

The Nestlé Research Center (NRC) in Lausanne, Switzerland, is the world's biggest private facility for nutrition related fundamental research with a long standing reputation for scientific excellence. Over 270 scientific publications every year are only one illustration of this. Research areas include safety of products, processes and ingredients, sensory and nutritional quality, physiology and metabolism, food structure, food consumer interactions, nutrient uptake and the evolution of nutritional needs with age.

To support its strategy in the field of Food Safety, the Chemical Food Safety Group lead by Dr Benoît Schilter is seeking:

Chemical Food Safety Scientists / Toxicologists

As *Food Safety Research Scientist* you will contribute to the safety evaluation of nutritional ingredients, such as probiotics, micronutrients, vitamins and plant extracts in order to support new product development, and to expand the group's capacity in chemical risk assessment for environmental contaminants. You will participate to the risk assessment research of the group.

As *Experimental Toxicologist Research Scientist* you will be responsible for reinforcing our competence and capacity in experimental toxicology and risk assessment research.

In the frame of the above mentioned responsibilities, in both of these roles you will

- Work within, and strengthen the competences of, the existing team of food safety scientists
- Provide safety assessments on various classes of chemicals for Nestlé units worldwide
- Conduct safety assessments of novel food ingredients and products and prepare safety dossiers
- Develop and execute innovative research projects in chemical risk assessment, modelling approaches and/or experimental molecular toxicology
- Represent the group in scientific experts meetings on chemical food safety, and develop/contribute to external research programs

Expected Competencies for these roles:

- Broad scientific knowledge and curiosity in biological/medical sciences with a PhD in one of the following fields: toxicology, physiology/biology, pharmacy, medicine, veterinary medicine, nutrition.
- Strong competences in experimental molecular toxicology and endocrine disruptors would be an asset for the toxicologist role. Competences in computational toxicology or other aspects of modelling would be an asset for the position of food safety research scientist.
- Strong interest and skills in chemical food safety evaluation and risk assessment, and in solving industrial food safety issues, with previous professional experience in the field
- Fluent in English (written and spoken)
- Service oriented with high interest/commitment for consumer safety
- Strong problem-solving skills Flexibility and ability to work under pressure and to deliver timely results
- Ability to communicate with and convince/impact people from various scientific and cultural backgrounds

If you fit the profile and are interested in tackling one of these challenges, then apply with us now! Please post your application online (www.careers.nestle.com, **Requisition ID 6772**), incl. CV, cover-letter, list of publications and the name of 3 references).



Good Food, Good Life