



A Dairy Engineer's Playground

An Inside Look at Everyday Life at IFF

International Flavors & Fragrances (IFF) is a global leader in the development of flavors, ingredients, enzymes, and cultures for the food industry. The company works with a wide portfolio of applications - from fermented dairy products, cheese and ice cream to fruit-based solutions, bakery, meat, and culinary products. Here, dairy engineers play a key role. Their specialized knowledge and practical approach are essential for turning innovation into tangible products that meet both customer and consumer needs.

At IFF, the expertise of dairy engineers is warmly welcomed. Curiosity, knowledge sharing, and a global perspective are not just valued - they are a natural part of everyday life.

Read more about IFF and career opportunities: www.iff.com



Trine Nørgaard Bundesen and Kristian Kjærulff Andersen are both trained dairy engineers - and both have found their professional home at IFF

Two Dairy Engineers - Two Career Paths

Kristian graduated in 2024 and had already established a close relationship with IFF during his studies through both internships and his thesis. Today, he works as an Application Specialist focusing on ice cream and cold desserts - an area where innovation, process understanding, and sensory science play a central role. His work is wide-ranging: He develops new ice cream concepts from idea to prototype, advises customers on technical solutions, and holds professional training sessions where he shares both theoretical and practical knowledge. In addition, he participates in research projects where he helps explore new ingredients and technologies that can shape the future of ice products.

Trine graduated in 2010 and has since worked with research, product development, and applications - first at Arla Foods Innovation and, since 2016, at IFF. Today, she is an Application Scientist and Team Leader in the Food Protection & Culture Development Lab, where she works on improving the quality and shelf life of fermented dairy products and is responsible for both customer collaborations and internal studies. Trine currently combines a specialist role with that of team leader, and she highlights this path as an exciting opportunity for dairy engineers who wish to combine technical expertise with people management.



Career with Depth and Perspective

IFF is an epicenter for food innovation, and as a dairy engineer, you can both immerse yourself in a specific field and move across the organization. Here, there are opportunities to work on everything from pilot projects and product development to customer engagement and leadership roles.

From Theory to Practice - and Beyond

"At IFF, the academic knowledge of dairy engineers is transformed into tangible product development within a global setup. Here, you typically work as a specialist, researcher, technical advisor, or manager - and always closely with both customers and colleagues. The onboarding process for recent graduates is structured and supportive. A buddy system, an introductory tour of the organization, and hands-on learning in pilot plants and laboratories ensure a smooth transition from study to working life," says Trine.

"IFF has given me the opportunity to work at the intersection of theory and practice. I develop new ice cream concepts, advise customers, and conduct technical trainings where we delve into ingredients, processes, and product quality. At the same time, I participate in research projects where we explore new technologies and formulations within ice cream and cold desserts. There's a great deal of freedom under responsibility - and the professional environment means you are constantly developing," says Kristian.



Community and Professionalism at the Forefront

IFF is more than just a workplace - it's a professional community with room to grow. Here, a passion for knowledge meets social activities and international collaborations.

Sharing knowledge and collegial feedback are a natural part of everyday life, and there is space for both professional immersion and camaraderie.

IFF's internal knowledge teams often invite each other to tastings, joint research projects, and so-called 'cave sessions,' where complex issues are discussed and solutions are found together.

"It reminds me of my university days - not just because of the academic level, but because you're surrounded by people who are passionate about knowledge and collaboration. As a dairy engineer, you come from a program where close cooperation and sharing knowledge across year groups is a fundamental principle. We've been accustomed to a block structure with intensive teaching and exam periods, which has made us adept at quickly acquiring knowledge and passing it on. It creates a strong professional identity," says Kristian.

Why Dairy Engineers Are Valuable to IFF

IFF values the broad expertise of dairy engineers, their ability to put theory into practice, and their strong collaboration skills. The combination of scientific understanding, process insight, and curiosity makes dairy engineers an important asset in a global organization. "Dairy engineers have a unique ability to bridge theory and practice - and to navigate complex technical environments. They know where to find knowledge, and they are used to working together. Their experience from internships gives them a realistic view of production - and an understanding that reality doesn't always match what's in the textbooks," says Trine.

A Global Hub for Ice Cream Expertise

IFF's expertise in ice cream and frozen desserts culminates every year in an international ice cream training course, bringing together customers and partners from around the world. The course lasts for a week and combines in-depth theory with practical production in the pilot plant.

"What makes IFF special is the ability to combine deep expertise with broad collaboration. In my work, I am closely connected to both the pilot plant and the laboratory. We help customers improve their products and test which cultures are best suited. This creates a workday filled with professional energy and the chance to make a real difference for our customers,"

Trine

"It's a unique opportunity to share knowledge, inspire each other, and strengthen collaboration with customers. We delve into both classic and new technologies - and the level of expertise is something people really come back for," says Kristian.



A Good Piece of Advice for Students

"Network, network, network!" comes the prompt advice from both Trine and Kristian.

As a dairy engineer, you're part of a strong national and international network, where former students often hold key positions in the industry. It's a field with workplaces spread out across the country and the world - and there's a culture of opening doors for new graduates. There are plenty of opportunities when the industry knows who you are and what you can contribute - and relationships built during your studies can be crucial for your future.

IFF offers a professional environment where dairy engineers can grow, contribute, and help shape the future of food. With a combination of technical depth, global perspective, and a strong sense of community, there is room for both specialization and development - and for making a real difference in the food industry.