Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in life sciences and materials sciences DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously. DSM delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees. The company is listed on Euronext Amsterdam. More information can be found at www.dsm.com.

Looking for an influencer to own the Quality function at one of DSM's largest premix plants globally. Fortitech® Premixes, by DSM, is the world leader in custom nutrient premixes for the food, beverage and pharmaceutical industries. Are you up for the challenge?

**The Challenge**

The Quality Assurance Manager will supervise, support and coordinate efforts within the business unit to maximize the efficiency and effectiveness of the Quality and Food Safety Systems.
in accordance with DSM, regulatory and international standards.

The Position

- Manages the release and rejection of raw materials and finished goods; and makes all final decisions.
- Develops and maintains Quality systems (e.g. HACCP, CAPA, Reprocess, Internal Audits)
- Ensures review and completion of customer complaints and customer inquiries.
- Supports customer audits to ensure accurate information is communicated. Coordinates appropriate follow-ups to ensure timely responses to action items.
- Gather data and create reports and tables, as needed, for customer complaints, premix investigations, and improvement opportunities.
- Works closely with other departments to investigate, troubleshoot, and improve operations.
- Perform administrative tasks, such as updating SOP’s, reviewing time off requests, approving hourly employee timecards, and evaluating employee performance.
- Keeps Regional Quality Manager informed of work status and suggests follow-up action to resolve any problems encountered.
- Contributes to the implementation of regionally and globally aligned quality processes.
- Maintains good documentation practices.
- Ensures management is informed on the quality status of the site through management review and food safety meetings.
- Ensures appropriate resources are in place to execute an
effcient and effective quality and food safety program.

- Confirms employees are adequately trained to execute their job functions.
- Assures adherence to DSM Management Directives
- SHE Duties & Responsibilities: Display and promote positive safety behaviors at all times; use proper personal protective equipment, appropriate safety tools, equipment and procedures to ensure that self and others go home safe each day; that area and equipment operate at the highest safety levels; that all people in the area (lab techs, quality personnel, maintenance, visitors, contractors, etc.) comply with the safety directives and keep the area neat and clean.
- Ensures incidents are investigated, reported, and risks are assessed in a timely basis.
- Acts in such a way that safety awareness & accident prevention are considered in performing all tasks.
- Shows leadership by working to SHEQ standards and encouraging colleagues to work to the same standards.
- All employees to be aware of and follow all DSM Life Saving Rules

The Ideal

- Knowledge of cGMPs for food or pharma manufacturing, good documentation practices, and regulatory and international standards.
- Familiar with production concepts, practices, and procedures in a food or pharma manufacturing facility.

**Ansøg dette job**

Find stillingen online og send din ansøgning og CV

✉️ careers@graduateland.com  📩 https://karriere.ku.dk/da/j/4XJHB
Bachelor's degree in a relevant scientific discipline required.
Experience in Microsoft Office (Outlook, Word, and Excel).
MANAGEMENT RESPONSIBILITIES: Manages subordinate employees. Is responsible for the overall direction coordination and valuation of these employees. Carries out Management responsibilities in accordance with the organizations policies and applicable laws.
Good oral and written communication skills, attention to detail, computer skills, and ability to multi-task.
Highly engaged team player.
Performs and documents all work in adherence with cGMP guidelines.

The Reward
Working for DSM means the opportunity to really contribute to improve people's lives and solving the challenges of today's world.

Challenging jobs, career opportunities and an inspiring environment allow you to enhance your personal development.

DSM recognizes that the on-going success of the company depends on the continued development and engagement of our employees and pursues a fair and competitive remuneration policy, recognizing individual and team competencies and performance.

Procedure & Contact
Interested in this position? Please apply on-line by sending us your resume and cover letter via the career portal (www.dsm.com/careers). Reference check procedures are part of the DSM Recruitment & Selection Process. You will be contacted when these references checks are required.
At every phase of purchasing, production and distribution, quality and food safety are critical. Factor in the complexity of a global marketplace, where ingredients can come from thousands of sources...and all it takes is one weak link to put your business at serious risk. Eliminate this uncertainty with Fortitech® Premixes by DSM. We Source over 1,400 ingredients and track them all – So You Don’t Have To

- All of our nutrient suppliers adhere to our stringent global vendor qualification standards
- We utilize proven tracking and traceability protocols for every raw material used in our premixes

Quality guaranteed – so that your consumers get the full nutritional benefits

- Multiple lots are sampled, tested and verified for stability, homogeneity and potency – all part of our comprehensive Certificate of Analysis
- Premixes are optimized to withstand product processing conditions, and achieve shelf-life requirements and performance specifications
- Ability to examine premixes for particle size, impurities (i.e., heavy metals such as lead, mercury, arsenic, etc.), microbiological issues and other critical quality factors

We deliver the highest quality standards in the industry

Find stillingen online og send din ansøgning og CV

careers@graduateland.com

https://karriere.ku.dk/da/j/4XJHB
You can sleep easy knowing our custom premixes are backed by the Quality for Life™ seal. Because every ingredient is tested, and true. Every single time.

*Fortitech® Premixes, by DSM, is the world leader in custom nutrient premixes for the food, beverage and pharmaceutical industries.*

Royal DSM is an equal employment opportunity and affirmative action employer and all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, age, protected veteran status, status as a qualified individual with a disability, or any other characteristic protected by law.

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