

Lab Technologist

About the Role

We are seeking a highly motivated entry-level professional to join the Rubix Foods team. In this role, you will support the Lab Manager in completing technical projects and assessments, and will interact with team members in Product Development, Innovation and Quality.

Key Responsibilities

- Testing and Lab Projects
- Accurately testing R&D and production samples
- Example of tests include: Salt, Moisture, Fat, pH, TA, Viscosity, and other tests related to food products
- Assist Lab Manager in prioritizing daily testing needs
- Perform shelf life evaluations for shelf life studies
- Complete lab reports at completion of shelf life studies
- Provide laboratory support
- Manage the Production Sampling Plan for each manufacturing facility, ensuring each facility is meeting the requirements of their sampling plan
- Provide feedback to Lab Manager of out of specification trends in production samples
- Assist R&D to ensure testing requests follow lab SOP
- Troubleshoot lab equipment when errors occur
- Manage all PPE, lab supply and chemical orders for the lab
- Manage hazardous waste program
- Review product testing results, including Certificate of Analysis (COAs)
- Review and save COAs for commodity products
- Review, save and email COAs to customers as needed
- Live by the Rubix Core Value Blocks: You must be Bold, a Leader, Open-minded, Creative, Knowledgeable, and Selfless

Qualifications

- Location: This is an in-office position in Jacksonville, Florida
- Education: Bachelor of Science Degree in relevant field required
- Experience: 1 year experience in a lab or similar testing role preferred
- Skills: Organized, analytical problem solver
- Travel: At this time, travel is not required for this position

About Rubix Foods



At Rubix, we believe big problems lead to big opportunities. We're a team of movers, shakers and tastemakers from all walks of the industry ecosystem and together, we tackle some of the toughest challenges in food – from research to rollout – at unparalleled speed. That's why so many of the biggest, most exciting brands in the world come to us for their flavor and ingredient needs... Their problems give us purpose. In fact, we love problems so much, we built a place to chew on them every day. Our new 50,000 sq. ft. first-if-its-kind Innovation Center is a foodie's playground, fostering greater creativity, collaboration and possibilities in the development of food. And we're filling it with the best and brightest minds in the biz. Do you love problems? Good. You might be one of us. #WeLoveProblems