

Product Innovation Manager

Job Responsibilities

- Responsible for developing product's value proposition and communicate that value proposition both internally and externally.
- Provide technical knowledge and support for the industrialisation of new products and reformulations.
- Prepare SOP, skill transfer during commercial run of new products and reformulation and collaborate between Procurement, Branding, Marketing and Sales to ensure success in commercialisation of products
- Ensure new and existing products are in compliance with all legislation and certifications
- Conduct sensory evaluation studies and analysis of shelf life
- Source new quality and cost effective ingredient and evaluate acceptability of raw material from new suppliers for product maintenance/improvement or new product development
- Manage and safeguard company's designs and formulations
- Ensure timely documentation of including product specifications, product label ingredients, nutritional generation and compliance with regulatory guideline
- Study methods to improve the production process and the quality of foods, such as flavour, colour, texture, nutritional value, convenience, or physical, chemical, and microbiological composition of foods
- Manage and complete projects within specific timeline
- Other duties as assigned

Requirement

- Qualification – Dip or BSc in Food Science/ Chemistry/biological Science
- Project Management Professional Certification
- ISO / FSSC22000 Certification
- Self-motivated individual
- Strong communication skills
- 5 days work week
- 3-5 years' experience in relevant industry
- Good career opportunities and growth