

Natural Product Scientist -- Conduct physical tests, chemical analysis, instrumental analysis and microbiological techniques to monitor the quality and active ingredients of herb products; Review and analyze all documents provided by supplier, include food analysis reports, HACCP Plan and nutrition panel, to help purchasing department find qualified suppliers; Research and qualify raw ingredients using Isolation of pathogenic bacteria (Salmonella/E. coli/Staphylococcus aureus), microbial detection and safe laboratory practices; Conduct final review and approval of finished product labels ensuring compliance; Collaborate with QC, R&D and Manufacturing departments on product research, using knowledge of Chemistry, Nutritional Studies, Food Science.

Must have a Master's Degree in Natural Product Chemistry, Nutritional Studies, Food Process Engineering, or Food Technology plus skills and knowledge in Food Analysis, HACCP, Chemical Analysis, Instrumental Analysis, Microbial detection, Isolation of pathogenic bacteria (Salmonella/E. coli/Staphylococcus aureus), microbiological techniques and safe laboratory practices.

Job location: Pine Brook, NJ. Submit résumé referencing job code ZHW001 to HR, Jiaherb, Inc., 1 Chapin Road, Unit 1, Pine Brook, NJ 07058.

