

SAZERAC

Product Development Technologist

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Job Locations CH-LU-Lucerne

Job Post Information* : Posted Date 5 days ago (10/10/2024 8:50 AM)

ID 2024-13358 # of Openings 1 Category Product Development



Job Description/Responsibilities

The Product Development Technologist is responsible for assisting with new product development activities, reformulation of existing products, shelf life testing, conducting taste panels, and gathering information for formula submission to TTB and any other compliance or regulatory agency in relevant jurisdiction. Responsible for overseeing the day-to-day activities of the lab and lab maintenance.

- Ensure the work environment is safe and practice safe work policies of the laboratory. Adhere to all OSHA, state and local regulations.
- Work with internal and external customer s to support New Product Development, Quality, Production, Sales and Marketing, and Technical Services activities. Help to identify issues with internal or external customer service and work with cross functional team to develop and implement corrective actions.
- With knowledge of Sensory Evaluation Techniques, conduct taste panels to determine the statistical differences between products using blind triangle tests, Duo-Trio Tests and/or Two-out-of-Five tests. Work with the Sazerac Lucerne Innovation Center and Sazerac Center for Innovation & Technical Excellence lab team on continuous improvement of current sensory techniques and programs.
- Develop and maintain solid professional working relationships both inside and outside the company. Set a positive example and act in a manner consistent with company values.
- Use PDS to enhance performance within the company through evaluation, planning, and goal execution. Strive to constantly develop oneself as a valuable asset through personal and professional growth and attention to the position's outcomes. Support the widespread use of PDS and support company culture within the organization.
- Work with Research & Development Director, Global Product Development Manager, Brand Managers, Product Development Scientist and external customers to develop and create alcoholic beverages that meet or exceed demands of customers and consumers. Develop and prepare working formulas for all products developed or purchased by the company. Work with regulatory and PD team to prepare all necessary documents for submission to the TTB, and any other compliance or regulatory agency in relevant jurisdiction for formula approval.
- Assist in scientific and organoleptic analyses in the Sazerac Lucerne Innovation Center. Help oversee activities of other Sazerac research facilities. Support activities including taste panel execution, sample preparation and analysis, complaint investigation, inventory management, and laboratory accreditation. Drive continuous improvement in products and processes. Ensure adherence to Personal Safety, Food Safety, Quality, and Environmental Policies and Practices.

- Participate in writing, organizing and updating lab procedures. Follow all work instructions and provide feedback on laboratory specifications. Assist with cleaning and organizing the lab. Provide input for lab design efficiency, ergonomics, and safety. Assist with experimental design of shelf life testing. Once a new product is approved, work with PD Technician to prepare all samples necessary and conduct shelf life testing.
- Assist in the documentation and auditing of the new product laboratory procedures, processes and systems to identify improvement opportunities and efficiencies.
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Qualifications/Requirements

Requirements:

MUST

- Bachelor's Degree in Food Science or related field
- 2 years Lab/R&D or related experience
- Ability to communicate with all levels of an org
- Ability to handle multiple tasks at one time
- Ability to project a professional image
- Ability to quickly learn new systems/processes
- Detail Oriented
- Strong planning and organizational skills

PREFERRED

- Master's degree (Food Science or related)
- Willingness to travel
- Experience in relevant industry (Alcohol beverage/beverage industry, FMCG, CPG, Food, Nutrition, etc.)

Physical Requirements:

- In-person job attendance (M – F)

Sazerac Company Overview

Build your career at Sazerac! With almost 400 years of rich history, Sazerac Company has thrived as an independent, American family-owned company with operations in the United States and around the world. Since the 2000s, Sazerac has averaged double digit growth every year! Sazerac Company produces and markets the most award-winning bourbons and whiskeys in the world, including Buffalo Trace, Pappy Van Winkle, Eagle Rare, Blanton's, and Sazerac Rye. Additionally, Sazerac owns many popular brands across a range of spirits, including Fireball, Southern Comfort, Seagram's V.O., Myers's, Goldschläger, Parrot Bay, 99 Brand, and Platinum Vodka.