



Polymer Process Engineer / Post-Doctoral position

25/06/2018

The Group:

With 5 global brands - The Laughing Cow®, Mini Babybel, Kiri®, Leerdammer®, Boursin® - and more than 25 local brands, Bel Group is the world number 3 for branded cheese. Present in more than 130 countries, Bel aims to be a leader in its various markets thanks to the strength of its brands, the most international in the cheese sector.

The Bel experience is to be audacious, pragmatic and determined to meet the growth challenges of an international agribusiness group. Come and measure the impact of your talent and your energy on the realization of an ambitious business project.

Be you - Be ambitious - Be Bel!

Job's description:

Acting for the Research Department of the group, based in Vendôme (Loire valley - France), and thanks to the skills and expertise brought by education and professional experience, you will contribute to an innovative collaborative research project in the field of material processing and food conditioning. The work will be done mainly in Sophia Antipolis (Provence Alpes Côte D'Azur region - France) near Nice.

More specifically, you will focus on:

- processing composite polymeric material (with mineral fillers) in order to allow this material to be processed through a specific food product conditioning machine (extrusion; cast film processing)
- characterizing this material in order to define its thermo-mechanical properties;
- preparing/formulating variants of this material in order to optimize its thermo-mechanical properties, and by using as much as possible low footprint raw materials;
- establishing scaling-up laws in order to allow scaling up from laboratory to pilot scale.

You will work in close interaction with an external partner for the processing part and possibly also with the other fields of expertise of the applied research department of the Group.

Contract: Fixed-term contract (36 months)

Expecting date: October 2018

Location: the position is based in Sophia Antipolis (PACA – Provence Alpes Côte D'Azur) near Nice.

Skills and experience

Among the wished scientific skills, one should mention knowledge in polymer science (composite or not), polymer engineering (cast film extrusion), viscoelasticity, rheology, polymer formulation.

Experience(s) in biobased polymer engineering, food packaging and more specifically thermoforming would be an advantage. The candidate should accept to travel for short time missions in France and some few EU countries (2-4 times a year). USA may also be a possible destination (1-2 times through the 3 years of the project).

Apart from the scientific abilities described above the candidate should be curious, innovative, adaptive, practical (ability to conduct careful experiments), skilled with computer/data processing and show good communication skills. The candidate should appreciate to connect and work with various Research teams as well as industrial teams in France for technology transfer.

PhD in polymer science, polymer or process engineering would be appreciated.

Application form to be sent to Pierre-Yves PENNARUN, Packaging Research Manager at ppennarun@groupe-bel.com ; tel: +33 (0) 254 736 196 . Please, insert the ref PROC102018 in the e-mail object.

