

Product Development Scientist I

About the Role

As a Product Development Scientist, you will be responsible for the development of food products and technical solutions to meet customers' needs. You will also support the scale up of newly developed products from bench to full scale production, successfully transitioning projects to the commercialization team, while remaining the SME in that product/category. You'll be turning industry plagued problems into industry changing solutions by developing, producing, and supporting the creation and scale up process of food products for Rubix and our customers. This position works closely with team members across the company including collaboration with Innovation, Culinary Product Development, Commercialization, Product Quality, Sales, and Supply Chain.

To be successful, you must understand the principles of product development, chemistry of ingredients, unit operations and possess the "know how" of scaling up products to full scale production. You must also be organized and adaptable to shifts in priorities in a fast-paced environment. This role requires a can-do attitude to self-direct projects efficiently and precisely with strong communication skills to maintain all cross-functions engaged and updated on each milestone of the assigned projects.

Key Responsibilities

- Manage the development of your assigned projects through all stages from concept to rollout with cross-functional collaboration. (i.e. Sales, R&D, Commercialization, etc.)
- Support technology research, small scale production of innovation initiatives and adjacent projects.
- Collaborate cross-functionally to develop formulas and demonstrate application work showcasing products for customer needs.
- Proactively maintain supplies, ingredients, and equipment to rapidly turn-around development and sample work.
- Support internal pilot plant runs through technical background of products, ingredients, and equipment.
- Support the initial stages of the commercialization process, ensuring proper transition of information and effective communication of all critical aspects of the project.
- Provide technical support during strategic concept selling customer visits and technical sales calls.

Essential Duties

- Product development throughout all stages of the development process.
- Development of winning formulations to meet customer needs specifically within the fluid dairy, dairy alternatives, beverage enhancers, and aerosol categories.

- Design and execute scale up and commissioning trials across manufacturing plants identified as a match for the newly developed food products.
- Design and conduct shelf-life studies, stability studies, and organoleptic evaluation protocols critical to the success of each project.
- Produce samples for internal evaluation and industry customers.
- Support the commercialization of products through documentation, trial runs, and shelf-life evaluations.

Qualifications

- **Location:** This is an in-office role based in Jacksonville, Florida.
- **Education:** Bachelor's degree (Master's preferred)
- **Experience:** 1-2 years in a product development role. Background in restaurants and or food R&D preferred.
- **Skills:** Individual must be capable of bridging the gap between technical knowledge and understanding customer target objectives.
- **Travel:** Up to 30% travel may be required.
- **Supervisory Responsibilities:** This role does not currently have direct reports.

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.