate in relevant Nestlé R&D networks

Requirements:

- PhD in Food Sciences, on either peanut processing or powder processing, ideally post-doc studies in related field
- Comprehensive knowledge of peanut processing
- Comprehensive knowledge of powder and agglomeration technology
- Good knowledge or experience in food science & technology
- Scientific in approach
- Fluency in English (written and oral)
- Autonomous and well organized
- Able to work in a multidisciplinary team