



NUTRACEUTICAL FORMULATION / INNOVATION SCIENTIST

NeutriSci International Inc. specializes in the innovation, formulation and production of nutraceutical products. By incorporating natural ingredients, we implement our industry disrupting Cryolization technology to create science-based products using natural ingredients by sharply increasing the bioavailability of our products. The position for Nutraceutical Formulation / Innovation Scientist is located at our formulation and production facility in Las Vegas Nevada, USA.

The responsibilities of the position include, but are not limited to, the following:

- Thorough understanding of developing dietary supplements focused on sublingual absorption.
- Develop and make lab and pilot scale samples of custom dietary supplement blends, functional nutrients, and powdered beverages.
- Experience in developing oral solid dose products, manufacturing, scale up including operational understanding of wet and dry granulations equipment, tablet presses, encapsulation technology
- Interpret customer requests into prototypes, and work with clients to develop great-tasting powdered beverages or tablets designed with various properties while providing technical support.
- Plan and execute laboratory and pilot plant experiments to support new product development.
- Work with R&D teams, manufacturing, supply chain, ingredients suppliers on scale-up and transfer of developed formulations to the plant
- Maintain proper documentation and protocols of product development process and results, and keep equipment logbooks in accordance with R&D guidelines, and cGMP practices
- Comply with company procedural guidelines, laboratory procedures, and safety programs

In order to be qualified for this role, you *must possess* the following:

- B.S. or higher in Food Technology, Food Science, Food Engineering, Pharmaceutical sciences, or Chemical engineering, or similar.
- 5+ years prior experience in food, dietary supplements, or similar industry.
- Ability to develop and make lab samples of custom dietary supplements based on nutritional targets as well as to consumer sensory acceptance
- Proficient in Microsoft Office Suite (PowerPoint, Word, and Excel specifically)
- Good interpersonal and presentation skills to share development work within the organization and with customers.
- Able to handle multiple projects simultaneously.
- Ability to work in physically challenging environment: lift 25 pounds and move up to 50 pounds when working with bulk ingredients, operate pilot scale equipment
- Ability to travel to occasionally for customer meetings or plant trials.
- Be authorized to work in the United States

The following skill sets are *preferred* by the business unit :

- Knowledge of dietary supplement, functional food and nutritional ingredient physiological functionality
- Knowledge of sublingual absorption and bioavailability of nutraceutical products
- Knowledge of flavor masking and ingredients

NeutriSci International is proud to be an Equal Opportunity

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, gender identity, sexual orientation, national origin, or protected veteran status and will not be discriminated against on the basis of disability.

NOTE: We do not accept resumes from external staffing agencies or independent recruiters for any of our openings unless we have a signed recruiting agreement in place to fill a specific position.

This description is not intended to be an exhaustive list of responsibilities and qualifications. The position, duties, and qualifications are subject to change at any time.

Please send resume to Glen Rehman, Email: info@neutrisci.com