



ISLAND ABBEY
NUTRITIONALS™

POSITION: Optimization Specialist

REPORTS TO: Vice President of Operations

SALARY: Compensation commensurate with education and experience

TERMS OF EMPLOYMENT: Permanent - Full Time

LOCATION: Charlottetown, PEI

Island Abbey Nutritionals provides full contract manufacturing, bottling, and packaging services for white-label production, from concept to launch.

We are also the proud makers of Honibe® natural health products- the only pure solid honey products in the world scientifically proven to retain all of honey's naturally occurring health benefits.

We are currently seeking an individual who shares our passion for innovation, research, and results. The role will be supporting the company's product development and co-manufacturing strategies.

The successful candidate will champion the successful creation and transfer of formulas from Innovation to full scale commercial production. Your understanding of both, food science and manufacturing will allow you to effectively collaborate with both our Innovation and Operations teams.

KEY RESPONSIBILITIES

- Coordinate Technology Transfer from Innovation to manufacturing by conducting laboratory-scale experiments, pilot-scale process development and scale-up to commercial production.
- Utilize principles from food science, chemistry, and engineering to create formulations for dietary supplement gummies. Manage ingredient interactions, and translate insights from bench and pilot scale processes into manufacturing plant for commercial production
- Conduct long-term experiments to establish the physical stability of the formulation.
- Translate product specifications into comprehensive, multi-sensorial, and cost effective products suitable for manufacturing.
- Support and coordinate quality assurance efforts in collaboration with the Company's QA department.
- Patent Writing – Write, with support of technical and legal teams when necessary, patents to support the growth and development of our company

REQUIREMENTS

- Post secondary education in Chemistry, Microbiology, or Food Science
- 5+ years of experience in pharmaceuticals or nutraceutical formulation development and gummy manufacturing.
- Ability to read scientific literature and extract important information.
- Capability to develop, optimize and characterize formulations (e.g., rheological, analytical methods such as viscosity, HPLC, powder characterization – USP methods).
- Possess knowledge pertaining variety of ingredients and usages as well as understanding how manufacturing equipment works.
- Strong working knowledge with O365 tools
- High level of professionalism and ability to deal effectively with all levels within the organization as well as external contacts.
- Demonstrates a strong work ethic, tremendous integrity, and the ability to be discreet with confidential information.
- Excellent interpersonal skills and communication skills (written and verbal English).

OTHER

Must have proof of eligibility to work in Canada.

HOW TO APPLY

For consideration, applicants must email resume to: hr@islandabbey.com prior to **January 31, 2024**

We thank all interested applicants; however, only those candidates being considered for an interview will be contacted.