



RESEARCH AND DEVELOPMENT MANAGER

ARE YOU DETAIL ORIENTED WITH A KEEN SENSE OF EVALUATION AND ANALYSIS, PROJECT ORIENTED AND ARE STIMULATED BY PRODUCT INNOVATION?

LUDA FOODS IS LOOKING FOR YOU TO COMPLETE OUR TEAM

As a **Research and Development MANAGER**, you will be mainly responsible to manage and ensure the optimal operations and the continuous improvement of the R & D department.

As our Research and Development Manager you will:

- Supervise, Train and Coach R&D technologist on best practices
- Manage and develop the departments resources to meet expectations and deadlines
- Supervise the label sign off verification process
- Oversee the regulatory label process and liaise with government and certification bodies
- Determine the best way to process, package, preserve, store and distribute food items
- Evaluate target products and scratch products
- Develop formulation following Canadian (as well as Country of Export) rules and regulations
- Manage government funding programs
- Manage competitive product evaluation
- Work closely with marketing on innovation and LUDA branded development or improvements
- Present launch schedules for new products
- Request and evaluate new raw materials
- Provide technical support for all departments as well as customers, vendors and suppliers
- Work with production on first runs as well as Quality control for approval
- Participate in yearly sales meetings
- Create Marketing data reports (MDATA's) to stay abreast of new information, current trends or products in the current market.
- Perform yearly performance evaluations

As our chosen candidate:

You are bilingual with a Bachelors degree in a related field (food, chemistry, dietetics) with a minimum 5 years experience in a laboratory (food laboratory preferred)

Here are the reasons you will want to work for us:

- Family-firm with a family ambiance: we encourage sharing and networking throughout the company, office employees benefit from a flex-time arrangement with core hours
- Competitive salaries reviewed annually.
- Yearly bonus based on objectives and profits.
- Health benefits features an individual health + dental plan fully paid by the company, and low cost for a family plan.



- Employee assistance program , confidential and available 24/7.
- Group retirement savings plan with an incentive employer contribution annually.
- Company paid training and courses.

About LUDA Foods:

LUDA Foods has been crafting soups, sauces and seasonings for the food service and industrial markets since 1951. A third-generation, family-owned company, we are humbled by the long-standing trust North American chefs, buyers and their organizations have had in our LUDA brand line of dry mixes and refrigerated concentrates as well as the many custom private label products we have developed. And all of them are made-to-order, right here in Canada.

LUDA Foods' specialties include gluten free, vegetarian, sodium reduced, Halal, Kosher, and clean label. Our manufacturing facility is HACCP and GFSI certified under the SQF referential, and all products comply with the GS1 FS3 certification. What is more, we are a CFIA meat and fish registered establishment with daily inspections.

Thank you for applying to LUDA Foods. Send your resume to jessicar@luda.ca.

Only applicants meeting our requirements will be contacted, however, even if you don't hear from us, your resume will be kept on file for future opportunities.

We are an equal opportunity employer.

Summary:

- Location:** Pointe Claire. QC
- Industries:** Manufacturing; Foodservice
- Job Type:** Full time, Monday to Friday, day shift