

**Annie's, Inc.**  
Product Innovation Intern

Located in Berkeley, CA, Annie's Inc. is a natural and organic food brand offering great-tasting products in large packaged food categories. Annie's products are made without artificial flavors, synthetic colors and preservatives common in many conventional packaged foods. Additionally, Annie's sources ingredients so as to avoid synthetic growth hormones and genetically modified food ingredients. Today, Annie's offers over 300 products and is present in over 70,000 retail locations in the United States and Canada. Founded in 1989, Annie's is committed to operating in a socially responsible and environmentally sustainable manner. Annie's is a proud member of the natural and organic portfolio of General Mills. For more information, visit [www.annies.com](http://www.annies.com).

Our company mission is to cultivate a healthier, happier world by spreading goodness through nourishing foods, honest words and conduct that is considerate and forever kind to the planet. We are focused on building a successful and growing business in pursuit of our mission. We strive to be a responsible company that evaluates our success not only through financial measures, but also through our social and environmental impacts.

**Position Summary:**

This intern will assist the Product Innovation team including the QA and Packaging team in many aspects of the development, launch, and support phases of product development. During the internship, the intern will work on several documentation and labeling projects as well as assist in many day-to-day product development tasks.

By the end of the internship you will learn how to:

- Proof new packaging for new and existing products referencing technical label copy documentation
- Perform bench-level product development work including testing formulas and cooking instructions
- Analyze consumer complaints and make recommendations
- Present findings in written, verbal and electronic formats utilizing Excel and PowerPoint

**Key Responsibilities:**

- Product Specifications
- Compile Dietary Attributes/ Shopping Guides
- Assist in Label Review
- Assist with Organic Documentation
- Validating Cooking Instructions
- Inspecting and compiling retain samples
- Analyze consumer complaints (for the products/category that he/she are focused on during the internship – e.g. Mac & Cheese, Bunny Grahams, Salad Dressings...) and make recommendations for areas of improvement that are formulation, packaging, and/or manufacturing focused. (Use of Excel spreadsheets and PowerPoint)
- Take photos of target, acceptable ranges, unacceptable limits and defects for the products/category for inclusion in EQA photo reference standards.

**Requirements:**

- Rising Junior or Senior pursuing Bachelor's degree in food science or related field
- Proficient computer skills including Microsoft Excel
- Strong project, organizational, creative and time management skills

**Position Location:** Berkeley, CA

We look forward to your submission [APPLY](#)