

Specifications Specialist (60% to 70%)

Eisberg SA is one of Switzerland's leading manufacturers of ready-to-cook and ready-to-eat salads, fruit and vegetables. True to our motto 'Colour Your Life', our more than 800 employees produce up to 60 tonnes of fresh food products every day with passion and dedication at our sites in Dällikon, Dänikon and Essert-sous-Champvent. Eisberg SA is proud to be part of the internationally renowned Eisberg Group, which is regarded as the leading producer of ready-to-use salads in Central Europe. The Eisberg Group operates its own state-of-the-art production sites in Switzerland and Austria. As a member of the Bell Food Group, which brings together the renowned brands Bell, Hilcona, Eisberg and Hügli, we strive to set the highest quality standards and delight our customers' taste buds. To strengthen our team, we are looking for a reliable and independent individual to join our 'Quality' team at our Essert site as:

Eisberg AG
Chemin des Serres 4
1443 Essert-s-Champvent

Contract type	Permanent
Workload	60% - 70%
Start of employment	as of now
Language	French
Working time model	Day shift

Do you have any questions?



Claudia Duarte Amaral
HR Business Partner
+41 24 447 03 56

Apply online

You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Jointly responsible for implementing food safety guidelines
- Creation and management of internal and customer specifications for finished products
- Validation of 'processed raw materials' specifications and 'raw materials' technical data sheets
- Checking and approving label and/or packaging print-offs (verifying declaration details, nutritional values, allergens, lists of ingredients and other statutory information)
- Handling of matters relating to food legislation (customer enquiries)
- Updating data in the internal document management system (IQSoft) and on client platforms
- Managing and updating data entries in ERP fields (use-by date, best-before date, product shelf life, etc.)
- Drafting and finalising various documents (factory technical data sheets, product development sheets, etc.) and production support materials (factory guidance notices)
- Monitoring and updating licence applications for new products: Bio Suisse, SGA, Ma région, VLabels, AHA, MSC.
- Point of contact for the IQSoft software
- Active participation in meetings with other departments and in audits of labelled products
- Updating documents relating to the quality management system

What you bring with you

- Specialised training in the agri-food sector (food technologist), a degree from a University of Applied Sciences (HES) or equivalent
- 3 to 5 years' professional experience
- Strong affinity with food production (industrial facilities) and in-depth knowledge of food legislation
- A structured and solution-oriented personality
- Very comfortable using standard IT tools
- Dynamic, proactive, collaborative and self-reliant
- Ability to prioritise and flexibility
- Well-organised and solution-oriented
- Attention to detail / reliability
- Good ability to work as part of a team
- Goal-oriented and practical approach to work
- Good command of French, German and English

What we offer

Catering
Culinary delights are very important to us: Freshly prepared salads, soups, tea and fruit are available to our employees free of charge. You can also take home products from the staff shelf every day.