



R&D Manager Bakery Innovation & Grains

As R&D Manager Bakery Innovations & Grains, you will lead the global innovation activities of the BU Bakery Improvers & Mixes, with focus on enzyme innovations and grains & seeds mixes. You will also work with other innovative ingredients.

You will be responsible to manage the development of new products, the adaptation of existing products and creation of tailor-made products on customer's request within the BU Improvers and Bakery mixes. Furthermore, you will support our subsidiaries and their local teams, as well as clients. You will lead a team of two R&D Managers.

Key Accountabilities:

1. Proactive & reactive support to the countries:

- Cascade and implement strategic & international innovations in the regions/countries and guide to adapt them to local market needs
- Develop expertise and adapt existing solutions to create locally relevant concepts
- Ensure the operational support required from Belgium as a sourcing unit
- Optimize the product range, develop new products, adapt/renovate existing products and create tailor-made products based on customer's request together with our regional teams
- Drive implementation of innovative products.
- Support the implementation of international marketing plans and strategies related to bakery products, in collaboration with Business Unit Directors and Product Management.
- Train and support the local R&D, marketing and sales teams in our subsidiaries, regional teams on new techniques and skills.
- Report figures, projects status and action plans to BU directors, BU R&D managers and BU Product managers.

2. Proactive & reactive support to designated large accounts

- Monthly follow-up of the SANCOC improvers and mixes.
- Build, align and execute a visit plan and visit large accounts on a regular basis.
- Active participation to the global/regional account review.
- Active participation to task force for tender/pricing/open book.
- Follow up on the sales of improvers and mixes and define corrective plan.



3. Innovation of bakery improvers & mixes

- Be the center of excellence in everything related to grains & seeds.
- Manage an innovation funnel for the category and work in close collaboration with upstream research , specialty grains and Health & Wellbeing team.

4. Training

- Organize technical seminars in Belgium (bread faculty)
- Ensure information dispatch (articles, results of test baking center, ...) to local & regional R&D Managers.

Who are we looking for?

- You have a **Master degree in Bio Engineering or Food Technology**
- You can look back on **6-10 years of professional experience** in a similar position in a relevant industry (bakery, milling,...)
- You are passionate about **innovation** and have a **customer centric** approach
- You are an excellent **communicator** and you like to work in a cross functional team
- It is considered a big plus if you already have experience with **people management**
- You are fluent in **English**, knowledge of Dutch/French/Spanish are an asset
- You are ready to **travel** up to **35% of your time**

Why would you join Puratos?

You will join a stable family business that has become an international market leader with a corporate culture in which entrepreneurship is one of our main priorities. Innovation is in our DNA and soon in yours too. You will work with new technologies such as SAP BW and Hana. You can also expect:

- an active participation in different innovative projects
- opportunities to evolve professionally and personally within the company
- a competitive salary package with attractive benefits

Watch our corporate movie and feel the Puratos

Magic: <https://www.youtube.com/watch?v=3oWeohwqgW4&t=69s>



Who are we?

The secrets behind Puratos' global success and consistent growth are taste and quality. We would like to welcome you within our enthusiastic, committed and passionate team of more than 8800 employees. We are an international player and, what is more, a Belgian family business. Our people make the difference every single day. How? By developing, producing and distributing a unique and high-quality range of ingredients for bakers, pastry-chefs and chocolatiers, since 1919.

A century later, our products and services are available in more than 100 countries around the world. Our passion for innovation, closeness to our customers, and their customers, as well as our core values form the basis of our passion to improve.

Working at Puratos is choosing a Top Employer in Belgium.

Shall we meet soon?