



PR/118260 | R&D Manager (Fresh Food, Waste Management)

Job Information

Recruiter

JAC Recruitment Thailand

Job ID

1562437

Industry

Restaurant, Food Service

Job Type

Permanent Full-time

Location

Thailand

Salary

Negotiable, based on experience

Refreshed

January 27th, 2026 14:00

General Requirements

Career Level

Mid Career

Minimum English Level

None

Minimum Japanese Level

None

Minimum Education Level

Associate Degree/Diploma

Visa Status

No permission to work in Japan required

Job Description

Position: R&D Manager (Fresh Food, Waste Management)

Salary: 100,000 – 150,000THB +/- (Negotiable)

Location: Bangkok

Our client is big brand manufacturing fresh food (Fruit and Vegetable). Selling as B2B and B2C

Key Responsibilities of the position:

- Research & Development (R&D) and Fresh Food Innovation
- New Product Development (NPD): Lead and execute the full NPD cycle for fresh food products (e.g., fresh-cut produce, ready-to-eat meals, perishable goods), ensuring innovation aligns with market trends, consumer demands, and cost targets.
- Formulation & Process Optimization: Conduct R&D trials, scale-up activities, and process validations for new

formulations and ingredients, ensuring seamless technology transfer to manufacturing.

- Food Waste Management & Sustainability Initiatives
- Waste Valorisation R&D: Initiate and lead research projects to upcycle or create value-added products from food by-products or manufacturing waste (e.g., converting trim, peels, or off-spec materials into functional ingredients, animal feed, or sustainable components).
- Waste Reduction Strategy: Collaborate with Operations and Supply Chain to identify critical loss points within the production process and develop innovative R&D solutions/formulations to minimize food waste generation at the source.
- Sustainability Metrics: Establish R&D KPIs related to waste reduction and recycling/upcycling rates, reporting progress to senior management.
- Quality Assurance (QA) and Food Safety Oversight
- Food Safety by Design: Act as the primary R&D resource for all Food Safety concerns, integrating safety, quality, and regulatory compliance into the product design phase.
- System Compliance: Ensure all R&D facilities and pilot processes adhere to international quality standards, including GMP, HACCP, ISO 22000, and other relevant certifications (e.g., BRC, SQF).

Qualifications

- Education: Bachelor's or Master's degree in Food Science, Food Technology, Food Engineering, or a related field.
- Experience: Minimum 7+ years of progressive R&D experience in the Food Industry, with significant experience in Fresh Food/Perishable Goods.
- Expertise: Proven experience with Food Waste Management, Upcycling/Valorisation, and a strong working knowledge of QA systems (HACCP, GMP, Food Safety Management).
- Skills: Strong leadership, excellent project management abilities, and advanced troubleshooting and problem-solving skills in a high-speed manufacturing environment.
- Communication skills in English.

Notice: By submitting an application for this position, you acknowledge and consent to the disclosure of your personal information to the Privacy Policy and Terms and Conditions, for the purpose of recruitment and candidate evaluation.

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Company Description