1. Demonstrated knowledge of industry best practices regarding labeling and packaging.
2. Performed [Timeframe] inspections of production lines to guarantee sanitary environment.
3. Maintained laboratory conditions by managing and transferring raw materials and flavor stocks.
4. Conferred with flavor experts, marketing specialists and process engineers to resolve common problems, including [Type] and [Type] problems.
5. Performed research on latest technologies and current markets to develop new product concepts, successfully developing over [Number] new products.
6. Decreased use of [Type] additives in [Product] through [Action].
7. Communicated and negotiated with ingredient suppliers and vendors to order new ingredients.
8. Tested new, alternative raw materials through analysis, sourcing and trials.
9. Converted developed formulas into production formulas to prepare for manufacturing facilities.
10. Formulated [Type] and [Type] recipes to deliver optimal flavor systems, complying with cost, product design and sensory and regulatory requirements.
11. Provided guidance on improved quality control measures to increase customer satisfaction.
12. Improved [Product] quality, including nutritional value, color and texture through [Action].
13. Facilitated cost reduction through product improvements.
14. Crafted presentations to showcase proposed product line expansions, including new flavors.
15. Operated and maintained [Type] and [Type] lab equipment to perform research work.
16. Developed extensions and improvements to food product lines.
17. Eliminated downtime and maximized revenue by providing top project quality control.
18. Packaged and sent [Type] product samples to clients and outside laboratories for testing and evaluation.
19. Served customers in a friendly, efficient manner following outlined steps of service.
20. Managed team of [number] employees, overseeing hiring, training, and professional growth of employees.