



INTERNAL VACANCY

INTERNSHIP BEST PRACTICE EMULSIFIED SAUCES/ MAYONNAISE (PRODUCT AND PROCESS DEVELOPMENT)

HEINZ INNOVATION CENTRE - NIJMEGEN



UNIT:

BENELUX

COUNTRY:
THE NETHERLANDS

LOCATION:
NIJMEGEN

DEPARTMENT:
INNOVATION AND QUALITY

OTHERS:
STARTDATE: 1/05/2015
BAND: INTERNSHIP

CLOSURE DATE:
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REPORTING LINE:

Innovation And Quality

Our Company

The HIC develops product for the Heinz brands in Continental Europe: Heinz, Honig, Wijko, Amoy, Brinta, De Ruijter, Venz, Roosvicee and Karvan Cévitam. The focus of this internship will be to the Sauces Product Category.

Consumers are getting more and more aware of the nutritional effects of salt and sugar intake. This gives food stuff with reduced salt & sugar a high market potential. As sweetness and sugar replacers play a considerable role in food choice, it is necessary that sugar & sugar reduction focuses on modification and perception of the overall sensory profile.

RESPONSIBILITIES AND MAIN ACTIVITIES:

Main activities

The aim of this research is to search for technologies/ingredients that allow for the removal of salt & sugar while maintaining the same final product perception by consumers. This will need to be a combination of solutions depending primarily on the functions of salt and sugar that needs to be replaced. The focus will be on the complex recipe work (focus on maintaining the sensory characteristics of a product, stability and shelf life) and requires activities to be carried out in the lab.

Assignment

1. Learning about involved products, and salt/sugar functionality in these products
2. Learning about existing production technologies and the microbiological risks of each one for these products
3. Contact and cooperation with suppliers for commercial available salt/sugar replacement systems, search for new ingredients and products.
4. Contact and cooperation with suppliers and our process team screening existing technologies for reducing the microbiological risk
5. Screening, testing and final ranking of new available ingredients and technologies which can be part of the solution for the reduction of salt/sugar in our products.
6. Product development of (new) salt/sugar-reduced recipes with salt/sugar replacement systems with heinz products as a reference.
7. Organizing tasting sessions, sensory evaluations in close cooperation with the sensory department.
8. Up scaling of recipes to pilot plant scale and performing shelf-life tests.
9. Setting-up microbiological challenge-tests to test stability in cooperation with our microbiologist/ scientific services department.
10. Set-up of a plan for introduction of a sugar & salt-reduced product in relation to the possible claims.
11. Sharing knowledge within heinz innovation center and other departments (presentation and report).

EXPERIENCE & COMPETENCES:

Student profile

- 3rd – 4th year, Bachelor or Master level in Food technology
- Interested in product development and sensory evaluation
- Good analytical skills
- Eye for detail
- Proactive and autonomous

Other remarks

- Start date: asap
- Period: 6 months in the Heinz Innovation Centre in Nijmegen
- Ideally Internship only (no thesis)
- Salary for 5 days a week € 625 per month



Heinz
VALUES

Results • Innovation • Vision • Integrity • Teambuilding & Collaboration



INTERNAL VACANCY

INTERESTED?:

If you are interested and have the right qualifications, then please send your CV and motivation to Maartje Snoek-Hendrickx (HR Recruitment) via the Heinz website www.werkenbijheinz.nl or via mail Maartje.Snoek@nl.hjheinz.com.



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