

Manager Research & Development-Biscuits

Ultimate Whole Foods (Private) Limited is looking for the above-mentioned position to be based in Ramak, DI-Khan.

Key Responsibilities

- Lead and manage the R&D team focused on biscuits, ensuring innovative product development aligned with consumer trends and business strategy;
- Development of prototypes for biscuits and cookies with packaging developments;
- Drive new product development (NPD), from concept to commercialization, ensuring sensory, nutritional, and regulatory standards are met;
- Collaborate closely with cross-functional teams including Marketing, Quality Assurance, Production, Procurement, and Sales;
- Manage trials and pilot plant activities, including scaling up formulations for full production;
- Ensure compliance with food safety regulations, laws, and company standards;
- Stay abreast of industry trends, new ingredients, and technologies to maintain a competitive edge;
- Prepare and manage the R&D budget, project timelines, and technical documentation.

Qualifications / Experience / Knowledge

- Bachelor's or Master's degree in Food Science, Food Technology, or related field.
- Minimum 7 years of experience in food R&D, preferably in biscuit or baked goods development.
- Strong knowledge of raw materials, formulation techniques, process technology, and sensory analysis.
- Experience with innovation pipelines, product launches, and cross-functional project management.
- Profiles from only biscuits industry and R&D are required.
- Excellent leadership, communication, and problem-solving skills.
- Proficient in technical writing, product documentation, and regulatory compliance.
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Interested candidates fulfilling the desired criteria may send their resumes not later than **September 25, 2025** at:

jobs@premiergrouppk.com