

Kalsec® is currently seeking an Assistant Scientist – Color Innovation

Job Summary:

1. To produce scientific results and create knowledge from routine and limited research activities that support Color Innovation Business Unit objectives.
2. This entry level role is designed to allow a recent college graduate to learn the basic chemistry of natural colorants to support new product development, customer projects, new applications of food processing and alternate supplier qualification.

Essential Job Functions:

1. Support Color Innovation applications in the creation of new products and blends which meet or exceed customer and internal requirements for functionality.
2. Conduct lab bench/kitchen aspects of applications projects in conjunction with the Color Innovation leads and the Director of Color Innovation.
3. Support Color Innovation new product development (Stage Gate®) in the creation of new products and blends.
4. Conduct technical activities as directed to support strategic business opportunities.
 - a) Works with minimal guidance on assigned tasks using general scientific knowledge and work experience.
 - b) Assists in modification and validation of standard methods. Activities may result in scientific knowledge that confirms novel processes, analyses, and hypotheses.
 - c) Learns/implements standard methods with guidance. Learns new scientific concepts with assistance or formal training.
 - d) Works on multiple Color Innovation projects in parallel.
5. Carefully records experimental observations in a laboratory notebook kept in a manner to protect Kalsec®'s intellectual property rights.
6. Organizes own results as specified by project design for supervisor or project leader review and insertion into project records.
7. Participates in training programs deemed necessary to either develop job skills and laboratory capabilities or meet company policies and directives.
8. Maintains a safe and clean work area, complying with corporate safety and environmental policies.
9. Is aware of the company's Safety and Quality policies and objectives, observes these policy provisions in the fulfillment of this job.
10. Measured primarily on attention to detail, sense of urgency, quality and consistency of data and design of experiments, and integrity.

Education/Experience/Skills:

Required:

- ❖ B.S. or B.A. degree in a scientific discipline, or an Associate Degree with 2-5 years of relevant experience.

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=e45022bb-e3d7-4dab-bd76-bf07e7098a16>