

Job Description

Company

IMPROVE SAS is an open European private R&D centre fully dedicated to valorise proteins for the future in nutrition and health for humans and animals, cosmetics and biobased materials. IMPROVE SAS was founded in 2013 through a public / private partnership between major agro-industries and academic partners.

Location : rue du Fond Lagache 80480 Dury (France) - www.improve-innov.com

Job function

R&D Project Manager in protein valorisation by dry processes and characterisation.

Context of the recruitment

- Additional position created to strengthen IMPROVE's R&D team.
- The position will strengthen IMPROVE expertise in dry processing: raw material management, flour production, Concentration of protein by air classification, powder characterisation.
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Purpose of Job

- The R&D Project Manager will be responsible for achieving R&D project on behalf of external customers in order to valorise proteins in human nutrition, feed, cosmetics and biobased material.
- He/She will support the development of innovative solutions through internal or collaborative R&D programs.

Roles & missions

- Contract preparation and negotiations to define R&D projects for customers with the support of the business manager.
- Setting up R&D projects within IMPROVE's platform in relation to customer's expectations.
- Responsible of program budgets, timelines and reporting.
- Communicate project results through progress reports, final reports and oral communications in French or in English.
- Define laboratory and pilot equipment required to achieve projects in the platform IMPROVE.
- Supervise technical staff assigned to projects and contribute to technician continuous development
- Ensure scientific and technical monitoring to identify new advances in plant protein valorisation.
- Guarantee the complete confidentiality of the project carried out in the platform.
- Respect and enforce Quality Health Safety and Environment rules.
- Travels to visit customers and partners.

Personal goals

- Meet the needs of customers evaluated through client satisfaction rates and turnover growth.
- Contribute to the economic performance of IMPROVE SAS.
- Contributed to the development of IMPROVE notoriety in France and abroad.

Qualifications

- Ph.D.or MSc (or equivalent) in food science or related topics.
- Experience in valorisation of novel protein sources (plants, microorganisms, insects...) is an asset.
- Significant experience in pilot scale trials
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- Knowledge on plant-based powder production at pilot scale and analytical characterisation is an asset.
- Ability to analyse and consider demands and needs of the different customers involved in R&D projects.
- Communication skills
- Performance-driven regarding customer satisfaction (experiments, reporting, deadline compliance,).
- Fluent in English and French, basic level on other European languages is an asset.
- Excellent written and verbal skills.

Core competencies

- Autonomous on projects management (planning for human resources and equipment - budget monitoring).
- Scientific expertise.
- Ability to manage technicians.
- Flexible with a good team spirit.
- Ability to share his / her knowledge and results.
- Creativity, curiosity, and the motivation to explore new technological fields.
- Junior accepted

Status

- Permanent contract / full time position
- Position available immediately.

Contact person

Please send a CV and a cover letter to:

Mr Denis Chéreau / General Manager of IMPROVE

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Email: denis.chereau@improve-innov.com