



NUTRACEUTICAL FORMULATION SCIENTIST - LIQUID

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 Scientist - Liquid 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:

- Formulates liquid supplements and other ingestibles.
- Updates batch instructions.
- Update formulas and processes on ERP software.
- Carries out organoleptic tests of raw materials and finished goods.
- Provides critical advice and troubleshooting during large scale batching and filling phase as needed.
- Communicates with the supervisor and brand managers to resolve formulation problems.
- Improves products performance such as flavor, color, texture, nutritional value, convenience, or physical, chemical, and microbiological composition of nutraceuticals.
- Participates in meetings with the Product Development team, as required.
- Provides technology input on new product design and concepts. Recommends new products.
- Works cross functionally on new and existing products.
- Develops, implements methods, and procedures for monitoring projects and progress reports, in order to inform management of current status of each project.
- Carries out projects from the beginning to completion with minimal supervision; communicates with other departments as needed, and keeps track of progress, milestones, and goals.
- Advises manager on needed equipment to increase the capabilities of the laboratory.

- Is detail-oriented, works in an organized manner, and meets deadlines, both in the laboratory as well as with document and project tracking.

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.
- 4+ 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 the HR department at: info@neutrisci.com