

Food Process Engineer

Specializing in Protein on the design, optimization, and scale-up of manufacturing processes to extract, transform, or formulate protein-based products (plant-based, dairy, or alternative proteins).

Education: Master's degree in Food engineering, Chemical Engineering, or Industrial Biotechnology.

Position: Food Process Engineer

Experience & Skills:

- **Protein Expertise:** Specific experience in plant-based protein isolation, or dairy processing.
- **Technical Skills:** Proficiency in PFDs (Process Flow Diagrams), P&IDs, mass/energy balances etc.
- **Industry Experience:** Usually 3-5+ years in food manufacturing, specifically with protein extraction.
- **Soft Skills:** Strong project management abilities, cross-functional team collaboration, and the capacity to work in fast-paced, high-pressure environments.

Key Responsibilities:

- **Process Design & Scaling:** Scaling up lab-scale protein extraction methods (e.g., soy, pea) to pilot and industrial-scale production.
- **Unit Operation Management:** Expertise in protein-specific operations, including extraction, separation (centrifugation), filtration (membrane technology), and drying (spray drying).
- **Process Optimization:** Enhancing protein recovery yields, improving purity, and optimizing energy consumption.
- **Equipment & Facility Setup:** Designing, installing, and commissioning new protein processing lines, including wet/dry fractionation equipment.
- **Quality & Safety Assurance:** Ensuring processes comply with HACCP, GMP, and food safety standards. This includes managing High Sanitation/Clean-in-Place (CIP) systems.
- **Troubleshooting & Performance:** Monitoring in-process data to identify bottlenecks and resolve production issue.