

DSM01461

DSM Biotechnology Center

(Senior) Sensory Scientist

Delft, the Netherlands

Royal DSM N.V. – the Life Sciences and Materials Sciences Company

Royal DSM N.V. creates innovative products and services in Life Sciences and Materials Sciences that contribute to the quality of life. DSM's products and services are used globally in a wide range of markets and applications, supporting a healthier, more sustainable and more enjoyable way of life. End markets include human and animal nutrition and health, personal care, pharmaceuticals, automotive, coatings and paint, electrical and electronics, life protection and housing. DSM has annual net sales of almost EUR 9.3 billion and employs some 23,500 people worldwide. The company is headquartered in the Netherlands, with locations on five continents. DSM is listed on Euronext Amsterdam. To learn more about DSM, please visit our website at www.dsm.com.

The DSM Biotechnology Center (DBC) is the center for biotechnological Research and Development (R&D) within DSM. The DBC steers the biotechnology competence within DSM and is responsible for the realization of biotechnological innovations and the development of new products and cost effective production processes for DSM business units such as DSM Food Specialties (DFS), DSM Anti-Infectives (DAI), DSM Nutritional Products (DNP) and DSM Fiber Intermediates (DFI), along with Emerging Business Areas for DSM such as White Biotechnology or Specialty Packaging (EBA-WB, EBA-SP).

The sensory research group within the Applied Biochemistry R&D department of DBC supports the business by providing the required evidence for the claimed sensory effects of our ingredients. For that purpose we are running multiple sensory panels with professionally trained assessors for Quantitative Descriptive Analysis (QDA) and discriminative tasks.

This sensory research group is looking for a (Senior) Sensory Scientist.

The Challenge

As a Sensory specialist you will play an important role in the identification, development and analysis of new food ingredients. As (Senior) Sensory Scientist you will contribute to the whole sensory process: lead identification, problem definition, objective setting, design & planning of experiments, data-analysis, recipe building & communication. Your focus will be on data processing, analysis (multivariate statistics) and communication of the results. You will participate in product development projects with analytical experts in order to link product composition to perception (metabolic profiling). Furthermore, you will work closely together with the sensory colleagues to contribute to new sensory methodology and to support daily practice.

In your role as (Senior) Scientist, you will:

- Select the right test methodologies, plan studies, analyze and interpret data and report results
- Manage internal panels, including recruitment, training and maintenance
- Develop and maintain an (external) scientific network
- Participate in multidisciplinary project teams, including specialists from other disciplines.

- Support the internal sensory panel leader in planning, running and analyzing sensory studies
- Identify, develop and apply (new) sensory evaluation techniques in relation to project demands
- Support and assist Marketing and Sales with technical information in the field of sensory
- Support the worldwide market introduction of new food ingredients

Terms of conditions

LOCAL CONTRACT

The Ideal

We are looking for a professional with an academic (PhD) education, preferably with several years of experience in applied sensory research. You have been trained in food science, chemistry or an equivalent study and have an extensive experience in the field of sensory analysis and multivariate statistics.

You have practical experience of running sensory panels, a working knowledge of a variety of sensory science methods and you are able to interpret sensory data. Preferably, you are also experienced in flavor research.

Behaviors like engaging people, drive for results, customer focus, act responsibly and innovation are essential to make this job a success.

The Reward

DSM's wide diversity of disciplines makes it possible to offer employees a great variety of roles throughout their career. For instance, you may start your career in an area related to your education/qualifications, but your future is what you make of it. At DSM we stimulate people to determine their own career path and we encourage international careers. We strive to be an Employer of Choice and ensure that our employees are nurtured and given the opportunity to develop their talents. To learn more about DSM's HR vision and policy, please visit our website at www.dsm.com/careers

The Procedure

The DSM Recruitment and Selection Process is in line with the general procedure outlined elsewhere on our Career World.

Please apply on-line (www.dsm.com/careers) with reference to Requisition No. DSM01461 and send your CV & cover letter in English and include information on your current remuneration.

Reference check procedures are part of the DSM Recruitment & Selection Process. You will be contacted when these references checks are required.