



Sensory Scientist/Manager Job Description – MycoTechnology

About MycoTechnology, Inc.

Founded in 2013, MycoTechnology is an innovative B2B ingredients company that uses fungi fermentation to make novel products to solve two of the major issues facing the food industry today; sugar reduction and non-animal protein.

Our first product, ClearTaste™, launched in March of 2016 is a natural organic bitter blocker which modulates bitter, sour, and other tastes. It is multi modal, working in a variety of products including stevia, artificial sweeteners, KCl, alcohols, and proteins to highlight a few. ClearTaste is manufactured in the United States at corporate headquarters in Aurora, CO near the Denver International Airport. ClearTaste is generally being used by companies to help meet their sugar reduction strategies. ClearTaste sales have grown significantly since commercial availability in May 2016. ClearTaste received FEMA GRAS approval in October 2016 which opened up over 70 countries for regulatory approval.

Our newest product is PureTaste™ Protein which was announced in October 2016 with commercial availability in Q4 2018. Made from the fermentation of Shiitake Mushroom, this unique protein has a slight cereal taste, no appreciable odor and contains both the entire set of essential and non-essential amino acids. The protein is almost 80% protein by dry weight and highly digestible with a DIAAS score of 1.0 and is highly sustainable.

At MycoTechnology, we're passionate about what we do because we believe that there are natural and organic solutions utilizing our food processing platform of fermentation with filamentous fungi. Our first product ClearTaste can reduce the need for sugar up to 75% without comprising on taste and PureTaste Protein is a highly sustainable form of protein that will help feed the world as our population grows from 7 billion to 9 billion people by 2040.

We are building a new “state of the art” R&D and production facility that you will have a big role in defining MycoTechnology's future. We offer full benefits and an excellent work environment with an innovative team atmosphere!

Job Purpose

As the expert in sensory science, The Senior Sensory Scientist/Manager partners with R&D, Commercial and Operations to develop new products, define and implement product improvements, and contribute to product concept refinement and product start-ups. He/she works with the technical community, business team and suppliers to design and conduct appropriate research to build learning and advance knowledge of the product innovation and meet the business objectives. Specifically, the Senior Sensory Scientist/Manager will design the research plan, determine appropriate sensory and consumer research methodologies, coordinate tests, analyze and interpret experimental data and provide technical recommendations, reporting results orally and in written documentation in a timely manner.



- 1) Product Sensory Development:
 - a) Manage internal sensory lab and panel(s) (ensures quality data on time to meet R&D requirements).
 - b) Coordinates day to day sensory requirements for R&D
 - c) Independently designs sensory experiments. Creates research plans to fit overall business objectives.
 - d) Identifies and builds relationships with key internal and external experts to facilitate delivery of projects to required standards.
 - e) Maintains awareness of scientific literature to facilitate execution of job function.
 - f) Sound understanding of their technical function and contribution to other R&D functions and Commercial function. Alignment with global business strategies
 - g) Lead validation of new technology applications via robust understanding of consumer science profile.
- 2) Quality Documentation
 - a) Ensure all technologies and applications are appropriately documented and incorporated into the Quality Management System.
- 3) Takes full accountability for their own performance
- 4) Open and receptive to coaching and actively looks to develop their effectiveness

Key Responsibilities (10 bullet points maximum)

Describe the key deliverables to be achieved by the post holder and the ongoing responsibilities of the role

- 1) Delivers Sensory research within R&D, meeting business objectives, driving standards, consistency and ensuring excellence in research. Provides feedback to appropriate team members and customers; assists in reporting findings and communicates next steps in projects to team members. Actively participates in project team meetings as required and ensure delivery of commitments and project milestones. Provides support to Insights team in understanding and delivering sensory research
- 2) Independently leads projects from planning, through analysis, to launch and post launch
- 3) Interprets statistical analysis of the results of sensory evaluation testing Applies design of experiments to sensory evaluation testing
- 4) Provide extensive knowledge of industry best practices with respect to sensory methodologies and maintains significant awareness of developing/ state-of-the-art technology. Share best practices and learnings across all company categories. Generate high quality, robust, compliant data and reports. Supports improvement of standardized sensory practices, protocols, and processes across various functions of the organization. Performs comprehensive, sophisticated and critical evaluation of own data and data from other scientists
- 5) Develops strong external contacts to maintain awareness of developments outside of Mycotech through trade associations, academia and other professional bodies; strengthen and establish networks of external collaborators within academia, suppliers, etc.



Knowledge/ Education / Previous Experience Required

Educational Background

- Minimum Level of Education - Qualification in a scientific discipline. Postgraduate qualification in sensory science preferred
- Area of Specialization - Minimum range of years' experience: 3-10 Years
- Expert practitioner in Sensory Science with passion for excellence in delivering robust results. Proven scientific expertise in sensory science including knowledge of discrimination, descriptive and consumer test methods and experience in applying experimental design and statistics to sensory research
- A self-starter with excellent analytical skills, ability to frame problems and opportunities using supporting data, problem solving and measuring impact Ability to influence and establish good working relationships with R&D and Commercial
- Excellent communication skills, including presentations, PowerPoint/written, meeting facilitation, and one-on-one/small group
- Substantial knowledge of the R&D process and associated commercial environment
- Demonstrated passion, flexibility and excitement
- Ability to take initiative, think and work independently, problem-solve, work in teams and multitask

MycoTechnology is located in Aurora, CO. We offer a competitive compensation package and a full benefits package that includes 401(k), paid vacation, and holidays. Only qualified individuals should submit their resume and salary history.

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