

Job Profile

Quality Manager

Job location: Rudrapur, Uttarakhand

Zippy Edibles has set up a state-of-the-art high-moisture extrusion facility to manufacture plant-based texturized protein products, focusing on the values that matter most to consumers – taste and price – to help increase protein intake in the Indian population.

We have developed an innovative way of producing soya chaap in a hygienic manner with nutritious ingredients using high moisture extrusion. We also create value-added products in the textured protein space that can be readily served to B2B clients. The facility includes a high moisture extruder, snack processing line, and freezing systems. Some reference products include plain and marinated soya chaap, veg nuggets, and seekh kebab.

You will be joining in a key role as Quality Manager and be responsible for all quality aspects of the plant.

Zippy also operates a pasta manufacturing unit in Jaspur unit, about an hour away from Rudrapur which serves leading brands and retailers. You will be responsible for conducting bi-monthly quality inspections at our Jaspur factory.

Key Responsibilities:

- Responsible overall for Rudrapur Frozen RTE plant
- Develop, implement, and maintain a comprehensive quality management system, including SOPs, CCPs, and other essential quality documents.
- Oversee and manage all regulatory and audit aspects, ensuring compliance with relevant standards such as BRC, FSSC 22000, and FSSAI norms.
- Stay up-to-date with the latest updates and changes in regulatory and audit requirements, and adapt quality processes accordingly.
- Build and lead a team of Quality Executives responsible for both quality assurance and quality control.
- Conduct bi-monthly quality inspections at Jaspur pasta factory to make sure quality systems are in place.
- Collaborate with contract manufacturing clients resolving their quality concerns.

Qualifications:

- Continuous improvement mindset, drive to succeed and hands-on approach.
- Experience handling frozen RTE products is must (not frozen veggies)
- Minimum of 5 years of experience in quality management roles within the food industry, with at least 3 years of experience leading audits, particularly BRC or FSSC 22000.
- Proven experience as a manager of quality executives, with strong leadership and team-building skills.
- In-depth knowledge of regulatory aspects, such as FSSAI norms, and a track record of ensuring compliance.
- Recognized as a go-to quality person in previous roles, with a proactive approach to problem-solving and risk management.
- Excellent communication, interpersonal, and project management skills, with the ability to collaborate effectively with diverse stakeholders.

Please contact Sarthak Singhal at sarthak@zippyedibles.com to express your interest.