

Vacancy: Quality Control & Food Application Lab Technologist

About Kreglinger

Kreglinger is an independent international group active in the distribution of specialty ingredients. Within the Life Sciences division, Kreglinger supplies ingredients to the food, food supplement, cosmetic and selected industrial markets, combining technical expertise with a strong focus on quality, compliance, and customer support.

About the Role

In this role, you are a key driver of quality and food safety, ensuring robust systems, audit readiness and continuous improvement across the organization. You take ownership of HACCP and quality processes, while also being fully responsible for the operation and management of the food application lab.

The quality scope of this position goes beyond food and food supplements and also includes cosmetic ingredients and ingredients for industrial applications, each with their own regulatory and quality requirements. You combine system ownership with hands-on execution and act as a reference point for quality- and application-related topics. This position is ideal for a quality professional who enjoys responsibility, autonomy, and practical impact.

Your Key Responsibilities

Quality Control & Food Safety (Main Focus)

- Provide accurate quality and regulatory documentation to sales, warehouse operations, and customers (e.g. specifications, certificates, questionnaires).
- Maintain, update, and continuously Quality & Food Safety Management Systems. (e.g. ISO9001, BRCGS Agents & Brokers)
- Prepare and support internal, customer and external audits, including follow-up of corrective actions.
- Manage and analyze change controls, CAPAs, and customer complaints.
- Act as a quality ambassador, promoting quality, compliance and food safety awareness throughout the organization.
- Support and deliver internal quality and food safety training.

Food Application Lab Ownership

- Take full responsibility for the organization, operation and compliance of the food application lab.
- Plan, execute and document food application trials and product formulations from a quality and food safety perspective.
- Ensure correct sample preparation, traceability, data integrity and documentation.
- Act as point of contact for application results, benchmarking and product performance data.
- Maintain a clean, safe and well-organized laboratory environment in line with food safety requirements.

What You Bring

- Bachelor's degree in Food Science, Food Engineering, or a related field.
- 3–5 years of experience in quality control and/or food safety within the food or ingredient industry.
- Hands-on experience with HACCP and quality standards (BRCS / IFS / FSSC 22000/ISO 9001 is a plus).
- Strong admin & analytical skills, attention to detail and a structured working style.
- Fluent in Dutch and English. (French is a plus)
- Proactive, independent and comfortable taking ownership.

What do we offer?

- A challenging and diverse role within a dynamic and close-knit team.
- A competitive salary, supplemented with meal and eco vouchers, group and hospitalization insurance.
- The option to work from home one day per week.
- A modern workplace in the heart of Antwerp.

Ready to Be Part of Our Story? Apply today and join our team!
Please send your application to stijn.verheyen@kreglinger.com