

Laboratory Technologist

About the Role

The Lab Technologist plays a fundamental role in supporting laboratory operations by conducting routine tests, maintaining accurate records, and ensuring compliance with quality and safety standards.

This position reports into the Lab Manager and works closely with the Product Development, Innovation and Quality Teams.

To be successful in this role, you must have a passion for science and a desire to excel in the food industry.

Key Responsibilities

- Develop, manage and execute projects for the evaluation of products at time of production and throughout shelf life.
- Accurately execute the evaluation and testing of R&D and production samples. Examples of tests include salt, moisture, fat, pH, TA, viscosity, and other tests related to food products.
- Collaborate with Lab Manager in prioritizing daily evaluation needs.
- Manage and execute shelf-life evaluations for shelf-life studies.
- Evaluate and analyze data to include in and 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 and develop revisions as necessary to the hazardous waste program.
- Review product testing results, including Certificate of Analysis. (COAs)
- Evaluate, and manage COAs for finished products.
- Review, manage and execute distribution of COAs to customers.
- Support the quality of finished goods and raw materials. As necessary, travel to production facilities to monitor and evaluate the production processes and finished goods.
- On a daily basis, you must live by the Rubix Core Value Blocks: You must be Bold, a Leader, Open-minded, Creative, Knowledgeable, and Selfless.
- Supervisory Responsibilities: This role has no current direct reports.

Qualifications

- Experience: 0-1 year in a lab setting
- Education: Bachelor's Degree in Food Science, Chemistry, Biology or a related field
- Location: In office role in Jacksonville, FL.
- Travel: Up to 20% travel may be required
- Systems: proficient in using laboratory equipment and computer system

Skills and Abilities

- Strong interest in building a career in the food industry.
- Understanding laboratory procedures and safety practices.
- Exceptional attention to detail and organizational skills.
- Effective communication and interpersonal skills.
- Ability to work independently and as part of a team.
- Willingness to learn and adapt to new challenges.
- Familiarity with Microsoft Office and basic computer skills.
- On a daily basis, you must live by the Rubix Core Value Blocks: You must be Bold, a Leader, Open-minded, Creative, Knowledgeable, and Selfless.

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-of-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