

## Sensory Specialist (f/m) – 1 Year Germany | Singen

Nestlé is the world largest food company and ranks number one for its investment in research and development. Nestlé Research &

Development in
Singen is specializing
in culinary products as
well as in innovative
manufacturing
technologies. More
than 220 dedicated
Innovation
Professionals from 35
nations around the

globe work together to create and deliver innovative concepts, products and processes to inspire consumers, shoppers and customers with

great tasting,

nutritionally superior

and trusted products.

We are currently looking for a Sensory Specialist to strengthen our Team in the Product Technology Centre Singen.

## Tasks:

As a Sensory Specialist at PTC Singen you manage sensory & consumer research for Innovation and Renovation projects to drive consumer centricity and guide decision making.

There are several project-related activities waiting for you:

- Deliver sensory & consumer expertise to projects as an active member of cross-functional project teams
- Manage sensory & consumer studies (study design, analyzing and interpreting data and reporting results)
- Assisting Markets with 60/40 and Preference mapping studies
- Promoting early involvement of sensory and consumer understanding in projects and assuring consumer relevant sensory attributes are delivered throughout the product development process

Furthermore, you will promote the proper use of sensory evaluation and consumer testing within the PTC, adapt, apply and improve sensory evaluation

methods, develop and maintain networks as well as provide technical assistance to Markets on sensory evaluation questions, setting up of local panels, and quality control issues (In/Out).

## **Profile:**

Besides your university degree in Food Sciences, you have practical experience as sensory specialist (preferably in an R&D environment) including a sound knowledge and experience of a wide range of sensory analysis techniques and their application. In addition, experience with quantitative consumer product testing techniques is desired.

Fluent English, a strong knowledge of statistics and sensory properties of foods (packaging knowledge is a plus) together with a strong analytical background and experiences in applying different sensory methodologies are additional essentials. Basic German skill would be a plus.

If you also count team spirit, motivation and organizational skills to your strengths find out the full story of a career that will enhance countless lives, starting with your own, and apply now under:

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