



FOOD TECHNOLOGIST

What Perry's Ice Cream is all about...

We support the production of safe, high-quality products, and team member safety is number one! We are a fourth generation family owned company that began in 1918. H. Morton Perry started a **tradition of quality** by making the finest ice cream. That tradition of quality transfers to everything Perry's Ice Cream does, including recruiting the highest quality team members who bring hard work and creative ideas to the table. We believe in our team members successes and **provide a rewarding and supportive environment** for them to excel in. From the Perry's Ice Cream family to your family, our social mission is to serve our communities by working to provide programs that sweeten the quality of life.

What this job is all about...

- Participate in all areas of Research and Development including:
 - **Product Development**
 - Process Improvements
 - Project Management
 - Cost Control
 - Formulation and Formula Maintenance
 - Labeling and Nutritional requirements
 - Product Packaging
- **Work as a team** with Quality Assurance, Marketing, Sales, Purchasing, and Operations
- **Creatively work** on product concepts and see them to implementation including bench top, pilot plant, plant trials, and production runs
- Develop and participate in tests and evaluations of ingredients and equipment needed to support product development and cost improvements
- Conduct effective **sensory evaluation sessions** of existing, new, and competitors' products, ingredients, or process modifications. Then perform statistical analyses of data
- Prepare product descriptions, ingredient declarations, nutritional information and calculations
- Maintain R&D records including:
 - Ingredient Specifications
 - Nutritional databases
 - Information on product specifications and codes
- Perform computer-assisted operations in development of formulations
- Assist Marketing in **packaging development**, including reviews and sign offs at various stages of development
- Serve as a resource to the QC Lab providing necessary assistance and training as the needs of the department or company may dictate
- Participate in cross functional team-based functions related to quality, cost, delivery, safety, and morale in support of company and department goals.

What we have to offer...

Ice Cream!!! But besides that delicious benefit! This position offers **competitive pay** based on experience. At Perry's Ice Cream we believe in a **work life balance**. All of this and we offer other **sweet benefits** for regular full-time team members!

What an amazing candidate looks like...

1. B.S. in Food Science or related field (i.e. Dairy Science, Biological Sciences), or A.A.S. in Food Science or related field with 4 years or more experience in food processing and/ or food ingredient environments.
2. **Strong computer skills** and willingness to learn programs as the position may dictate in a reasonable time period. Should be proficient with Microsoft Word, Microsoft Excel, Microsoft Access, and Microsoft Outlook, OWL software or equivalent software.
3. Experienced in effective **management of projects** in support of new food product/food processing development.
4. Willingness to learn and participate in all facets of production related activities associated with understanding all facets of food processing and storage **associated with frozen dessert manufacturing**
5. Experience demonstrating ability to function and contribute to projects within cross functional teams (i.e. marketing, sales, purchasing, production, and finance)
6. Willingness to participate in travel including overnight travel in support of product development or training as the need arises
7. Strong orientation promoting/executing **safety initiatives**
8. Strong **creativity skills**
9. Strong verbal, written and interpersonal communication skills
10. Able to lift 50 pounds on a regular basis
11. Able to **taste dairy products** and other allergenic ingredients.
12. Safety and Good Manufacturing Practices (GMP's)- Must follow the Company guidelines and vision to enhance and create a positive safety & GMP environment
13. Flexibility – work may be performed on all shifts and weekends.
14. Planning: Ability to organize and manage multiple priorities

To apply, please visit <https://careers-perrysicecream.icims.com/> to complete an application.

Perry's Ice Cream is an Equal Opportunity Employer and a drug free facility