

Mizkan America, Inc.

Job Title: Process Engineer

Based in Mount Prospect, IL, Mizkan America is a subsidiary of the Mizkan Group, a global, family-owned company that has been Bringing Flavor to Life™ for over 220 years. As one of the leading makers of vinegars, condiments, and sauces in the United States, Mizkan America maintains 12 manufacturing facilities that serve the retail, foodservice, specialty-Asian, and food-ingredient trade channels. We are committed to following our two core principles: continuously challenging the status quo and delivering only the finest products for our customers. Our leadership seeks out, embraces, and implements ideas for improvement from all of its employees. Transparency and accountability are two key factors that drive our company's overall management approach.

We are looking for people who are seeking to deliver their best so that we can deliver ours. Above all, we're dedicated to maximizing the potential of our greatest assets—our team members. That's reflected in our ongoing commitment to recruit, develop, reward, and retain our talented, multicultural workforce. We hope to see you as part of our team's future success!

SUMMARY: The Food Process Engineer is an exciting position working with a great team! This position will lead project initiatives related to the development of formulation, new or modified processes, process/equipment optimization, optimizing and/or improving the efficiency of current process and business continuity applications. This position will also interact with production locations to proactively work toward solutions for processing challenges of food products.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Work with Product Development and Engineering to lead internal process development and scale-up for new products and processes.
- Deliver products and processes for internal plant locations
- Lead formulation/reformulation project work along with leading the engineering aspects of project delivery
- Assist engineering to implement process improvements, measurement tools, or sensors leading to cost savings, quality improvements or improved line performance.
- Troubleshoot to help solve issues in formula development and/or manufacturing regarding food/machine interfaces on existing assets.
- Take process rates and efficiencies into consideration for cost-impact to production
- Able to travel up to 40%, working as a cross-facility team member with other teams, partners, locations and corporate. (Based at corporate R&D)
- Be able to lift and maneuver up to 50 lbs. during testing, trials, and startups.

EDUCATION AND EXPERIENCE

- B.S. degree either in Chemical Engineering, Mechanical Engineering or Food/Agricultural/Biological Engineering with food industry experience

- 2-5 years' experience in food processing including manufacturing process, equipment and materials, process engineering & modeling, manufacturing, or continuous improvement. Formula development experience is a plus.
- Knowledgeable with Acidified/LACF processing is a plus.
- Demonstrated problem-solving and critical thinking skills to identify creative solutions to problems.
- Understand how to ensure Food Safety and how to document thermal and non-thermal information for proper filing/documentation.
- Technical certification (Better Process Control School, Thermal processing certifications, product development certification, culinary certifications) is a plus.
- Fermentation and Acetation processing experience are a plus.