

Laboratory Technologist

About the Role

The Laboratory Technologist supports the Quality Assurance function by performing analytical testing on raw materials, in-process samples, and finished food products. This role reports to the Sr. QA Laboratory Manager and works closely with Research & Development, Quality, and Commercialization teams to ensure product safety, regulatory compliance, and consistent quality throughout the development and production lifecycle.

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

Key Responsibilities

- Conduct routine laboratory analyses including chemical, visual and physical testing according to established methods and SOPs.
- Maintain accurate and timely documentation of all test results, deviations, and corrective actions.
- Review product testing results, including Certificate of Analysis (COAs) for finished product.
- Assist with validation of new analytical methods and continuous improvement of existing testing protocols.
- Calibrate, maintain, and troubleshoot laboratory equipment (pH meters, titrators, viscometers, moisture analyzers, etc.)
- Provide analytical support for investigations related to non-conformances, customer complaints, and process deviations.
- Manage shelf-life study projects from start to finish, including sample preparation, time-point testing, sensory set up, data interpretation, and final reporting.
- Uphold all food safety, regulatory, and company quality standards, including proper handling of chemicals and laboratory reagents.
- Assist with the hazardous waste program, including proper labeling, storage, documentation, and coordination of waste pickups in compliance with regulatory requirements.
- Manage PPE inventory, ensuring appropriate protective equipment is available, stocked, and compliant with safety standards.
- Manage laboratory supplies and chemicals, track inventory, and ensure materials are available to support daily testing and project needs.
- Travel to production facilities as necessary, to validate testing procedures and ensure accurate testing results for new finished products.

Qualifications

- **Location:** In office role in Jacksonville, FL
- **Education:** Bachelor's Degree in Food Science, Chemistry, Biology or a related field
- **Experience:** 0-2 years in a lab setting
- Proficient in basic laboratory techniques, laboratory documentation practices, and safe handling of chemicals.
- Familiar with Good Laboratory Practices (GLP), laboratory equipment and documentation systems.
- Strong attention to detail, accuracy, and ability to follow standardized procedures.
- Ability to work standing for extended periods of time in a laboratory environment.
- Ability to work independently with minimal supervision.
- Effective communication skills and comfort working cross-functionally with R&D, QA and Commercialization teams.
- Ability to travel up to 20% based on company needs.

About Rubix Foods

Rubix Foods is a full-service product development house with end- to-end manufacturing capabilities. We blend culinary creativity, food science, and consumer intelligence to fuel innovation for the industry's most exciting, high-momentum brands. From concept to commercialization, we streamline and accelerate the entire product development journey – delivering white-glove service, disciplined execution, and consistent results that raise the bar every time.

Our Vision: To be the food industry's first call – known for our speed, trusted for our quality, and chosen for our reliability.

Our Mission: To solve the food industry's toughest problems – creatively, collaboratively, and with unrivaled speed and execution.