Kalsec® is the leading global producer of natural spice and herb flavor extracts, natural colors, natural antioxidants and advanced hop products that help food and beverage companies make their products look better, taste better and last longer...naturally. For over 60 years, we have added value to our Customer’s brands by providing safe, reliable, innovative natural solutions while respecting the people and planet in which we interact.

Why Kalsec®?
We offer outstanding career opportunities for those striving to develop their talents in a family owned, globally focused company. We nurture a culture driven by creativity and innovation, while respecting an employee’s desire for stability and a strong work/life balance.

Founded in Kalamazoo, Michigan, Kalsec® has delivered a brand built on honesty, integrity and trust that will keep us sustainable for the next 100 years. Continued growth of our business has resulted in offices worldwide including Asia, Europe, Mexico and North America.

Kalsec is currently seeking a Technician III – QC to work with Manufacturing, Customer Experience, Purchasing and Research departments to conduct analytical testing of raw spices, extracts, raw materials and finished goods and compare them to standard samples and/or product specifications. Duties include lab, method and instrumentation upkeep and maintenance

**Essential Job Functions:**

- Maintain a clean and orderly laboratory, lab equipment and adequate stocks of reagents.
- Maintain logs and records in QC according to GMPs.
- Interpret scientific data and understand the impact of the results on the business with minimal assistance from the Supervisor or other technicians.
- Perform problem solving, troubleshooting of laboratory equipment.
- Participate in method improvement and innovative projects with mentorship.
- Perform calculations, troubleshoot analytical results and perform investigations of non-conformances.
- Confirm unusual lab results and bring to the attention of the QC lab supervisor and/or QC lab coordinator.
- Complete training when new methods are introduced.
- Gain new knowledge and skills through external training and translate learning into improved job performance.
- Perform calibration and/or verification of laboratory equipment.
- Comply with all safety standards. Proactively identify and mitigate safety risks.
- Participate in training and studies designed to:
  1. Improve or maintain assay accuracy.
  2. Implement the use of new equipment or new procedures.
  3. Internal and third party inter- and intra-lab collaborative studies.
  4. Engage in problem solving activities.
Education/Experience/Skills:

Required:

❖ Education: Associates Degree in a scientific discipline, 1-2 years of relevant experience or equivalent combination of education and experience.
❖ Formal education includes one or more of the following: analytical chemistry, biochemistry, instrumentation, mathematics and statistics, physics, biology, food nutrition and science, and/or other science disciplines.
❖ Perform data entry, navigate computer software.
❖ Ability to problem solve independently.
❖ Ability to work in a team.
❖ Ability to prioritize and handle multiple tasks.

Desired:

❖ Education: Bachelors Degree in a scientific discipline, 1-2 years of relevant experience or equivalent combination of education and experience.
❖ Prior QC/analytical laboratory experience.
❖ Lean manufacturing/Six Sigma certification.
❖ Prior experience with working across functions in an organization.
❖ Prior experience in food, beverage, nutritional industries.
❖ Analytical experience in GC/HPLC/UPLC/MS.
❖ Experience with lab automation systems and sample management systems such as lab electronic notebooks, lab information systems and chromatography data systems.
❖ Experience with Waters Empower and/or Agilent OpenLab CDS.

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