

JOB DESCRIPTION: QUALITY CONTROLLER

Company:Sensory FX (Pty) LtdLocation:Hennopspark, CenturionContract Type:Full time, permanent

Industry: Chemical

About us:

Sensory FX is a trailblazing developer and manufacturer of flavours and fragrances for a broad range of products – from food and beverages to household and personal care. As an industry pioneer in sub-Saharan Africa, we're known far and wide for our excellent service and high-quality products. Over the years, we're proud to have helped create and define some of the continent's best-loved brands. This is due to the fact that we don't just understand the science of fragrance and flavour, but the psychology behind it too – which allows us to craft uniquely appealing tastes and scents.

Purpose of position:

To analyse, evaluate and verify compliance of materials against standard samples and specifications set for each product and execute quality control processes and related activities of the company.

Roles and responsibilities:

- Analyze physical characteristics of raw material, intermediates, and finished products (RI, Density, SG, Moisture, Flashpoint, pH, Solubility, Ethanol content, cloud point).
- Sensory evaluation of raw material, intermediates, and finished products including appearance, colour, odour and taste.
- Sample incoming materials.
- Prepare and print labels of finished goods, intermediates and RAW materials sent to customers.
- Generate COAs.
- Assist in investigations / root cause analysis on non-compliant products.
- Report writing on non-compliant products.
- Verifying labels.
- Verifying allergens.
- Conduct ATP Testing.
- Report on status of products to line manager.
- Prepare and submit samples for external testing micro (waste-water, water, products, environmental monitoring).
- Compile and submit religious certificate applications (Halaal & Kosher).
- Compile product technical documentation.
- Perform monthly compliance checks / inspections on the manufacturing environment.
- Record test results onto the QC database.
- Sample materials due for re-assessments.

Crafting taste and scent



- Prepare samples for Sensory Evaluation QC.
- Maintain retention sample storage.
- Perform internal calibration of all equipment (scales, pH meter, Density Meter etc.).

Requirements & Skills:

- Food related BSc Degree/Diploma
- Computer certification
- At least 5 years' industry experience
- Understanding of statistical process control systems measurement techniques
- Good analytics skills
- Good laboratory practices

If you are interested in this position and have the necessary skills and abilities, email your CV to <u>danie@sensoryfx.co.za</u> before 30 November 2024. If you have not heard from us within 10 business days after the closing date, please accept your application as unsuccessful.