

## **FOOD TECHNOLOGIST:**

Requirement: Food Technologist

Experience: 5 years in food industry with experience in large scale production.

Qualification: PhD/Masters in Food Technology with five years of research experience in food designing, formulation and processing.

Position: Scientist

### **Specialized in:**

- Development of novel formulations/applications for consumer friendly products using Protein, Fibre and synbiotics (Pre, pro and postbiotics).

### **Job Description:**

- Study the physical, chemical, and biological composition of foods to develop methods for safely processing, preserving, and packaging.
- Develop ways to improve food's flavour, nutritional values and conduct tests to ensure they meet industry and government standards.
- Developing the extraction protocols and designing the SOP for the large scale production.
- Analyse and develop new sources of compounds like proteins or sugar substitutes through efficient research.
- Involve in the setting up of the pilot plant.
- Keeping the record of research data and comply with Good Lab Practices (GLP).
- Studying the safety regulations for the various food products.
- Publication of research papers and designing of patents / process.
- Work experience in Food Industry will be given preference.