

Role Profile

Job Title: Meat Free NPD Lead
Department: MBio

Role Overview

Reporting to Monaghan Mushrooms CCO the Meat Free NPD Lead will be responsible to successfully scale the current range of meat free products and drive the development of the next range of mushroom based meat free products.

Main Duties

The Meat Free NPD Lead will be responsible for:

- Develop world beating meat free products
- Full ownership of Meat Free New Product Development process
- Perform market research on products, companies, technologies and ingredients in the meat free space
- Customer engagement on NPD concepts
- Develop a pipeline of future meat free products ideas and recipes
- Modify and improve existing recipes
- Prototype development
- Economic modelling of recipes
- Material input into the design and layout of future generations of meat free production facility upgrade
- Process development for production of recipes at large scale
- Ensure full compliance with safety and food hygiene standards and policies;
- Conduct production test runs
- Verification of ingredient lists, nutritional information (software led) and shelf life;
- Plan and run tasting panels
- Develop ingredient sourcing strategy
- Engaging with suppliers to research and source ingredients and ensure effective management of same
- Develop efficient use of nutritional formulation software
- Assist in the performance of scientific analysis on ingredients and products
- Input into the development of recipe and process based cost models
- Grant funding project management.

This is not an exhaustive list and is subject to change and amendment.

Competencies to perform the role

- Highly innovative and customer oriented
- Genuine interest in science and how it is applied to food
- High standards of cleanliness and the ability to adhere to strict hygiene rules

- Excellent attention to detail
- Excellent communication, people and influencing skills
- A flexible approach to working
- Strong team working abilities
- Ability to use Microsoft office suite.

Experience and Qualifications

Qualifications

- Relevant third level degree from the following subject areas:
 - food, nutrition and health
 - food safety and quality management
 - food science/technology
 - new product development / food innovation

Experience

- 5+ years of relevant industry experience
- People management experience
- Strong working knowledge of ingredient functionality, flavour, formulation, nutrition and food labelling regulations
- Strong communicator
- Ability to manage multiple projects