

Join the team making real

# GROWTH HAPPEN

Perennia Food and Agriculture Corporation is Nova Scotia's development agency focusing on the food sector. Our mission is to support success, transformation and economic development in Nova Scotia's agriculture, seafood, cannabis, and food and beverage sectors. That means our team of bright, engaged specialists are always learning, always evolving, and always ready to take on a new challenge. **So, what are you waiting for? Come Grow with us.**

## Food Scientist

Perennia Food and Agriculture Corporation is Nova Scotia's food industry development agency. We offer client focused collaborative services to the agriculture and seafood sectors with a focus on sustainable growth, quality and food safety, analytical services and product development. Our highly skilled and collaborative team focuses on superior customer service, proactive solutions, and innovative approaches to meet client needs.

We are looking for a dedicated and innovative professional to join our team as a Food Scientist. The food scientist will work with Nova Scotia agri-food and seafood businesses to develop new, and optimize current, products from idea to full commercialization. In addition to working one-on-one with clients, this position will also work collaboratively with colleagues on larger sector development applied research projects (new agriculture and/or marine resources, by-products), interact with companies on specific technical inquiries and develop how-to sheets, videos and training as part of industry education and skills development programs.

This position is eligible for a hybrid home-based working arrangement with the knowledge that lab-based and project work will be required to be done at the Perennia Innovation Centre located in Bible Hill, Nova Scotia. Some travel for client and corporate activities within Nova Scotia/Atlantic Canada may also be required at times.

## Specific responsibilities include:

- Working directly with clients to develop product and process specifications for new products to meet customer requirements with a focus on meat and seafood work
- Enhancing product quality or cost efficiency by adjusting the formulation of existing products including enhancing the quality of foods, considering aspects like flavor, color, texture, nutritional value, and the physical, chemical, and microbiological composition
- Conducting benchtop testing, ingredient sourcing, sample preparation, sensory evaluations, shelf-life studies, and new packaging options and labels, including creating Nutritional Fact Tables using specialized software
- Executing product scale-up and overseeing the commercialization of new products, including sourcing co-packing options for clients
- Providing technical guidance and developing educational materials and resources to support Nova Scotia's meat and seafood sectors develop the understanding and skills to solve processing, production, quality and food safety problems
- Work with colleagues to investigate and identify solutions to industry sector challenges
- Network and foster partnerships with industry stakeholders by attending conferences and industry events to support entrepreneurship, productivity, and innovation within Nova Scotia's food sector
- Identify and develop solutions for meat and seafood by-products to create new marketable products and reduce waste

### The ideal candidate will possess:

- BSc. in Food Science with a minimum of three years of industry experience in product development with mandatory meat and seafood experience
- Expertise in product/process development, ingredient research, and product formulation
- Experience in scale-up and commercialization processes
- Demonstrated knowledge of food science, the fundamentals of food manufacturing and basic understanding of HACCP-based food safety systems and internationally-recognized food safety programs
- Experience using laboratory instruments and food production/processing equipment at pilot or commercial scale
- Experience in sensory evaluations and Nutrition Fact Tables creation would be considered assets
- Strong Microsoft Office Suite skills with an emphasis on Word, Excel and PowerPoint
- Ability to work in a team, as well as individually, to meet deadlines in a fast-paced environment
- Commitment to life-long learning
- Valid driver's license and access to vehicle

Perennia offers a competitive compensation package based on the candidate's skill and experience. This includes base salary, benefits, flexible schedules and working arrangements.

To apply for this exciting position at Perennia, please email a combined PDF or Word cover letter and resume noting compensation expectations and potential start date if you were the successful candidate to [careers@perennia.ca](mailto:careers@perennia.ca) by noon on **September 01, 2024**

Only those candidates who move onto the interview phase will be contacted.

For more information or to learn about Perennia visit [perennia.ca](http://perennia.ca)

Perennia is an equal opportunity employer, and our goal is to be a diverse workforce that is a representative of Nova Scotia's population. We welcome applications from Aboriginal People, African Nova Scotians and other racially visible persons, persons with disabilities, and women in occupations or positions where they are underrepresented. If you are a member of one or more of these groups, you are encouraged to self-identify on your application.