



Michael ANDERSON

FLAVOR CHEMIST

Detail-oriented Flavor Chemist with a strong focus on the dairy industry and over 8 years of experience in flavor formulation. Expert in developing innovative flavor solutions that meet dietary restrictions and consumer preferences. Demonstrated ability to enhance product quality and flavor profiles through rigorous testing and sensory analysis. Experienced in collaborating with cross-functional teams to launch new dairy products that align with market trends.

CONTACT

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SKILLS

- Flavor formulation
- Quality assurance
- Sensory evaluation
- Team collaboration
- Food safety
- Analytical techniques

LANGUAGES

- English
- Spanish
- French

EDUCATION

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY, UNIVERSITY OF DAIRY SCIENCES, 2013

ACHIEVEMENTS

- Contributed to a product line that achieved a 15% increase in sales due to improved flavor offerings.
- Recognized for outstanding performance in flavor development by receiving the 'Excellence in Innovation' award.
- Developed a popular seasonal flavor that sold out within weeks of launch.

WORK EXPERIENCE

FLAVOR CHEMIST

Dairy Delights Inc.

2020 - 2025

- Developed flavor profiles for a range of dairy products, resulting in a 20% increase in customer retention rates.
- Conducted rigorous quality assurance testing to ensure compliance with food safety regulations.
- Utilized advanced analytical techniques to monitor and refine flavor profiles.
- Collaborated with R&D to create lactose-free flavor options that expanded market reach.
- Engaged in sensory panels to evaluate consumer preferences and adjust formulations accordingly.
- Implemented best practices in flavor storage and handling to maintain integrity and consistency.

FLAVOR TECHNICIAN

Creamy Creations

2015 - 2020

- Assisted in the flavor development process for ice cream and yogurt products.
- Conducted flavor testing and sensory evaluations to ensure product quality and appeal.
- Maintained accurate documentation of flavor formulations and testing results.
- Worked closely with suppliers to source high-quality flavor ingredients.
- Participated in training sessions on flavor formulation and sensory analysis.
- Supported product launches by preparing flavor samples for marketing initiatives.