



Agricultural Utilization Research Institute

POSITION DESCRIPTION

Title:	Senior Food Scientist
Employee:	TBD
FLSA Status:	Exempt, temporary full time
Reports to:	Luca Zullo, Senior Director of Science and Technology
Location:	TBD
Avg # travel days per month:	6
Salary Range	\$95,000 - \$108,000

Position Overview:

AURI's Senior Food Scientist leads food innovation by supporting product development, commercialization, and regulatory compliance while fostering industry collaboration and emerging technology adoption. This role conducts applied research, builds industry networks, and works closely with clients to bring food products to market successfully.

Responsibilities

Food Innovation

65%

1. Provide applied research and technical assistance to meet AURI food area needs

Product Development & Optimization

- Assist clients with product reformulation, ingredient selection, and process development and improvements.
- Provide guidance on labeling and regulatory compliance.
- Recommend ingredient applications, scale-up strategies, and processing technologies.
- Provide subject matter expertise on food-safe product design.

Commercialization & Industry Problem-Solving

- Champion AURI's visibility in the food industry by engaging with clients and stakeholders and participating in industry events that lead to commercialization.
- Utilize industry, academic, and technical networks to address commercialization challenges.
- Stay ahead of industry trends focused on transformational ingredient functionality and sustainability innovations.
 - Conduct feasibility assessments and hands-on experimentation for new food technologies.
 - Identify commercialization pathways for breakthrough technologies.

Nutritional Analysis Food Safety & Regulatory Compliance

- Guide clients in developing accurate nutrition labels per FDA, USDA, and industry standards/best practices.
- Monitor and interpret food labeling regulations to ensure compliance.

- Offer food safety recommendations and connect clients with relevant resources.
- Ensure alignment with FSMA, HACCP, and best practices for food safety and traceability in products as designed.
- Development of K-12 compliant school nutrition crediting documentation

Intellectual Property Development & Value Creation

- Analyze emerging food science trends for potential IP opportunities.
- Lead the development of patentable food formulations, ingredient applications, and processes.

2. **Co-lead food area programs, including priority area leadership** **20%**

Strategic Food Leadership and Innovation.

- Provide strategic leadership in food innovation, aligning with industry trends and AURI's goals.
- Engage with academic and industry partners to explore alternative proteins, plant-based ingredients, and fermentation innovations.
- Bring scientific advancements to life by developing commercial applications to create value-added opportunities.

Leadership, Collaboration & Ecosystem Development

- Co-lead AURI's Food Focus Area, specifically the Food Ingredients Priority Area, including
 - Efficient distribution of resources
 - Annual goal setting and annual presentation to AURI's board of directors
- Work closely with AURI's internal teams and external stakeholders to execute projects and initiatives.
- Foster collaboration among researchers, food scientists, and technology providers.
- Visibly represent AURI as an engaged leader in the food business ecosystem with external partners and stakeholders.

Strategic Oversight & Process Improvement

- Lead discussions on new project opportunities and review ongoing initiatives.
- Support AURI Connects events, including Industry Thought Leader (ITL) recruitment and food innovation initiatives.
- Foster a continuous improvement mindset by identifying, refining, and implementing internal processes for enhanced efficiency.

3. **Supervise and mentor food and meat science staff** **10%**

Leadership & Guidance

- Provide clear direction, support, and mentorship to staff, ensuring alignment with organizational goals and strategic priorities.
- Engage supervisees in proactive design and implementation of professional development activities.

Performance Management

- Set expectations, monitor performance, and conduct regular evaluations, providing constructive feedback and implementing corrective actions when necessary.

Team Coordination

- Oversee workload distribution, facilitate collaboration, and maintain an efficient, productive, and motivated team environment.

4. Other Responsibilities

5%

- Regularly visit AURI's Marshall lab to oversee research and development activities.
- Contribute to strategic planning and continuous improvement efforts.

Experience, Education, and Training

Required

Education and experience

1. Bachelor's degree in food science with eight years of recent food industry experience.
2. Computer proficiency
3. Demonstrated oral and written communication skills
4. Excellent interpersonal skills.
5. Valid Driver's license and personal transportation.

Preferred

1. Master's or Ph.D. in Food Science with five-plus years of recent food industry experience.
2. Protein experience.
3. HACCP certified, SQF ISO.
4. Established credibility and networks in food science.

Knowledge, skills, and abilities

1. Experience in Food Product Development, including food processing, food microbiology, sensory science, food safety, proteins, and quality systems.
2. Expertise related to ingredients and their applications in food systems.
3. Critical thinking and problem-solving skills.
4. Knowledge and ability to apply FDA FSMA principles.
5. Expertise in multiple food product categories (bakery, snacks, sauces, spreads, cereals, syrups, beverages, high acid foods, frozen foods, canned foods, and proteins).
6. Adaptability to meet client needs and handle multiple projects.
7. Demonstrated client satisfaction and ability to work collaboratively with industry peers and academics to achieve common goals
8. Strong public speaking skills, with an ability to translate complex technical concepts to a non-technical audience
9. Excellent customer service skills.
10. Attentive to project details and technical management of information.
11. Ability to deal with ambiguity and uncertainty
12. Experience in technical communications with clients preferred.
13. Supervisory experience
14. Strong knowledge base and contacts in the food industry space to identify individual and institutional knowledge for addressing opportunities/problems.
15. Experience conducting research and reporting findings through white papers, panels and symposiums.