

R&D Summer Intern — Product Formulation

Formulation development with New Zealand natural ingredients • Summer 2026–27

Position type	Summer Internship (fixed term, 10 weeks / 400 hours, full time)
Location	NZNC facility, Te Rapa Park, Hamilton (on site)
Timing	Starting mid–late November 2026, finishing by late February 2027 (flexible around exams)
Pay	From NZ\$29.90 per hour (paid position, PAYE employment)
Mentoring	One-on-one supervision by our Product Development Director

About NZNC

NZ Nutrition Care Limited (NZNC) is a nutraceutical contract manufacturer (OEM/ODM) based in Te Rapa Park, Hamilton. We manufacture nutritional and health supplement products — liquid stick packs, stand-up pouches, tablets, capsules, bottled drops, dual-chamber packs and functional jam tubes — to New Zealand GMP standards for domestic and export markets. Our facility runs fully automated, servo-driven production lines with digital monitoring and AI-assisted defect detection, and we operate a joint innovation laboratory supporting new product R&D.

The project

You will join our R&D team on a defined summer project: developing liquid nutraceutical formulations using locally sourced New Zealand natural ingredients. Many natural ingredients that perform well on their own degrade, interact or lose palatability once formulated into liquid products — your job is to help work out which ones can make it into real products, and how.

What you'll do

- Prepare trial formulations and product samples, including laboratory-scale prototyping of new product concepts
- Run ingredient-compatibility, flavour-masking and palatability trials, and take part in sensory evaluation
- Conduct stability testing of active ingredients in liquid matrices and interpret the data
- Keep professional trial records and formulation version control
- Deliver a final project report recommending candidate formulations for scale-up, presented to the R&D team

What you'll gain

- End-to-end product development experience — from concept and prototyping to data-driven formulation decisions — in a commercial GMP manufacturing environment
- Experience you can't get on campus: seeing your lab work translate onto full-scale automated production lines
- One-on-one mentoring, a completed industry project for your CV, and a possible pathway to a future role with us

Who we're looking for

- Currently studying (or completed within the last 12 months) an undergraduate or postgraduate qualification (NZQA Level 6–10) at a New Zealand tertiary institution
- Legally entitled to work in New Zealand
- Available to work full time (minimum 30 hours per week) on site at our Hamilton facility for 10 weeks over summer
- Studying food science, food technology, chemistry, biotechnology, nutrition, chemical engineering or a related STEM field
- Hands-on laboratory skills, curiosity, and comfort with trial-and-error exploratory work
- Good record-keeping habits and basic Excel data analysis
- Bonus (not required): product development or sensory evaluation coursework; bilingual English/Mandarin

How to apply

Email your CV and a short cover note to Josie Hu at josie.hu@nznutritioncare.com with the subject line “R&D Summer Intern”. Applications close [date]; we review applications as they arrive.