

Job description

Sensory Manager

Within Danone R&D organization, Sensory and Behavior Science department (30 collaborators) is supporting the central R&D teams, local R&D and business teams to understand consumer's behaviors and expectations to design outstanding Products, Packagings & Benefits. Their main focuses are the Dairy and Water divisions.

SBS is looking for a Sensory Manager to work on product sensory problematic.

Mission & Responsibilities

1) Sensory studies management

- Define the sensory evaluation plan of products within business projects
- Recommend the most appropriate sensory process according to project needs and means
- Set up sensory studies from client need to results implementation: select the most appropriate methodology, brief supplier for data collection or organize the tests, implement statistical analysis, prepare the report and follow the action plan)
- Manage the technical relationship with sensory lab partner

2) Include taste & consumers mindset in global R&D strategy in view of business needs

- Leverage sensory insights with clear & actionable recommendations to R&D / project team
- Valorize sensory existing database through transversal analyses
- Link sensory data to consumer test results so as to identify strengths & weaknesses of our products and recommend axis of improvement
- Advise project teams about product sensory properties through structured tasting sessions, expert sensory profiles and market knowledge (Danone products and competitors)

3) Expertise: Increase credibility of Sensory and Behavior Science department inside and outside Danone

- Guarantee the high performance of sensory lab partner
- Leverage sensory science (existing tools & statistical treatments) thanks to academic and external collaborations, literature review & international congress
- Set up ad hoc trainings to R&D teams to improve their tasting capacity and increase their sensory skills on basic tools

Profile

- Food scientist (Food engineer degree or master degree in sensory science)
- A Specialization in sensory applied statistics would be a plus
- At least 2-years experience in sensory research (agency, FMCG industry, flavors/fragrances business ...).
- High level of knowledge on sensory tests & data analysis: discriminative tests, ranking tests, QDA profiles, Time intensity, TDS, sorting...
- Basic knowledge on quantitative and qualitative consumer methodologies
- Fluent in French and English

Skills

- Drive & push convictions
- Leadership skills
- Excellent interpersonal skills
- Pragmatism, flexibility & quick adaptation

Please apply to: isabelle.boutrolle@danone.com