

Green Compass

Food Scientist Opportunity

- Collaborate with leadership to design and develop new products.
 - Take from concept and bench top to market, while staying within specified parameters of cost and label claims
 - Evaluate ingredient selection and help source new ingredients that will bring value to each product
 - Assess ingredient and nutrition profiles of current products and offer suggestions for improvement, if necessary.
 - Conduct or oversee technical research projects through all stages of experimentation (test protocol development, inter-departmental coordination, execution, and data generation & interpretation).
 - Investigate, analyze, and execute new product/process improvement and cost savings opportunities.

- Act as the technical product expert.
 - Provide sales and marketing with technical product descriptions and information to assist in their content development.
 - Respond to targeted questions from the field or other departments. This includes acting as a resource for the GC team regarding general information about the product and development. Help develop product FAQs as they relate to your field

- Manage documentation and records to ensure that they are complete, current, secure, and easily retrievable. This may include designing, organizing, or maintaining technical or regulatory records and reports.
 - Follow ingredient and product specification processes and own formula entry and record filing.
 - Identify, classify, maintain, and protect files, documentation, and sensitive information consistent with record handling and retention requirements set forth by Green Compass QA.

- Continue to grow.
 - Pursue continuing education to keep abreast of developing technologies, lifestyle & nutritional trends to maintain a competitive edge. Including trade shows, seminars, industry events, etc.

Qualifications & Requirements:

An advanced degree in food science, chemical engineering, or a related field, or a Bachelor's degree with relevant experience.
5+ years experience developing and launching products (nutrition or supplement manufacturing experience a plus).

Proven technical competency and credibility.

Proven end-to-end implementation capabilities.

Extensive knowledge of flavors, “functional” ingredients, processing, packaging, nutrition, stability testing amongst other skills are important to the success of this role.

A focus on clean and natural foods and ingredients. Most Green Compass products are USDA Certified Organic.

Green Compass, located in Wilmington NC

Interested Parties please contact:

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and

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