

Kalsec® is currently seeking a Senior Scientist – Fermentation

**Job Summary:**

1. Support Kalsec®'s research and development by developing new products, discovering new products/processes, offering options of novel technologies.
2. Serve as principal investigator by planning, designing, and independently conducting experiments and associated research activities.
3. Serve as a subject matter expert for fermentation and downstream process development at lab and pilot scale and work with multidisciplinary team on innovative projects.

**Essential Job Functions:**

1. Independently manage multiple projects with attention to timelines, milestones, and resource utilization.
2. Conduct fermentation experiments from lab scale to pilot scale to develop natural food ingredients.
3. Prepare detailed reports describing research efforts, and when appropriate, present research results to scientific conferences, customers, Kalsec® staff and/or other groups.
4. Stay current on emerging technology and competitive products.
5. Apply extensive theoretical knowledge to create technical work plans for fermentation/downstream processing experiments.
6. Apply extensive theoretical knowledge to design fermentation optimization experiments.
7. Identify novel product development opportunities utilizing fermentation technology.
8. Gather, assess and report competitive and regulatory information.
9. Utilize advanced relationship skills to interface with diverse stakeholders such as customers, vendors, and toll manufacturers to advance specific projects in a collaborative fashion.

**Education/Experience/Skills:**

**Required:**

- ❖ Minimum M.S. in Food Science, Microbiology, Biotechnology, Biochemical Engineering, or similar field. Experience in the food industry with fermented food ingredient development is a plus.
- ❖ Solid understanding of fermentation principles, downstream processing, and pilot scale fermentation.
- ❖ Hands-on experience with aseptic culturing of microbial organisms required.
- ❖ Excellent attention to detail, organization, and time management skills.
- ❖ Expert level in microbial physiology and cultivation

**Desired:**

- ❖ Experience in developing microbial fermentation process for the production of natural food ingredients
- ❖ Experience in screening novel strains for fermentation.
- ❖ Regulatory knowledge on fermented food ingredients

Kalsec® is the leading global producer of natural spice and herb flavor extracts, natural colors, natural antioxidants and advanced hop products that help food and beverage companies make their products look better, taste better and last longer...naturally. For over 60 years, we have added value to our Customer's brands by providing safe, reliable, innovative natural solutions while respecting the people and planet in which we interact.

**Why Kalsec®?**

We offer outstanding career opportunities for those striving to develop their talents in a family owned, globally focused company. We nurture a culture driven by creativity and innovation, while respecting an employee's desire for stability and a strong work/life balance.

Founded in Kalamazoo, Michigan, Kalsec® has delivered a brand built on honesty, integrity and trust that will keep us sustainable for the next 100 years. Continued growth of our business has resulted in offices worldwide including Asia, Europe, Mexico and North America.

Apply online:

<https://recruiting2.ultipro.com/KAL1000KALSE/JobBoard/c29db148-d291-4711-9c3b-349c1f8e40fc/OpportunityDetail?opportunityId=4658310f-e4bc-4988-bd31-3f56d5739ebd>