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**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 RESUMES SHOULD BE SENT DIRECTLY TO: [Nicole.Ponce@nassaucandy.com](mailto:Nicole.Ponce@nassaucandy.com).**