

FOOD TECHNOLOGIST

Job Responsibilities:

- Develop or modify new products (food & beverage), assist in product definition and design (Cocoa Products)
- Work on process improvement to achieve better efficiency and cost
- Conduct Nutritional analysis
- To be responsible for the integrity and quality of our products by conducting process checks at critical points of every production and receiving of all raw material and all packaging materials
- To be responsible for and to advance our safety and quality programs such as JAKIM Halal, HACCP, ISO and etc.
- Provide support for technical enquires and processes, new product introduction and etc.
- Responsible for product level ingredient/ nutritional generation and compliance with regulatory guidelines

Requirements:

- Master/ Degree in Food Science/ Food Technology
- 3 years R&D experience working with F&B processing environment
- Knowledge of HACCP, ISO and other regulatory guidelines
- Understanding of ingredient interactions/ functionality
- Interested in R&D and having strong passion in food product development