

2018 CJ CheilJedang Global R&D Talent Recruitment

in Food R&D Institute

About CJ CHEILJEDANG & CJ BLOSSOM PARK (CJ's Integrated R&D Cluster)

The CJ CheilJedang started in 1953 as Korea's first manufacturer of sugar which is one of the basic necessities in life. For more than half a century, the company has grown remarkably by expanding our business scope to include food, feed & livestock, bio, and pharmaceutical products.

CJ Blossom Park was established in 2015 to function as a brain hub to enable sustainable growth of CJ's Research Institute by integrating research fields related to foods, animal feeds, bio-products, and ingredients & material.

CJ Blossom Park will play a pivotal role in making CJ a leading global company by developing innovative products using OnlyOne technologies, top-notch infrastructure, and world top-class R&D professional.

Main Research areas of Food R&D Institute

Foods & Food Processing

- For convenience foods (frozen, chilled, and shelf stable) / fermented foods / functional foods and any related technologies including
 - : Novel food processing technologies to improve product quality and process efficiency, to extend shelf life of various packaged foods, to enable value-added margin enhancement
 - : Natural food ingredients to extend shelf life, to replace current artificial ingredients, to improve functionality (texture, flavor, aroma, nutrition, color, etc.) in various food systems
 - : Analytics and mechanism in fermented foods, consumer research or trend research for food innovation technology

Food Ingredients & Material

- For basic ingredients & processed ingredients (such as sugar, wheat flour, oil, and fat), specialty ingredients (such as functional additives, and sweeteners) and any related technologies including
 - : Mechanism-based enzyme improvement and mass expression, *De novo* enzyme design, biotransformation, solid fermentation (value-added protoplasts), anti-oxidation control, wheat Heat Treatment, and emulsification

Key Responsibility

We currently have an excellent opportunity for a **R&D Talents in Food R&D Institute** within the categories, The key responsibilities includes:

● Food Processing

- Research and product development to be able to keep best quality of raw material(meat, seafood, vegetable) after thermal processing
- Research and product development to be able to keep best quality and storage of raw material(meat, seafood, vegetable)
- Research and product development of Texturized Vegetable Protein(TVP)
- Research and product development of sterilization technology and process for shelf-stable foods

● Food Ingredient

- Researching clean label of processed meat products
- Researching mechanism of sodium in foods and development of low sodium products
- Research and development of enhancing flavor in processed foods

● Food Packaging

- Research and development of food packaging for microwave use

● Nutrition

- Nutrition on nutrition to develop CJ nutrition guideline in foods

Requirements

- Ph. D. degree or Ph. D Candidate in food science, food engineering, food chemistry, food storage, animal science, horticulture, food packaging, nutrition, clinical Nutrition and other related fields.
- Post-Doc in food science, food engineering, food chemistry, food storage, animal science, horticulture, food packaging, nutrition, clinical Nutrition and other related research fields with several years or experiences in related industry (M.S.: 5+ years , Ph.D: 1+year experience in the related industry)
- Integrity, Passion, Creativity, Respect
- Team spirit, flexibility, good communication skills
- Fluent in English, business communication level in Korean
- Willingness to relocate plus (Initial Post: Suwon, South Korea)

Location

- CJ Cheiljedang Blossom Park (Suwon, South Korea)

Submission

- Email or Linkedin (URL: <https://www.linkedin.com/jobs/view/609666940/>)
- File format: Doc, PDF
- Application period: ~19.March.2018 (KST)