

## **Special Career Posting: Research & Development**

**Position:** Senior R&D Food Technologist

**Location:** Pendergrass, Georgia

**Duties:** Apply scientific and engineering principles in research, development, production technology, packaging, processing, and utilization of foods to develop new food products.

Use extensive knowledge of and experience with production lines and manufacturing systems to test and develop new products.

Manage assigned customer accounts and projects in coordination with sales and marketing representatives to fulfill new product requests and product improvements according to growth plan.

Interpret concepts and ideas accurately to design and develop products according to customer requirements and company manufacturing capabilities, including design of new product profiles, formulations, and testing schedules, prototype development, and verification of final prototype performance in all company plants.

Implement new products at the plant level following Good Manufacturing Practices and company manufacturing guidelines and requirements.

Train personnel, develop quality-assurance specifications, and develop technical information for customers.

Conduct technical meetings with customers' Research and Development department during product development and following product launch.

Provide technical assistance and technical training to customers on existing and new products, and share technical information about products, characteristics, handling, and utilization.

Coordinate employee teams to facilitate and execute trial productions and test, prepare, and send samples of new products to customers.

Ensure appropriate documentation of experimental trials and outcomes to facilitate scale up and product transfer to manufacturing.

Design and conduct shelf-life studies, including product and package performance under various conditions.

Determine product manufacturing costs and recommend appropriate product and packaging adjustments to meet budgetary constraints.

### **Education &**

**Experience:** Master's degree in Food Science, Food Technology, or related field, plus 3 years of baking or cereal industry research and development experience, or alternatively, Bachelor's degree in Food Science, Food Technology, or related field, plus 5 years of baking or cereal industry research and development experience.

Experience with successful prototype development.

Experience with successful plant implementation of new products.

Experience coordinating employee teams to facilitate and execute manufacture of new products.

Experience with determining product manufacturing costs and recommending appropriate product and packaging adjustments.

**Other:** Up to 40% travel.

**To apply, mail your resume to:**  
**Gruma Corporation**  
**1159 Cottonwood Lane, Suite 200**  
**Irving, Texas 75038**  
**Attention: Job Code PG/ML**

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