



Product Development Technician Nutrition Bars

Nutri-Nation is custom manufacturer of nutrition bars for leading brand marketers and retailers throughout North America. We are seeking a Product Development specialist who is enthusiastic about creating great tasting food products through independent, hands-on trial and error in the test kitchen. Our customers and prospective customers provide us with a steady stream of new product development projects, from organic whole food formulations to more complex sugar-free, high protein, fortified or other unique formulation challenges. The Product Development specialist performs various duties in the office, test kitchen and on the production floor, but the majority of time is spent in the kitchen experimenting with ingredients and creating hand-made bench top samples for customer presentation.

Responsibilities include:

- Becoming familiar with products, ingredients and formulation techniques for this product category
- Creating presentable prototype bars that are sent to customers for evaluating
- Working with suppliers and Nutri-Nation production team to solve problems and meet challenges with new and existing formulations (i.e. texture, flavour issues)
- Researching new ingredients and potential vendors for those ingredients
- Regular updating and maintenance of raw material information in formulation/ inventory software programs
- Maintaining physical "library" of ingredient samples, as well as corresponding supplier/specification paperwork for easy reference
- Plant floor participation in scaled up production of new products, as well as general quality assurance tasks as required

Qualifications:

- Education and experience in food science and/or culinary arts
- Interest and confidence in cooking, baking, and the science of making good food are critical. Curiosity and patience for trial and error are key
- Strong verbal and written communication skills
- Strong general computer skills and ability to learn new programs
- Organizational and record-keeping skills and ability to handle multiple tasks with attention to detail
- Basic knowledge of food safety, QC documentation and third party audit processes (GMP, HACCP, Organic, NHP, SQF) are assets

Location: Port Coquitlam, BC

Full Time Position, Mon-Fri, Day shift

Extended Medical Plan and Profit Sharing Plan

Room for advancement

Interested applicants are invited to submit resume and cover letter to hr@nutri-nation.com or by fax to 604-941-0135. No phone calls or drop ins please. We thank all interested applicants. However, only those selected for an interview will be contacted.