



Food Scientist

About US

For 40+ years, Mattson has partnered with a variety of consumer packaged goods (CPG), chain restaurant, and food and beverage ingredient supplier clients, ranging from startups to iconic industry brands. Our passion is creating big business opportunities for clients.

We help them figure out where to play and more importantly, how to win. But we're unique in that we don't stop there. We help clients execute upon the new business and/or product opportunities we've identified by:

- Formulating early prototypes through full development
- Scaling-up & Commercializing
- Testing with Consumers
- Developing the Brand & Position

We operate at a lightning-fast pace, allowing our clients to be smarter and quicker in getting new products to market. We provide hands-on resources, industry expertise, insight, and award-winning creativity across food and beverage categories, segments, and channels.

What You'll Do

As a Mattson Food Scientist, you'll be working on:

Product Development

- Co-leads to develop new products across multiple product categories and throughout all phases of product development – from initial bench development to commercial launch, while considering critical technical issues such as: food safety, food stability, shelf-life, scalability, cost, nutritional and ingredient guidelines, etc.
- Understand benchtop processes and work with Commercialization Managers to develop scale up process. Assist with commercialization trials, as needed.
- Understand culinary principles and apply them to technical development
- Write technical and project status reports, protocols, finished product specifications, plant trial protocol/summary documents, shelf life studies, etc.
- Contribute to the solution of complex technical challenges as they arise during the to the development, manufacturing, and/or improvement of food products and processes and make appropriate technical recommendations

- Understand and conduct basic analytical testing in support of product development
- Work with cross functional teams that include our clients, client managers, food scientists and contract manufacturers
- Prioritize and manage multiple projects with overlapping deadlines

About You

- B.S. or M.S in Food Science or related discipline
- 3+ years of food and/or beverage product development ideally with experience in new product development
- Ability to communicate effectively with cross functional teams
- Willing to travel domestically and occasionally internationally as required by client and project needs
- Must be a person of high integrity and commitment and possess a strong work ethic
- Ability to lift 30 to 40 lb.

Nice to Have

- Knowledge of Google Sheets, Docs, Slides and ESHA Genesis program
- Committed to personal and professional growth and to the success of our company, clients and fellow employees

Bonus Points

- Culinary degree, food service or restaurant operations experience
- Production experience
- Quality Assurance experience

What's in it for You?

A job at Mattson will immerse you in the world of food. You must be passionate about food and beverage. The more you can articulate your passion, the more interested we will be in interviewing you. At Mattson, food is not just our business; it's our life.

We offer a rich package of benefits, including 401K, health, dental, Health Savings Account, Flexible Spending Account, participation in our ESOP (Employee Stock Ownership Plan), which provides you the opportunity for profit-sharing, Outstanding, delicious breakfast and lunch served fresh every Monday-Friday in our office. Oh and we also like to have fun. It's food, after all!

We're located in the San Francisco Bay Area and our office houses a 20,000 square foot food development lab, brand development studio, consumer research facility, and an on-site pilot manufacturing plant. Come join us and see why we're the greatest thing since sliced bread.

How to Apply

To apply go to the following link <https://apply.workable.com/mattson/j/526AD184D3/> or contact HR@[mattsonco.com](mailto:HR@mattsonco.com) if you have any questions.