



Kerry Group | A Great Place To Work

Did you know that Kerry supplies more than 15,000 ingredients and flavours to some of the biggest names in the food industry globally? That many of the foods we consume on a daily basis, Kerry Ingredients & Flavours have had some part to play in 'design and creation'?

Now for the stats:

- ◆ 24,000+ Employees
- ◆ Operations in 25 Countries
- ◆ 15,000+ Products Offered
- ◆ 100+ Manufacturing Sites
- ◆ 140 Customer Countries

With the investment of €100 million in creating a Global Technology and Innovation Centre for the EMEA Region in Naas, Ireland; and the ongoing strategic evolution and development in all our operating sites, we are continually looking to hire creative and innovative people, with an ability to 'Think Outside the Box', and who are both driven and adaptable to an ever changing environment.

At Kerry Group, we are passionate about Food. Are you?

SENIOR FLAVOURIST **(Based in Naas – Ireland)**

Description and Responsibilities:

- Display a deep understanding of aroma chemical raw materials and have the ability to identify these via aroma and taste. Work with suppliers to develop / introduce new innovative materials
- Development of flavours to meet customer requirements / predefined proactive initiatives
- Understand the complex interactions between flavor chemicals and food compounds that drive product taste
- Read & interpret analytical & sensorial data / results in order to formulate flavours
- Understand the effect of industrial processing on finished product taste and how to formulate flavours to withstand these processes
- Work with applications teams to rigorously test flavours in application and to understand improvements that can be made
- Mentor junior team members on all aspects of flavor development – raw material identification, use of building blocks / keys, flavor formulation creation, interpretation of analytical data



- Develop relationships with flavourists at other Kerry businesses & regions to share knowledge & expertise and to expand the scientific understanding of flavor chemistry
- Push the boundaries on flavor development in particular around natural and FTNS flavours
- Maintain awareness of competitors, the market, local regulations and consumer trends
- Development of flavours with a holistic approach – ie use of aroma chemicals, complex reaction and basic culinary ingredients as required.

Qualifications:

- MSc or preferably a PhD in Food chemistry or related discipline
- Ideally have 8+ years experience in a flavourist role, with a proven track record of successful flavor development & launching
- Candidate need to be a naturally inquisitive person, who is willing to challenge long held beliefs norms
- Candidate must be open to sharing knowledge & expertise with colleagues
- Candidate must be willing and to travel across Europe and globally as required.

If you are interested, please send your cv (SENIOR FLAVOURIST).
URGENTLY to:

info@montero-lombart.com