Job Title: Summer Intern – Food R&D
Location: Ashland Research Center, Wilmington DE
Business Unit: Nutrition Specialties

Group: Food Research & Development
Description: Summer Intern – Food Applications Development

Ashland Specialty Ingredients is a global leader in cellulosic hydrocolloids for the food industry. Our customers include major food companies in the areas of bakery, beverage, dairy and prepared foods.

The intern position is for the summer of 2015, and is located in Wilmington, Delaware. This is an opportunity for a college student working towards a bachelor or advanced degree in Food Science or Nutrition (preferred) chemical engineering, chemistry, or biochemistry. We seek candidates with interest in working in the food industry.

This is a paid internship and expected to be 40 hours per week.

In this position, the intern will work with food scientists in particle treatment techniques, hydrocolloid rheology and related food application studies. In this position, the intern will gain insight into the food ingredient business as well as contribute to the success of our project and customers.

Please send resumes to:
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