

Job title: QC Lab Technician

Company Description:

Marine Biologics builds and supplies seaweed-derived ingredients for food companies seeking clean-label performance at industrial scale. We use sustainable seaweed sources to manufacture our ingredients which are contributing to the removal of artificial additives in our food supply.

Job Description: Marine Biologics is looking for a dynamic, detail-oriented and reliable Lab Technician passionate about quality data, continuous improvement and organization. The Lab is new and will provide analyses to characterize new ingredients made in the lab, in the pilot plant or at a co-manufacturer. Typical tests will be related to physical attributes such as viscosity and color, for instance. Most compositional and all microbiology testing will be performed by external laboratories. The successful candidate will maintain equipment, perform routine testing and ensure accurate data collection in a safe and compliant environment. The data will support quality assurance processes in a laboratory and pilot plant environment.

The position will report locally onto the Head of Manufacturing, and the product clearance procedure will be handled with the Head of Ops.

Key responsibilities:

- Prepare and set-up laboratory equipment and materials for analytical testing
- Perform quality control tests on raw materials, in-process samples and finished products
- Record, analyze and report test results accurately
- Ensure compliance with internal quality standards and regulatory requirements
- Maintain cleanliness and organization in the lab
- Calibrate and maintain laboratory instruments
- Follow standard operating procedure (SOP's), safety guidelines and Good Laboratory Practices (GLP)
- Ensure proper documentation and lab records (e.g., data traceability, CoA's)
- Identify deviations or non-conformities and report them promptly
- Manage inventory of chemicals and supplies
- Monitor environmental conditions (e.g. temperature, contamination risks, etc.)

Requirements/Qualifications:

- Diploma or Bachelor's degree in analytics, biology, (Ag & Food) chemistry, biotechnology, health science & related fields
- Previous experience in a QC lab (internship or professional) is a plus
- Strong attention to detail and accuracy
- Good organizational skills and documentation skills
- Agile, basic computer proficiency (excel, lab software)

- Ability to work independently and as part of a team

Preferred Skills:

- Experience with analytical techniques (flow & surface properties testing and organoleptic)
- Knowledge of quality standards (e.g., ISO, HACCP for food labs)
- Understanding of regulatory compliance and audits

Work Details:

Location – Vancouver, BC

Hours – 8:00 AM to 4:00 PM / Part-time contract 12-16 hours per week

Requires consistent adherence to strict safety and quality protocols

Salary & Benefits:

\$25 per hour

Training and growth opportunities

How to apply:

Please submit your resume to fraser@marinebiologics.com