



We are now looking for a Food Technologist to our AAK Customer Innovation Center in Karlshamn

To maintain our leading position within the world of vegetable oils, we are always looking for innovative, highly skilled, knowledgeable, committed and caring people to join AAK. We offer challenging international career opportunities at all levels within Production, Sales, Customer Innovation and support functions in more than 25 countries.

AAK's work is very much built around our customers' businesses and we firmly believe in long-term partnerships and strong relationships. Through our unique co-development approach, we work together with our customers and across their value chains to develop solutions that fulfil customer-specific needs.

About the position

As one of our team members will change position within AAK, we have an opening as Food Technologist in the Dairy pilot team, business area Europe. The Dairy pilot team works in close cooperation with customer innovation managers to co-develop value adding vegetable oil solutions. The pilot plant for dairy products is responsible for three laboratories.

In the dairy application lab, we produce whipping cream, ice cream, yoghurt, cheese and spread and margarine in pilot scale.

The team works in close collaboration with our Technology and Product Development Group, to develop and work with long-term development projects. Another responsibility is our physical chemistry laboratory, where we study basic fundamentals properties such as crystal forms, rheological properties, melting and crystallization behavior of oils and fats, but also customer products. The third lab, for which the team is responsible, is our sensory lab where we scientifically evaluate different attributes in the end products by using a trained panel. Here we can evaluate more or less all products containing oils and fats.

You will be responsible for performing studies on fat and fat containing products in our physical lab with instrument such as X-Ray, rheological studies, DSC, texture analysis, optical microscope etc. When needed, you will work in the dairy application lab when evaluating end products. Further, be responsible for the sensory studies on many different products, Work together with our customer innovation managers in different studies and in different customer projects.

In the sensory studies, you will be responsible for experimental design, evaluation of results training and to maintain the quality of our different taste panels and all practical work around the taste sessions. You will work with quantitative descriptive analysis that is a statistical approach to sensory science and you will work on and evaluate chocolate, ice cream, whipping cream, margarine and butter blends etc.

You will also give support to our AAK Academy seminars in sensory science and to be part of customers visiting Karlshamn.

Who are you?

Experience

You have a university degree in Chemistry, Chemical Engineering or Science and have a number of years of experience from similar positions or related areas, either from laboratory or product development functions.

Personal Qualities

You are a fast learner and have a structured and methodical approach to perform highly analytical work. You know your way around a laboratory and have a good knowledge in statistics. As a person, you are a team player who is motivated and open to growth and challenges. You are detail oriented and you focus on results and always strive to deliver service and create the most profitable solutions.

At AAK, initiative, innovation, improvement and team work are in focus.

For further information about the position, please contact Stefan Olofsson, Team Leader Dairy pilot plant, on +46 708 60 28 45 or Stefan.olofsson@aak.com.



If you have questions about the recruitment process, please contact
HR Business Partner on +46 454 823 27 or anna-karin.nilsson@aak.com

To apply for the position, please submit your application with relevant enclosures to
<https://jobs.jobvite.com/aak/job/oShZ6fwY>, before Sunday 11 March 2018.