



Position

Food Scientist (New Product Development)

Oceanium Ltd

Full-time: 37.5 hours per week

Application Deadline: Rolling

Start Date: Q4 2021

Location: European Marine Science Park, Oban Scotland

Salary: £55,000+ ESOP

About Oceanium

Unique opportunity to get in on the ground floor of a fast moving, innovative impact business “about to boom” and to make your mark by enabling commercialization of new-to-the-market food ingredients. Oceanium has just closed a highly successful Seed Fundraising round and secured a €3M EU grant to scale up its innovative seaweed biorefinery technology. We are seeking committed and passionate team members as we further our R&D and scale up our New Product Development with focus on all-natural plant-based food products. We are looking for an enthusiastic and experienced Food Scientist with new product development experience, technical, creative and organizational skills to help Oceanium achieve its mission to “Integrate Seaweed into our Everyday Lives for People Health and Planet Health”.

Based on the coast in Oban Scotland, Oceanium is a leader in the emerging farmed seaweed industry. We develop innovative new food/nutrition products and innovative materials from sustainably farmed seaweed.

About you

You will hold first class knowledge and ideally have experience of plant based foods and food ingredients with the ability to demonstrate your experience of both concept and process. You must bring creativity to the role leading the development of new food ingredients and contributing to their commercialisation and regulatory approval.

The role will lead the development of seaweed-based food ingredients and nutraceuticals as well as development of new products/concepts. You will work closely CTO, internal and external stakeholders ensuring projects are aligned with commercialisation objectives.

Role

- As a key senior Scientist in this emerging business you will deliver Oceanium's Food ingredient and nutraceutical NPD.
- Support commercialisation of food and nutrition products.
- Coordinate with Food safety and Processing team to maintain product CofA's and specifications.
- Input to regulatory dossiers.
- Use creative abilities and research methods to improve existing food products and develop new products to meet the needs of the company's target markets.
- Manage day-to-day food science operations, in-house and delivered by contractors.
- Ensure food science R&D quality, record keeping, and knowledge capture to support IP protection.
- Ensure rigorous scientific methods, validation, experimental design and data reporting.
- Scoping of improved technologies used by suppliers, competitors, and customers.

About you

- You must be willing to relocate to Oban, Scotland / spend weekdays in our labs in Oban, Scotland for at least the next 18 months.
- You will be a true self-starter, and a hard-working individual who is excited by the prospect of working in a fast-paced start-up environment in an emerging, environmentally positive industry.
- A strong sense of creativity to lead food science operations and drive the New Product Development.
- Evidence driven and honest – not afraid to speak out when the data doesn't support the consensus.
- Results oriented and determined in resolving issues and achieving objectives.
- A strategic thinker with an understanding of where and how processes and products can be improved.
- A keen eye for attention to detail and excellence ensuring close supervision of every step of the development process for new products.
- Excellent time management and project management skills with a commercial vision and a can-do attitude.
- An ability to communicate ideas and problems effectively with colleagues; and
- Flexible approach to work and comfortable operating in a fast growing and fast paced environment; responsive and adaptable to changing requirements and priorities.
- Team player – willing to get stuck into a fast growing start-up!

Experience and qualifications

Essential

- Relevant food ingredient NPD experience within a food and commercial product development environment, ideally within a start-up or fast-growing SME.
- Higher degree or equivalent experience in food science / related subject.
- Experience in progress R&D stages of new product development from idea generation through to selection, implementation, and market introduction.
- Proven experience leading and managing delivery of projects and reporting to key internal/external stakeholders.
- Excellent report writing, communication, interviewing and presentation skills.
- Experience of working with colleagues/clients globally would be advantageous.
- Excellent IT skills including familiarity with Office 365.
- Familiarity with food safety regulations.

Desirable

- Experience with carbohydrate / polysaccharide food ingredients.
- Experience with novel foods regulatory processes.
- Experience with food ingredient manufacturing processes.

Next Steps:

If you feel that you have the right blend of capabilities and experience as well as the ability to make a significant contribution to Oceanium please send a cover letter, current CV, salary requirements and availability to oceaniumpeople@oceanium.co.uk

At Oceanium, we recognise the value of a diverse team and we are committed to and encourage applications from people with varied experiences, perspectives, and backgrounds.

Reasonable adjustments are available to support candidates through the application and interview process. Please note all offers of employment are subject to continuous eligibility to work in the UK and satisfactory pre-employment security screening which includes a DBS Check.



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