

## Job Description

<b>Job Title:</b>	NPD Technologist
<b>Based At:</b>	Unimush Ireland Ltd T/A UMI Foods, Edenaveys Industrial Estate, Newry Road, Armagh, BT60 1NF
<b>Hours / Work Pattern:</b>	The site is operational 7 days / week – Mon – Sun. Work days are 5 days per normal week (Monday – Friday) and hours are 08.30am to 17.00pm daily. Flexibility to work Saturday and Sundays is a requirement as and when required.
<b>Skills &amp; Experience Required:</b>	<ul style="list-style-type: none"> <li>✓ Qualified to degree level, or equivalent, in a relevant food science subject</li> <li>✓ Level 2 Certificate in Food Hygiene or ability to complete</li> <li>✓ Knowledge of Microsoft packages – Basic excel and Word</li> <li>✓ 1- 3 years proven experience in the new product development process from ideation stage to product launch – Preferable</li> <li>✓ Previous Kitchen experience ideal but not necessary</li> <li>✓ Good comprehension of food manufacturing technologies, R&amp;D and industry guidelines</li> <li>✓ Excellent communication skills at all levels and the ability to work with the cross-functional team to achieve common goals</li> <li>✓ Highly motivated individual, driven to achieve results through self and team</li> </ul>
<b>Job Purpose:</b>	The post-holder will report to the Product Development Manager and will assist in the development of innovative products and the continuous improvement of exiting products and ranges. Working closely with retailers to identify new food trends and key gaps in the marketplace, the NPD Technologist will design innovative products to meet market trends and customer expectations. The NPD Technologist will work within a cross-functional team and will have a close liaison with the Technical and Production Departments and the Account Managers/Commercial Manager as required.
<b>Reporting to:</b>	Product Development Manager
<b>Main Tasks of the Job:</b>	
<ul style="list-style-type: none"> <li>• Continuously develop and introduce new and improved products to meet strategic objectives of the business and expectations of customers.</li> <li>• Interpret retailer briefs ensuring innovative and technologically sound product designs are generated in line with customer expectations, operational constraints and commercial needs of the business.</li> <li>• Market research to investigate and identify customer needs, upcoming trends and gaps in the marketplace with the aim of being one step ahead of competitors to take advantage of potential business opportunities.</li> <li>• Make up samples by following recipes to the detail as appropriate.</li> <li>• Recipe development and reformulation to achieve an end product that meets customer expectations and that is financially and technically feasible.</li> <li>• New product costings including determination of costs for ingredients, packaging, labour and distribution and analysis of new product production costs vs profit margins.</li> <li>• Working with new and current suppliers to source new, high quality and cost effective ingredients and assist Technical in the approval of new suppliers / ingredients by gathering all necessary data including product specifications, quality certification, HACCP and traceability</li> </ul>	

documents, allergen information and costs.

- Kitchen trials and pre-production factory trials to determine new product feasibility and reproducibility at full scale production and to resolve issues pre-launch.
- Microbiology/Shelf-Life testing of new products to ensure they are safe for human consumption and to determine Use By dates for consumers.
- Nutritional testing of new products to ensure that the nutritional composition of a new product meets the requirements of the retailers' nutritional policies and/or fulfils nutritional claims.
- Cooking instruction development for all new products to ensure that a food is safe to consume and of a high quality for consumers when cooked.
- Co-ordinate new product transfer from NPD to Production ownership, to include product assembly, production mixes, QAS standards, training and assessment of products following launch to include re-training where required.
- Assist the Technical Dept. as and when required including ensuring allergen information and risk assessment information is maintained and up-to-date on an ongoing basis.
- Keep up-to-date with food safety legislation and food industry guidelines and communicate the need for change to relevant departments as required.
- Collect raw materials from the factory needed for the kitchen each day and ensure stock management to keep waste to a minimum and ensure sample deliveries are located and decanted.
- Work within a tight time scale and to specific development requirements.
- Visiting retailers and shopping to support sample preparations or customer meeting refreshments as required by the business.
- Respond to retailer requests for samples for testing, MCE builds, Brandbank, photography, exhibitions, awards etc.
- Actively promote a healthy, clean, safe, secure and productive working environment.
- Ensuring Unimush Ireland Ltd is compliant with appropriate codes of practice, FIR legislation or as otherwise required.

**This Job Description is not intended to be definitive and may be subject to change in line with developments within Unimush Ireland Ltd.**

**Please send CV's to Victoria ([victoria@umifoods.co.uk](mailto:victoria@umifoods.co.uk)). Closing date is 12 noon on the 1<sup>st</sup> August 2019.**