1. Demonstrated knowledge of industry best practices regarding labeling and packaging.
2. Facilitated cost reduction through product improvements.
3. Developed extensions and improvements to food product lines.
4. Crafted presentations to showcase proposed product line expansions, including new flavors.
5. Provided guidance on improved quality control measures to increase customer satisfaction.
6. Converted developed formulas into production formulas to prepare for manufacturing facilities.
7. Operated and maintained [Type] and [Type] lab equipment to perform research work.
8. Tested new, alternative raw materials through analysis, sourcing and trials.
9. Maintained laboratory conditions by managing and transferring raw materials and flavor stocks.
10. Improved [Product] quality, including nutritional value, color and texture through [Action].
11. Performed [Timeframe] inspections of production lines to guarantee sanitary environment.
12. Conferred with flavor experts, marketing specialists and process engineers to resolve common problems, including [Type] and [Type] problems.
13. Performed research on latest technologies and current markets to develop new product concepts, successfully developing over [Number] new products.
14. Communicated and negotiated with ingredient suppliers and vendors to order new ingredients.
15. Packaged and sent [Type] product samples to clients and outside laboratories for testing and evaluation.
16. Formulated [Type] and [Type] recipes to deliver optimal flavor systems, complying with cost, product design and sensory and regulatory requirements.
17. Monitored all company inventory to ensure stock levels and databases were updated.
18. Decreased use of [Type] additives in [Product] through [Action].
19. Prepared a variety of different written communications, reports and documents to ensure smooth operations.
20. Handled day-to-day running of [project or department or task], ensuring high levels of productivity and progression.