



## R&D Manager Sourdough Application

### Job description

You are responsible to build the interface between sourdough technology and baking application by becoming the expert in this field and by training the international R&D bakery community. You'll manage customer driven projects and apply them in final application.

### Key Tasks

Study the functionality of sourdoughs in the final application. Find synergies with existing technologies (improvers) in different baking processes.

Coordinate new product development in close collaboration with market (business development team) and the customer (Lab scale and production scale).

Participate to long term collaborative research projects with GRS and apply upcoming innovation in final products.

Build and manage an international network of motivated R&D and Application colleagues through regular training, coaching and country visits.

### Profile

- ✓ You have a degree in food technology or a master in bioengineering
- ✓ At least 7 years of relevant experience in industrial R&D with knowledge of microbiology
- ✓ You have a passion for food in general and bread and/or fermentation in particular
- ✓ Strong baking experience
- ✓ You have excellent communication and influencing skills
- ✓ You are able to mentor, coach and manage other people
- ✓ You are fluent in English. Any other language is a plus.
- ✓ You are willing to travel 30% of your time.

### Offer

Puratos provides a dynamic, entrepreneurial environment that encourages staff to take initiatives and suggest ideas that will contribute to the success of the company. Of course Puratos offers a competitive salary package but even more, offers you a position that you can further develop and shape.