

Neuhaus – Science & Chocolate Expert

TO DO

At Neuhaus, we blend artisanal passion with technical excellence to create iconic Belgian chocolates. As a Science & Chocolate Expert, you will play a central role within our R&D team, where scientific insight meets craftsmanship. You will deepen Neuhaus' process and product knowledge, drive technical investigations, and translate data into actionable improvements — all in close collaboration with the R&D Engineer and production teams. Your expertise will help shape the future of our chocolate, from lab to production line.

- Develop in-depth knowledge of chocolate and filling process parameters and their impact on product quality and performance
- Lead and support technical investigations (e.g. root cause analyses, quality deviations, scaling challenges)
- Assist in designing and executing lab-scale, pilot, and production trials to develop or optimize products and processes
- Translate experimental findings into clear formulation guidelines and process standards
- Manage and improve formulation documentation, recipe systems, and data flows
- Coordinate and analyse internal and external sensory evaluations as support for product development and QA
- Provide hands-on support during industrial tests, launches, and scale-ups
- Monitor process performance trends and propose proactive improvements
- Act as back-up to the R&D Engineer for trials, validations, and production follow-up
- Support the Purchasing team by providing technical input in the selection of ingredients and suppliers
- Interface with cross-functional teams (QA, production, procurement, marketing) to ensure successful project execution

TO BE

- You hold a Master's degree (Bioengineering, Food Technology or related field) or equivalent expertise
- You have 5+ years of experience in food R&D, process development, or product formulation
- You possess solid knowledge of chocolate and its production processes (e.g. tempering, shell formation, fat migration, filling behaviour, etc.)
- You are hands-on, analytical, and comfortable working in both lab and production settings
- You are skilled in experimental design, data interpretation, and technical documentation
- You take ownership and enjoy leading technical projects from concept to implementation
- You are structured, pragmatic, and solution-oriented
- You are Dutch- or French-speaking with an excellent command of English

TO OFFER

When you grow, we grow. That's why we offer you an inspiring and challenging environment, where your expertise and initiative are truly valued. As part of a dynamic and passionate R&D team, you'll have the opportunity to blend scientific thinking with artisanal tradition — helping to shape the future of one of Belgium's most iconic chocolate brands.

We give you the space to take ownership, to learn, and to excel. In return, we offer a competitive salary, complemented by a comprehensive package of extra-legal benefits including meal vouchers, an insurance plan, a company car, and more. And of course, plenty of world-class Belgian chocolate.

https://www.neuhauschocolates.com/fr_BE/home