



JOB TITLE: RESEARCH & DEVELOPMENT TECHNICIAN

POSITION SUMMARY:

Responsible for basic research, product design, sourcing new ingredients, evaluation of lab production samples, sample integrity testing, developing manufacturing process, scale-up test, creating nutrition/supplement facts and developing master formula, batch record ingredients and batch record instructions.

KEY DUTIES & RESPONSIBILITIES:

- Conduct a basic research based on customer's request or concept.
- Design a product structure from a concept.
- Sourcing new ingredients and collecting all necessary documents.
- Preparing lab production samples and evaluating product design and integrity.
- Developing manufacturing process.
- Developing master formula, batch record ingredients and batch record instructions.
- Conduct pilot/scale-up tests to evaluate manufacturing process and train production/quality personnel.
- Create nutrition/supplement facts data.
- Miscellaneous duties as directed by R&D Manager.

QUALIFICATIONS:

- Minimum of a bachelor degree in science (Food Science, Nutrition, Biology, Chemistry) with one year of work experience in a cGMP-regulated industry.
- Intermediate computer knowledge (MS Office, ROSS, Genesis R&D).
- Must be a self starter.
- Well organized and detail oriented.
- Ability to read and write English.
- Ability to analyze experimental data.
- Must have good knowledge in math and chemistry.
- Must be able to work under minimal supervision.