

# FLAVOR TECHNOLOGIST

Flavor technologists develop and manufacture flavoring used in food and drink products.

## WHAT RESPONSIBILITIES WILL I HAVE?

- Conduct experiments and produce sample products, as well as designs the processes for making products with a consistent flavor, color and texture in large quantities
- Modify the flavor concentrates of existing products to achieve consistent flavor profile of the finished product
- Conduct internal sensory evaluations to determine quality of flavors, both new and existing
- Quickly select flavors and pull from stock for standard sample requests
- Apply flavors to basic applications and collect flavor performance results for flavors that don't have data
- Build a library of flavors with knowledge of many different applications
- Ensure that the portfolio flavors have application data
- Select the best flavor for the application
- Provide quick service to applications and our customers
- Coordinate with multiple departments to ensure flavor data integrity
- Work directly with the sample department on resamples and standard samples for quick turnaround time
- Provide basic application on flavors without data across many different applications
- Communicate with the regulatory department to make certain documentation needs are met



## WHAT EDUCATION & TRAINING IS REQUIRED?

A bachelor's degree in food science, nutrition, chemistry or a related field is required

## THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, mathematics, biology, chemistry, computer courses

## TYPICAL EMPLOYERS

Food companies developing new products

## FUTURE JOB MARKET/OUTLOOK



## SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Institute of Food Technologists
- Flavor and Extract Manufacturers Association

## AVERAGE ANNUAL FULL-TIME SALARY

\$57,000