



Labstat International ULC is an independent, privately owned, analytical laboratory with over 40 years of leading experience in testing all types of nicotine containing products including as e-cigarette liquids, and vapours, heat-not-burn substrates and emissions, as well as smokeless and combustible tobacco products and emissions for regulatory reporting and labeling for worldwide interests.

As a recognized global "Centre of Excellence" our team of Scientists and Technicians perform testing for clients around the world in analytical chemistry, toxicology, biomarkers as well as extensive research and method development.

As a result of our continuing expansion, we have several career opportunities available.

We are currently looking for a **Flavour Chemist (#2018-30)** to join our team!

Duties and responsibilities:

The primary job duties include performing GCMS and LC/MS volatile and flavor analytical testing. The Flavour Scientist will maintain instrumentation and develop methodology to achieve business priorities and helps identify new volatile measurement capability. The individual must also have strong oral and written business communication skills.

Critical Competencies:

- Demonstrated expertise and strong knowledge of flavor, analytical, and food chemistry
- Expertise in techniques for isolation of volatile compounds from food, beverage and packaging
- Expertise in GCMS instrumentation and relative software such as MassHunter and ChomaTOF
- Proven track record in experimental design, creative thinking, technical explanation and reporting
- Ability to troubleshoot, identify root cause, and implement corrective action
- Communicate information in a clear, proactive, and timely basis
- Work effectively as a member of cross functional teams
- Ability to multitask and prioritize to meet evolving goals and needs of the business
- Proactively seeks innovative and rapid technologies/automation for conducting test procedures and practices that promote lab performance and efficiencies
- Outstanding teamwork, communication and leadership skills

Qualifications/Requirements:

- Ph.D. in Flavor, Analytical or Food Chemistry with 0-2+ years of experience or a Master's Degree in Flavor, Analytical or Food Chemistry with 2-5+ years of experience in GC and GCMS headspace analysis of foods, beverages and/or flavor components
- Expertise in isolation of volatile compounds from food and/or beverages
- Strong knowledge and experience in GC, GC and LC/MS
- Outstanding teamwork, communication and leadership skills
- Excellent oral and written presentation skills
- Other duties as assigned

Labstat offers competitive wages, benefits, vacation schedule, training programs and social events.

Labstat values a diverse workforce.

Labstat values Equal Opportunity and embraces diversity. Begin a dynamic and rewarding career by becoming a member of Labstat's team of professionals!

Human Resources; Labstat International ULC
262 Manitou Dr. Kitchener, ON N2C 1L3
Fax (519) 748-1654
dsalt@labstat.com