



## **ABP FOOD GROUP RESEARCH MEAT TECHNICIAN VACANCY**

ABP Food Group is the UK's and Ireland's largest beef processor, and we also operate substantial renewable, pet food, and protein divisions. We employ over 11,000 people at over 35 processing facilities around the world.

ABP Food Group is currently recruiting for the role of a Research Meat Technician to join our Research and Development team. The successful candidate will be based ABP Cahir.

**JOB TITLE: Research Meat Science Technician**

**REPORTING RELATIONSHIP:** This position will report directly to the nominated Research Meat Scientist.

### **KEY RESPONSIBILITIES AND TASKS:**

*Many factors can affect meat quality on the way from producer to consumer. The Meat Science technician will PHYSICALLY carry out research where these factors are evaluated in relation to a range of production and quality parameters*

- To carry out agreed trials on raw beef product to assess what affects new interventions have on –
  - ✓ Texture/tenderness,
  - ✓ Flavour,
  - ✓ Colour,
  - ✓ Odour,
  - ✓ Mass Balance

- ✓ pH
- ✓ muscle structure
- ✓ Composition
- ✓ microbiological status
- After suitable training & induction by ABP, to perform the following tasks during the completion of a typical trial.
- Conduct web based literature searches as instructed by Research Scientist.
- Read & fully understand protocol issued by Research Scientist.
- Prepare all Record Sheets for trials.
- Fully implement the protocol to a high degree of professionalism & accuracy.
- Ensure carcasses are processed to agreed time, temperature, RH, pH criteria including measurements of these items.
- Weigh & record carcasses/meat cuts throughout the trial.
- Take micro samples from carcasses & cuts.
- Debone & trim selected muscles from carcasses.
- Pack & label selected muscles/steaks from carcasses
- Slice/mince/dice muscles from carcasses.
- Assess colour of carcasses, cuts & steaks.
- Compile report(s) summarizing trial including ideas for improvement.
- Area of Science: Meat Butchery, meat processing/technology, meat biochemistry, meat science, meat microbiology, meat genetics. Statistics.
- Ability to conduct trials and research in Ireland, UK and mainland Europe.

**SKILLS/ KNOWLEDGE/ EXPERIENCE:**

- Third level qualification in Meat Science, Food Science or Food Technology – Certificate, Diploma or Degree. Distinction/Honours an advantage
- A farming background is a plus
- 1+ years' experience working in a meat plant environment (butchery, packing, other operations, QA, research, technical) role is an advantage.
- Essential to have a car and a passport
- Candidate must be a self-starter, keen learner & able to work under non-continuous supervision.
- Candidate must be a good communicator & team player