

R&D Specialist – Bakery

JOB DESCRIPTION

- You develop new customer-oriented products from A to Z: from recipe development to testing on our own and industrial production lines.
- You provide technical advice and support to customers and colleagues regarding raw materials, formulations, product development, and process control.
- You create theoretical recipes and carry out practical application tests, both internally and at customer sites.
- You maintain professional contact with customers and suppliers and give demonstrations or support industrial line trials.
- You accurately report your findings and results using Office tools (Word, Excel, PowerPoint).
- You use your in-depth knowledge of raw materials and their interactions to develop analytically sound solutions to customer needs.

REQUIREMENTS

- Master's degree in life sciences or bio-engineering (food technology, biochemistry, or similar with relevant experience).
- At least 5 years of experience as a food technologist in an R&D environment within the bakery, milling, or confectionery sector.
- Strong knowledge of raw materials and their interactions, with the ability to develop analytically supported solutions.
- Experience with recipe management, optimization, and product development in an industrial context.
- Proficient in accurate reporting using Office software (Word, Excel, PowerPoint).
- Strong communication skills, customer-oriented, and comfortable with customer visits, demonstrations, and production line trials.
- Good language skills: Dutch, English, French (and to a lesser extent German).