

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 highly talented Scientist I to join the Quality Assurance Department.

This position will work with manufacturing department, customer service, purchasing and research and development to conduct analytical testing of raw spices, extracts, raw materials and finished goods and compare them to standard samples and/or product specifications. Duties also include lab, method and instrumentation upkeep and maintenance.

Essential Job Functions:

- Perform all duties of Quality Control Scientist. Must possess excellent troubleshooting skills for all lab instrumentation and methods.
- Lead and actively train QC staff in problem solving, troubleshooting, instrumentation operation, maintenance and calibration of equipment.
- Coach and mentor others.
- Identify and lead continuous improvement projects using a structured problem-solving approach.
- Identify, evaluate, optimize, and coordinate development and validation of new test methods and/or equipment for QC.
- Independently run scientific, method improvement, or innovative projects.
- Maintain and troubleshoot complex laboratory equipment, such as HPLC, UPLC and GC instruments with minimal assistance, and other laboratory equipment with no assistance while still performing routine QC lab tasks.
- Perform calibration of equipment including, but not limited to, HPLC, UPLC and GC.

- 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: B.S. or B.A. degree in scientific discipline with 2-4 years' experience, or equivalent.
- ❖ Prior QC/analytical laboratory 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:

- ❖ 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.