

CHEMIST

YOUR ROLE:

- Conduct new product development in the fields of confectionery/food and lead continuous improvement activities.
- Perform analytical testing of raw materials and participate in supplier approvals.
- Monitor and review products and processes in compliance with quality and food safety management systems (ISO 22000, GMP, SLS Standards).
- Develop, implement, and manage processes to ensure products meet required specifications.
- Support formulation, process optimization, and troubleshooting activities.
- Maintain laboratory records, reports, and documentation.
- Perform chemical analysis of in-process samples and finished products.

YOUR PROFILE:

- Bachelor's Degree in Science (including Chemistry), Food Sciences or related discipline as required.
- Minimum one year of experience in R&D Function.
- Strong analytical thinking and problem-solving abilities.
- Demonstrates excellent collaboration skills and a positive, results-oriented attitude.
- Ability to work independently and to be self-driven.
- Proficiency in MS office Applications.

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BELIEVE

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