

# nactis flavours

BY NACTAROME



## **Global Product Manager Savoury**

(based in Belgium, travelling throughout Europe)

### **Company description:**

Nactarome is a leading European group of companies specializing in developing & manufacturing natural flavours, colours and functional ingredients, with a focus on Food & Beverage markets and life science applications.

The historical expertise and the cutting-edge technologies used in our production sites allow us to be a valued industrial partner for our customers, offering all-in-one solutions for the creation of tasty and healthier finished products.

Nactarome has companies in Italy, France, Belgium, Spain, the Netherlands and UK and counts more than 600 people and a turnover of more than 200 M€.

For Nactis Benelux, part of Nactarome and specialized in the production of savoury ingredients and flavours, we are looking for an ambitious Global Product Manager savoury to further develop our business of vegetable protein hydrolysates, thermal process flavours, yeast extracts and bouillons.

### **Job description:**

#### Goals:

- Within our Savoury division, you will be responsible for the product range of vegetable protein hydrolysates, thermal process flavours, yeast extracts and bouillons;
- Manage the product portfolio for the Nactarome group in collaboration with the Savoury director, the Innovation director, the local sales, R&D and marketing teams;
- You are the expert for the defined product range and you support our commercial people, customers and branches worldwide;
- Create a global vision for this savoury portfolio;
- Drive in collaboration with the management the new strategic innovation projects;
- In addition, you and your team develop new products and concepts that meet market expectations;
- Introduce the new strategic developments in the different markets through training of local sales teams and via clear action plans;
- Together with the marketing department, you develop training material and give training courses to internal and external parties;
- Support local sales teams with product information and joint visits;
- Integrate the product portfolio with newly acquired savoury products;
- You will report directly to the Group Savoury Director.

**Qualifications:**

Education:

Master's Degree in food science, food technology, food engineering, chemistry or in a related field. Specific knowledge of the food ingredient business should be clearly demonstrated.

Professional experience:

- Minimum 10 years' experience in technical sales, product management or R&D in the savoury ingredients sector;
- Experience in leading a small team of employees is highly recommended;
- Experience in creating training content as well as organizing and delivering training courses;
- A proven track record of driving business growth;
- Experience in working in a multi-cultural, international environment;
- Expertise in data analysis and management;
- Knowledge of GMP in the food industry and general food ingredient regulation.

**Personal traits:**

Strong business acumen, ability to enthuse and inspire colleagues and customers, initiative, lateral thinking ability, capacity to analyze data and create useful information, ability to create and bring to market innovative products, are the most important traits of the ideal candidate.

**Languages:**

Fluent English is a must, additional language skills (Dutch, French, Italian, German) are an asset

**Working site:**

Schoten (Antwerp – BE), with 25% of travel abroad to other group sites and business partners.

**Interested?** Send your CV and motivation to [personeel@nactis.com](mailto:personeel@nactis.com)