

## **Product Developer**

CT Bakery is an international provider of thaw and serve artisan donuts that deliver a bakery-fresh experience. Headquartered in Toronto, Ontario Canada. CT Bakery donuts can currently be found in leading grocery stores, convenience stores, and institutions across North America, South America and Asia. We also sell into every major channel in the food distribution system and offer our consumers a variety of indulgent donuts. We do this by building a team that is passionate about making donuts and driven by a sense of pride and dedication.

### **Key responsibilities and accountabilities:**

- Provide scientific knowledge and technical expertise as it relates to food science and chemistry, ingredient functionality, processing interactions, and bring a creative approach to the team to provide product development guidance in the creation and renovation of products.
- Maintain and develop product development program, SOP, database, record of formulations and methodologies for continuous improvement.
- Understand scientific and technical attributes of ingredients, processing parameters and finished product specification and provide recommendation for improvement and efficiency.
- Collaboratively work with stakeholders to schedule and run product development samples and work closely with operation team for planning of plant trials and first production.
- Create technical product developments report including formulations, processing parameters, critical processing steps and present to the teams during sample review process.
- Conduct sensory evaluations, prepare product and process specifications; conduct shelf-life evaluations of new product and optimize formulas in production.
- Ability to collect detailed data during various product development stages, analyze and provide solutions
- Coordinate creation of finished product specification product formulation with Regulatory Affairs Manager, provide technical and scientific input.
- Leverage supplier network, source new and improved ingredients, request documentation and prepare samples for customer submission and coordinates sample delivery.
- Develop, reformulate, optimize formulations and processing steps based on regulatory requirement, evaluate food safety risk and cost, and coordinates approval with Operation, Procurement, Regulatory & Food safety, quality and sales teams.
- Monitor and analyze food trends and data to innovate and develop new concepts for customer presentations.
- Coordinate external lab testing, review and analyze the result and verify if it meets customer requirements.

### **Qualifications:**

- Bachelor's degree in Food science and technology.
- Minimum 3 years of food industry experience coordinating product development process preferably in bakery industry, donut category.
- Strong understanding of various manufacturing processes is required including dough functionality, filling, glazing, coating, topping applications.
- Strong understanding of product development stages, GMP's, allergen control, and food regulations.
- Technical and scientific knowledge in formulation development, ingredient specification and processing methods and parameters.
- Experience in sensory evaluation methods and ability to conduct panel sensory testing.
- Strong verbal and written communication, very organized and self-starter.
- Knowledge in MS Office programs