

## Product Development Scientist II – Solids & Semi-Solids

### About the Role

The Product Development Scientist II – Solids & Semi-Solids is responsible for the formulation, application testing, and customer-facing technical support of emulsified sauces, including aiolis, fluid icings, and glazes. This role bridges formulation science with real-world manufacturing and customer applications, ensuring products meet functional, sensory, safety, and shelf-stability requirements while supporting customer customization and commercialization.

The ideal candidate is knowledgeable in raw material selection, has a strong understanding of ingredient functionality and interactions, has commercial experience in cold-blended sauce related fields, and has the ability to translate technical concepts into practical customer solutions.

### Key Responsibilities

#### Product Formulation & Development

- Develop and optimize formulas for aiolis, cold-blended emulsified sauces, fluid icings, and glazes.
- Apply knowledge of emulsion systems, viscosity control, texture, flavor delivery, and appearance.
- Select and optimize ingredients based on functionality, cost, labeling, and processing constraints.
- Understand and manage ingredient interactions impacting stability, flavor, texture, and shelf-life.

#### Application Testing & Validation

- Conduct bench-top, pilot-scale, and application testing to validate formula performance.
- Troubleshoot formulation and processing issues related to shear, temperature, pH, and processing variability.

#### Customer Collaboration & Technical Support

- Present product applications and formulations to customers, sales teams, and cross-functional partners.
- Work directly with customers to customize formulations based on application needs, sensory targets, labeling requirements, and processing conditions.
- Translate customer feedback into actionable formulation adjustments and technical recommendations.

#### Manufacturing & Food Safety

- Demonstrate working knowledge of food manufacturing equipment, including mixers, emulsifiers, pumps, and fillers.
- Apply Good Manufacturing Practices (GMPs) in lab, pilot, and production environments.
- Support scale-up from lab to production while maintaining product integrity and consistency.

### Shelf Stability & Quality Awareness

- Understand basic microbiological principles related to shelf stability, including water activity, pH, preservatives, and process controls.
- Participate in or support shelf-life and stability studies, including sensory and visual evaluations.
- Collaborate with Quality and Food Safety teams to ensure formulations meet internal and customer standards.

### Qualifications

#### Required Qualifications

- **Location:** This is an in-office role based in Jacksonville, Florida
- **Education:** Bachelor's degree in Food Science, Food Engineering, or a related discipline
- **Experience:** 5 years of experience in formulating emulsified sauces, icings, glazes, or similar fluid food systems
- **Travel:** Up to 20% travel may be required
- Strong understanding of ingredient functionality and interactions
- Familiarity with GMPs and food manufacturing environments
- Hands-on experience with food production equipment
- Ability to communicate technical concepts clearly to customers and non-technical stakeholders

#### Preferred Qualifications

- Experience in customer-facing product development or applications roles
- Exposure to shelf-stable or refrigerated emulsions from a microbiological perspective
- Experience supporting scale-up and commercialization in a manufacturing setting

### Skills & Abilities

- Formulation problem-solving and critical thinking
- Technical curiosity and independent thinking
- Strong organizational and documentation skills
- Collaborative mindset with Sales, Quality, and Operations teams
- Ability to balance innovation, speed-to-market, and manufacturability



## **About Rubix Foods**

Rubix Foods is a full-service product development house with end- to-end manufacturing capabilities. We blend culinary creativity, food science, and consumer intelligence to fuel innovation for the industry’s most exciting, high-momentum brands. From concept to commercialization, we streamline and accelerate the entire product development journey – delivering white-glove service, disciplined execution, and consistent results that raise the bar every time.

**Our Vision:** To be the food industry’s first call – known for our speed, trusted for our quality, and chosen for our reliability.

**Our Mission:** To solve the food industry’s toughest problems – creatively, collaboratively, and with unrivaled speed and execution.