

Sensory Scientist – Food Ingredients  
HP13122  
Midlands/South East  
£ Competitive + Benefits

Sensory Scientist required for food innovation team within food ingredients sector. The role will support the whole innovation team from a sensory and consumer science perspective.

You will be an experienced sensory and consumer scientist with excellent project management skills and a desire partner your sensory experience within an innovation framework.

Within the role you will take full responsibility for project management of Sensory Evaluations and provide support to the analytical and NPD teams with respect to Sensory and Consumer data.

You will develop excellent working relationships with team members outside of the UK, partnering with Sensory teams in other territories. You will work on a daily basis in the innovation team, reporting to the innovation director, your input will be essential to the growth and development of the team and your career.

You will also be expected to maintain your knowledge of the latest sensory and consumer techniques, data capture and processing. In order to continue your professional development attending and presenting at conferences and symposium would be encouraged.

Provide technical support to key clients, providing sensory support to sales and development groups, developing the internal language of flavours and fragrances.

If you are interested in this excellent opportunity to develop your technical Sensory and Consumer Science skills while working within an innovation group in a commercially focused ingredients business, then please do send your full CV in word format to [Hannah.parish@ssssltd.com](mailto:Hannah.parish@ssssltd.com) or call +44 1869 341203 for a confidential discussion.