



RESEARCH SCIENTIST – BEVERAGE APPLICATIONS Columbia, MD

Department: Applications Development
Reports To: Director-Ingredient Formulation & Technical Support, Columbia, MD
FLSA Status: Exempt

Company:

Martek Biosciences Corporation (NASDAQ: MATK), a local biotech company, is a leader in the innovation and development of DHA omega-3 products that promote health and wellness through every stage of life. The company's flagship products are *life'sDHA*™, a sustainable and vegetarian source of the omega-3 fatty acid DHA (docosahexaenoic acid) for use in foods, beverages, infant formula, and supplements; and *life'sARA*™, an omega-6 fatty acid produced from fungus. ARA (arachidonic acid) is the primary omega-6 fatty acid in the brain and is important for proper infant brain development and physical growth.

Job Summary:

The successful candidate will interact directly with Sales and Marketing to implement and accommodate food & beverage product needs. Provide extensive technical support to customers in all sorts of food environments as well as participating and interacting with them as requested by Sales and Marketing. Understand general food processing and engineering to make correct determinations and assumptions for scale-up to commercial production. Work directly with immediate members of the team to help in planning and executing food product application trial work at pilot plant scale; set up and design of experiments. Have a basic understanding of analytical chemistry tests to evaluate foods for stability as well as basic understanding of sensory evaluation techniques.

Essential Duties and Responsibilities:

1. Hands on experience with beverage development, pilot trials, commercial scaling up and documentation.
2. Bench to from concept, prototypes, pilot to commercial scaling up with a fast-track and result-oriented approach.
3. Develop applications using different forms of delivery system for user-friendly customer-oriented implementation. Write up production and application procedures for scaling up and commercialization.
4. Regular communication with Supervisor to determine states of projects and work loads.
5. Periodic communication with Sales and Marketing departments.
6. Travel to customer sites to provide support to Sales and Marketing or to assist in product runs if needed.
7. Write detailed reports of customer visits and pilot plant results.
8. Assist with planning experimental design to test new ingredients applied to food matrices.
9. Work and coordinate in a multi-disciplinary environment and get job accomplished in a timely manner.
10. Assist in other projects as requested by supervisor.
11. Be available to do scientific and technical presentations at food and trade shows.
12. Write up experimental results for IP application and protection
13. Ability to listen and interact with customers for real-life challenge and provide pertinent solutions.

14. A team player and can implement positive feedback and inputs.

Supervisory Responsibilities:

1. Attend and supervise food trial tests at different pilot plants.
2. Give suggestions for improving efficiency and correcting problems.

Qualifications:

1. B.S. degree with 5-8 years or M.S. degree with 2-6 years experience in Food Science / Food Technology or related field. Lipid chemistry background a plus.
2. Experience in food production and food engineering unit operations required.
3. Ability to work independently as well as in group settings.
4. Ability to learn new protocols and procedures.
5. Familiar with food industry unit operations and plant layouts.
6. Self motivated with excellent problem-solving skills.
7. Good documentation practices (GDPs) with maintaining notebooks and records.
8. Excellent reporting and communication skills.
9. Good computer skills.

Requirements:

Physical Demands:

N (N/A)	A (1 – 25%)	B (26 – 50%)	C (51 – 75%)	D (76 – 100%)
Sitting		<u>B</u> %	Standing	<u>D</u> %
Walking		<u>A</u> %	Driving	<u>A</u> %
Bending/Stooping		<u>A</u> %	Climbing	<u>N</u> %
Reach above shoulder		<u>A</u> %	Kneeling	<u>N</u> %
Pushing/Pulling		<u>N</u> %	Crawling/Crouching	<u>N</u> %
Lifting		<u>25</u> lbs		

Computer work	<u> </u> N/A	<u> </u> Minimal	<u> </u> Moderate	<u>X</u> <u> </u> Significant
Temperature extremes	<u> </u> N/A	<u>X</u> <u> </u> Minimal	<u> </u> Moderate	<u> </u> Significant
Noise	<u> </u> N/A	<u>X</u> <u> </u> Minimal	<u> </u> Moderate	<u> </u> Significant

Travel:

Domestic	<u>15</u> %	International	<u>5</u> %
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Mental Demands:

1. Must be able to give, receive and analyze information.
2. Must possess an understanding for laboratory safe practices, procedures and etiquette.
3. Be able to communicate effectively with other people in the workplace.

Other exposures/demands: Exposure to machines, chemicals, solvents. Requires manual dexterity and eye-hand coordination for typical laboratory activities. Must be able to operate simple and complex machinery.

Equipment:

Armfield UHT/HTST pasteurizer, dry-powder V-mixer, viscometer, oxidative stability instruments (OSI), spray dryer, homogenizers, heat blocks, vortex machines, centrifuges, analytical scales, micrometer, pipettes/syringes, glassware, lyophilizers,

gas and liquid chromatographs, spectrophotometer, phones and computers, particle grinders, dishwasher, ovens, kitchen utensils, refrigerators and freezers.

Please submit your resume and/or application (www.martek.com) to Human Resources at jobs@martek.com.

Martek Biosciences Corporation is an Equal Opportunity Employer.
M/F/V/D