

With over 100,000 employees, research and innovation centers spread worldwide, and a range of products ubiquitous in daily life, our client, an internationally renowned group, is a leader in the agri-food market. Its fundamental mission is to promote health through healthy eating for an ever-expanding audience. To strengthen their team within one of their R&I centers, the Group is looking for :

Milk & Dairy Ingredients Senior Scientist M/F
Position based in Ile de France

As a Senior Scientist, you will be directly integrated into the Dairy Ingredients and Dairy Products team, consisting of 4 people whose mission is to design and develop innovative technological solutions for dairy ingredients. You will contribute to the creation of sustainable, differentiated, and health-focused dairy products while participating in milk valorization initiatives.

In this role, you will manage research projects around dairy ingredients to design, develop, and deliver innovative solutions on a large scale. This includes prototype development, establishing proof of concepts, as well as drafting and preparing patents. An essential part of your mission will be to document discoveries and expertise and ensure deployment to local and regional teams. You will collaborate closely with other internal R&I experts and manage synergies with other functions such as engineering, quality, operations, and procurement. Additionally, you will establish strong external connections with academic partners, suppliers, and startups to find faster and more innovative solutions.

You will also work closely with local teams to implement projects aimed at assisting them comprehensively to solve specific issues and optimize processes. Lastly, you will pay particular attention to high-growth product categories such as dairy proteins, with a focus on a recently launched brand, and will be involved in milk valorization, ensuring responsibility for the use of this valuable resource through contracts with farmers in France and worldwide. Collaborating with Purchasing teams, you will ensure optimal use of milk by exploring new technologies and tools.

Ideally, you hold a PhD or an engineering degree in dairy biochemistry, with significant experience as a dairy technologist, employing a scientific and applied approach. Experience in R&D of dairy ingredients, technologies, and product formulations is essential. You must demonstrate in-depth knowledge of dairy ingredients, milk processing technologies, and associated regulatory requirements. Strong project management skills, with successful experience in bringing innovations to market, are also required.

To thrive in an international team, fluency in English is imperative for this position. Autonomous and possessing good communication skills, you demonstrate pedagogy and an open-minded approach to interacting with other teams. With a genuine team spirit, you enjoy working in an international and multicultural environment.

*Our Human Resources consulting firm, MAC ERCI international, specializes in recruiting high-potential profiles (Experts, Managers, Executive Managers...) in the Engineering and Innovation fields.

Please send your application to cchila@mac-erci.com, indicating the reference : 1124-MDISSD and attaching your Resume.