

Internal

Ohly has a great opportunity for a **Process Engineer** to join our team in Boyceville, Wisconsin. This Process Engineer supports the production of existing and new products at Ohly's Boyceville location. We are specifically looking for a Process Engineer with knowledge and skills in fermentation, extraction, optimization, process improvements, and supporting innovation.

Key Responsibilities Include:

- Responsible for developing and owning the mass and energy balance for the extract and fermentation process
- Provide technical proficiency in the areas of fermentation and extract processes to collaborate with the Ohly team and customers to provide new ingredients according to market demands
- Experience with sustainability, especially in energy savings and process optimization
- Build and maintain a database of all raw materials, products, and relevant properties
- This position will also support any toll manufacturing activities
- Lead continuous improvement efforts through statistical analysis and Lean concepts including: Identify production rate improvement opportunities Optimize the production process for existing products with focus on Overall Equipment Effectiveness (OEE) Reduction of processing cost through yield improvement and new raw materials sources
- Responsible for maintaining and developing the process control variables and troubleshooting guides as well as tracking performance data and drive improvements in KPI's
- Responsible for periodic training of operations team on process control system and fundamental theory of the process
- Lead and participate in teams to troubleshoot significant processing challenges
- Support innovation in scale-up and implementation of new products from pilot to commercial scale process and new process technologies
- Responsible for ensuring employees comply with Good Manufacturing Practices and the Food Safety Plan as well as report food safety problems to personnel with authority to initiate action
- Participate in the Ohly Americas safety program including but not limited to attending weekly, monthly, and annual safety training

Essential Skills & Knowledge:

- Bachelor's degree in chemical, bioprocessing/bioproducts, food engineering, or related area
- 3+ years of experience in industrial yeast wet processes, yeast extract, yeast fermentation, and spray-drying processes, preferred
- Excellent analytical, communication, and interpersonal skills
- Able to think strategically and globally when faced with complex processes
- Experience with enzyme, protein isolation, centrifugation, and mixing processes is a plus

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. If you are a creative engineering professional with a project related background, passion for manufacturing, and would like to find out more about US based opportunities we'd love to hear from you.