



Junior Flavorist

Jean Niel Fragrances and Flavors is a vibrant, creative and diverse family-owned company designing and manufacturing tailor-made solutions within a thriving global footprint.

It's an exciting time in Florida at our USA Flavors Division location as we continue to grow and seek dynamic individuals to come join the team! Our Jean Niel USA Flavors Division specializes in developing and producing custom flavors serving nearly all segments of the food and beverage industry.

Will have the opportunity to train with other experienced flavorists in southern France, for multiple weeks, as you integrate into the Jean Niel business and family.

****Paid Relocation provided if hired****

Position Summary:

This role will work with flavor ingredients, processes, and product requirements to support the creation and maintenance of Jean Niel's portfolio of products.

Essential Functions:

- Performs and assists all the flavor R&D activities, compounding, sample preparation
- Perform basic testing as needed (Brix, pH, flashpoint, etc.) Partner with lead flavorist to assist in prototype formulations, applications, and creation of flavors as well as identify and correct any areas of concern
- Replenishes stock of raw materials, laboratory supplies and solvents by interfacing with persons responsible for ordering these materials.
- Performs general housekeeping and dishwashing duties consistent with maintaining a safe and clean laboratory.
- Regularly gain knowledge of new raw materials/ingredients, chemistry, and regulations.
- Maintains retain retrieval system in coordination with QC to support project submissions.
- Regularly interact and plan with internal departments such as marketing, research & development, quality & safety, and business development.

Your professional profile includes:

- Bachelor's degree, in a science discipline preferred, with 3 -5 years of flavor creation experience
- Strong Chemistry and mathematics skills to realize formulas, make dilutions, and modify usage rates as required
- Must understand hazards, equipment usage, and personal protective equipment
- Ability to work as with a team or independently
- Excellent communication and presentation skills



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- Proficiency in MS office software and strong organizational skills also required.
- Must be able to taste and smell effectively, and to develop knowledge of raw materials.

- Motivated and interested in flavor creations.
- Must be able to innovative flavor creations in relation to the evolving customer need.
- Must be willing to travel

Benefits

- Health insurance
- Paid time off
- Dental insurance
- 401(k)
- Vision insurance

FLAVORS DIVISION

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