

Sensory Assistant (m/f/d) - External English (HH)

Ohly is one of the world's leading suppliers of yeast-based specialty ingredients for the global food, fermentation, feed and health market. It is part of the ABF Ingredients group (ABFI), providing specialty ingredients to a variety of segments including Food, Beverage, Nutrition, Feed and Pharma.

Within the model of devolved autonomy operated by ABF, Ohly develops and implements its own strategy and accounts for its own business success. This empowers our people with great freedom and independence. While enjoying all of the benefits and opportunities that belonging to a global group brings, meaning that individuals and teams can make a real difference within this operating culture.

As part of the Innovations team at Ohly, we are seeking a **Sensory Assistant (m/f/d)** to support our Advanced Sensory team for a period of 18 months. In this role, you will work closely with the whole Advanced Sensory team to develop and optimize flavoring products, refine sensory testing methodologies, and contribute to the expansion of our sensory knowledge base in a global perimeter.

Your tasks

- Support the development and characterization of new flavoring and texturizing solutions
- Help maintain and expand sensory databases, documenting sensory profiles of new and competitor products
- Support sensory panels and regularly train the panel
- Work closely with cross-functional teams, including R&D, Marketing, and external collaborators, to advance innovation projects
- Provide sensory science expertise to internal stakeholders including training, supporting product development projects and quality control
- Stay updated on the latest advancements in the area
- Collaborate with universities, CROs, and other external partners for testing new technologies
- Bring in ideas to upgrade our technical capabilities for sensory analysis
- Assist in determining and validating the shelf-life of Ohly's products for global projects

Your profile

- Bachelor's or master's degree in Flavour Science, Food Science, or a related field
- 1-2+ years of relevant work experience or internships. Experience in flavor development is a plus
- Strong understanding of sensory testing methodologies, flavor characterization, and sensory evaluation tools. Experience in umami flavour and/or savoury products is a plus
- Creative mindset, ability to generate different ways of development
- Excellent interpersonal and communication skills, with the ability to work in a cross-functional and global team environment
- Problem-solver with strong attention to detail and organizational skills.
- Ability to manage multiple tasks and projects, balancing short-term needs with long-term goals.
- Proficient oral and written English, as half of the Innovation team comes from all around the globe

What we offer

- Located in the center of Hamburg (connection to public transport)
- Attractive remuneration
- Participation in the bonus program
- Subsidy for the HVV ProfiTicket
- Flexible working hours
- Opportunity for further training and individual development

- Mobile work possible at times
- Free fruit, water and coffee

Ohly operates based on our values of doing the right thing for our people, customers, and planet. We are committed to creating a diverse and welcoming workplace that includes colleagues with varied lifestyles, backgrounds, and experiences. We believe that enables us to better meet our values while innovating and delighting our customers throughout our global communities.

We look forward to your application including information about your earliest possible start date and salary expectations!