Sample Lab Technician

Description
Blend and process liquid and powder ingredients following a prescribed formula to produce sample quantity of flavors and seasonings that meet physical and sensory specifications.

Essential Job Functions
1. Complete all assigned requests for samples in a timely manner.
2. Assist food scientists with product development work as needed.
3. Operate mixers, blenders, spray drier as needed, and other traditional lab equipment.
4. Fill sample containers, stock shelves and process necessary paperwork.
5. Clean and maintain work area and equipment as per company guidelines.
6. Interact with product development, QC, purchasing and shipping departments.

Requirements
Education/Experience/Skills:
* Associate degree required, B.S. Degree preferred, degree must be of a Scientific discipline, Food Science or Chemistry strong preferred
* Minimum 1 year experience working with food products required
* Flavor compounding experience strong preferred
* Strong customer service commitment.
* Goal oriented approach to assignments.
* Initiative - requires little supervision.
* Ability to identify and solve problems.
* Excellent written and verbal communication skills.
* Demonstrated mathematical and computer skills.

Equipment Operation
* Computer literate, familiar with MS Office
* pH meters, scales, and other general lab equipment including spray dryer
* Bench-scale thermal processing equipment.
* Standard kitchen and lab equipment

Physical Demands
* Lifting and or moving up to 10 lbs. (regularly).
* Lifting and or moving up to 50 lbs. (occasionally).
* Ability to operate equipment

Please contact recruiter listed above.