



ROBERTET  
GROUPE



## Job Description QA/ QC Executive

**About Company:** Sonarome Pvt Ltd is part of 175-year-old French MNC “Robertet Group” based in Bangalore for last 45 years, Sonarome specialized in Flavours & Fragrances industry, serving many well-known brands in India & abroad.

**Job Description:** The QA/QC Executive is responsible for ensuring that all products produced or sold by the company adhere to quality standards, food safety regulations, and customer specifications. This role involves overseeing the implementation of food safety programs, conducting inspections and audits, and managing quality control processes to ensure the production of safe, high-quality food products.

### **Main tasks & opportunities**

- Develop and implement quality assurance policies and procedures to ensure compliance with regulatory requirements and industry standards.
- Establish quality control processes throughout the production cycle, from raw material inspection to finished product testing.
- Conduct regular audits and inspections of production facilities to identify areas for improvement and ensure adherence to quality standards.
- Collaborate with production, R&D, and other departments to resolve quality-related issues and implement corrective actions.
- Develop and deliver training programs to educate employees on quality standards, procedures, and best practices.
- Stay updated on relevant food safety regulations and industry standards to ensure compliance with local, national, and international requirements.
- Prepare and maintain documentation for regulatory inspections and certifications.
- Interface with regulatory agencies and third-party auditors during inspections and audits.
- Perform sensory evaluations, physical inspections, and analytical tests to identify defects, deviations, and non-conformities.
- Manage all QC/QA matters, procedures & interaction with outsourced test house
- Implementing & documenting ISO, FSSC, GMP, HACCP or any other standards.
- Develop quality specifications and MSDS for finished goods and raw materials.
- Make sure that all tests including organoleptic evaluation is carried out for raw materials and finished goods.
- Carry out cost effective inspection & testing to monitor a compliance of raw materials, intermediates, finished products & processes against specifications.
- Develop inspection & testing procedures.
- Assist work improvement teams to develop expertise in statistical and analytical methods and tools.
- Produce written reports & recommendation relating to systems & procedure improvement.
- Develop SOPs for quality function and other depts.
- Co-ordinate for systems implementation.

**Required abilities & skill sets**

**Educational background/ work experience required**

- Master's degree in chemistry, Food Science, Food Technology or a related field.
- 3+ years of experience in relevant industry.
- Experience with food safety and quality management systems (e.g., HACCP, ISO 22000, GMP).
- Knowledge of regulatory standards and certifications related to food safety
- Excellent communication skills, both verbal and written, with the ability to collaborate effectively in a team environment.
- Detail-oriented approach with proficiency in laboratory techniques and documentation.