

Nassau Candy is a leading manufacturer, importer and distributor of candy, specialty confections and fine foods.

We are currently seeking a **Food Technologist** with experience in **candy and confectionery** development.

This position is responsible for Product Development (candy, specialty confections, gourmet sweet and other novel products) including ingredient sourcing and management, recipe/formulation, quality improvements of existing products, cost optimization of existing products, initial testing and development, scale-up process, product specification, and quality advisement. Development is a combination of response to customer/sales requests and proactive trend right development.

The ideal candidate has a Bachelor's degree in Food Science along with work or internship experience in the candy industry.

- Understands chocolate and confectionery product chemistry and the impact of the manufacturing process and packaging on product stability and consumer satisfaction.
- Maintains extensive knowledge of confectionery and sweet flavor ingredients including the key attributes of flavor subcomponents and their contributions to a flavor profile.
- Maintains state of the art knowledge of current food trends and flavor profiles utilizing blogs and other tools to stimulate continuous innovation.
- Understands FDA requirements regarding ingredients and labelling.

Must be independent, confident, creative and proactive and have a passion for developing and creating new products and optimizing existing recipes.

Excellent career opportunity to join an entrepreneurial and successful Long Island business.

We are an Equal Opportunity Employer.

All Job inquiries should be sent to:

Nicole Ponce

Nicole.ponce@nassaucandy.com

(516) 433-7100 ext. 7276