



Aqua Star (USA) Corp is looking to fill the role of a Food Technologist at our headquarters in Seattle, WA. Reporting to the VP Product Development, the main responsibilities for this role will be to initiate, coordinate, and implement new product initiatives on new and existing products, with an emphasis on project management and plant processing experience.

The Food Tech will ensure research and development responsibilities are aligned with various areas of the business such as procurement, quality assurance, production, and marketing. This person will also be accountable for product development activities and documentation from ideation to first production approval and assist in establishing shelf life and food safety standards.

Responsibilities:

- Formulate and commercialize new product formulas including: translating bench top recipes to production formulas efficiently, within manufacturing capabilities of company
- Validate production processing procedures and critical production control points on new items to ensure product attributes are maintained
- In liaison with QA, approve quality of raw materials and ingredients used in Value Added items
- Document and maintain all Value-Added formula's in company format in the Product Development folders on SharePoint
- Assist QA with completion of Value Added product specifications and set specification limits using production data
- Complete cost components on new formula's and have the ability to engineer new product formulas to desired price point, and within manufacturing capabilities of company
- Ensure product formulas adhere to corporate brand standards or respective Private Label brand standards
- Ability to run nutritional information for product development using Genesis nutritional program
- Accountable for hands-on preparation of bench top and customer presentation samples
- Validation of consumer preparation information for packaging
- Attend Value Added plant trials and first productions as required
- Develop ingredient declarations for new Value-Added products and document background information accordingly
- Travel to and work with vendors in the development of ingredients and components
- Support the Sales dept. on New Value-Added item presentations -- product samples, information coordination, preparation, and attendance as required

Experience & Skills:

- Minimum 5 years' experience in a food processing or research & development capacity
- Seafood or frozen food experience is a plus, but not required
- Must have knowledge and understanding of the functionality of food ingredients
- Must be detailed oriented and proficient in MS Excel, Word, and Outlook
- Strong verbal and written communication skills

Education:

- Bachelor's Degree in Food Science, Nutrition, or related Science
- A culinary background is a plus, but not required

Benefits:

- Affordable and comprehensive Medical, Dental, and Vision plan options
- Optional Flexible Spending Accounts
- 401K Plan with company matching

- Additional Employer Provided Benefits: Life/AD&D, Short-Term and Long-Term Disability, and Employee Assistance Plan
- Annual Profit Sharing
- Commuting/Parking Reimbursement
- Health Club Reimbursement
- 2 weeks of Paid Time Off for new employees
- 8 Paid Holidays per year