R&D Product & Process Specialist

Position Overview

The R&D Product & Process Specialist will join the Technical R&D Department, responsible for overseeing the end-to-end development, industrialization, and continuous improvement of products across the business. The primary objective of this role is to support the development of new products while driving the optimization and enhancement of existing product portfolios. The successful candidate will work closely with manufacturing sites, cross-functional teams, and technical stakeholders to ensure product excellence, process efficiency, and technological innovation.

Key Responsibilities

- Support the R&D team in the development of new technologies and product innovations, including new product launches and improvements to existing products.
- Contribute to continuous improvement initiatives focused on product performance, manufacturing processes, and production systems.
- Prepare and maintain technical documentation, including Standard Operating Procedures (SOPs), visual standards, and process reports to support manufacturing operations.
- Coordinate and supervise industrial trials involving new processing technologies and equipment, ensuring accurate data collection, statistical analysis, KPI monitoring, and capability assessments.
- Collaborate with engineering and technical teams in the design, development, and optimization of manufacturing equipment and production lines.
- Lead the development, scale-up, validation, and implementation of new and existing technologies to improve product quality, efficiency, and operational performance.
- Identify and evaluate innovative product and process opportunities by leveraging emerging trends and advancements in food technology.
- Apply technical expertise and strong problem-solving capabilities to deliver effective solutions for product and process challenges.
- Support product formulation activities, ensuring compliance with ingredient specifications, nutritional targets, regulatory requirements, and analytical standards.
- Drive cost optimization projects related to products, processes, and equipment while maintaining quality and performance standards.

Qualifications & Experience

- Bachelor's Degree in Food Science & Technology, Food Engineering, Biology, or a related discipline.

- 3-5 years of professional experience in R&D or product development in food, ideally bakery, dough or frozen pizza.
- Hands-on experience in process optimization and transferring new products to the production line.
- Strong proficiency in Microsoft Office applications, particularly Excel and PowerPoint.
- Professional working proficiency in English; additional languages are considered an advantage.
- Knowledge and practical application of Project Management principles.
- Excellent interpersonal and communication skills, with the ability to work effectively across multicultural and cross-functional teams.
- Willingness to travel regularly across Europe to support projects and manufacturing sites.
- Familiarity with Microsoft Dynamics and DevEX systems would be considered a strong advantage.

Location & Employment Details

Location: Benevento, Italy

Contract Type: Full-Time, Permanent Position

Working Schedule: 40 hours per week (8 hours per day, Monday to Friday)