

Flavors And Fragrances

Focused on supplying technical resources to companies in the Flavors and Fragrances industry over 28 years.



Example Skills

- ✓ Research and Development
- ✓ Quality Control / Assurance
- ✓ Sensory Science
- ✓ Regulatory Affairs
- ✓ Analytical Chemistry

Astrix specializes in providing tailored scientific staffing solutions specifically for the flavor and fragrance industry. Our unique value proposition centers on our deep industry expertise, comprehensive talent network, and commitment to delivering exceptional results. Here's why partnering with us will elevate your business:

Industry-Specific Expertise

- Astrix offers unparalleled expertise and dedication to the flavor and fragrance industry, ensuring that your staffing needs are met with precision and excellence.

Why Clients Choose Astrix?

✓ Proven Track Record:

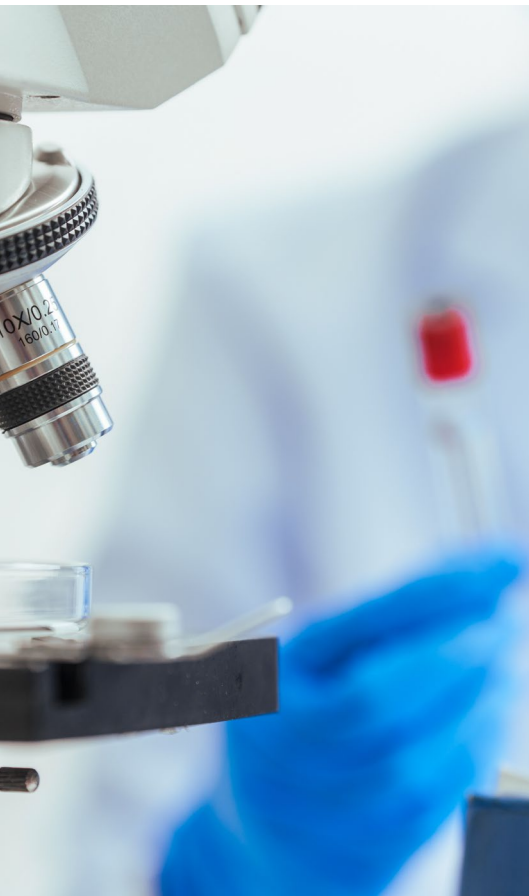
- With over 28 years of experience, Astrix has established itself as a trusted leader in scientific and IT staffing.

✓ Industry Insight:

- Our deep understanding of the flavor and fragrance sector enables us to provide tailored solutions that address your specific challenges and requirements.

✓ Comprehensive Scientific and IT Staffing Solutions

- Scientific Expertise: From flavor chemists to fragrance evaluators, we provide highly skilled professionals across various scientific disciplines.



Solutions Overview

Commitment to Quality and Compliance

- Astrix employs rigorous screening and evaluation procedures to ensure that only the most qualified candidates are presented to our clients.

Dedicated Support and Partnership

- We prioritize culture, goals, and challenges to provide staffing solutions that align with your vision.

Regulatory Compliance:

- We adhere to standards and regulations, ensuring the highest levels of quality and compliance in our staffing solutions.



Skill Sets/Experience:

- ✓ R&D
- ✓ FTIR
- ✓ Specific Gravity
- ✓ Refractive Index
- ✓ LC/LC-MS
- ✓ VIS Spectrophotometer
- ✓ GC-MS & GC-FID
- ✓ Turbidity
- ✓ Organoleptic Testing
- ✓ Liquid-liquid Extraction (LLE)
- ✓ Solvent Assisted Flavor Extraction (SAFE)
- ✓ Wet Chemistry
- ✓ Karl-fisher Moisture
- ✓ Certificate Of Analysis
- ✓ Shelf-life Studies
- ✓ Flavor Development & Application
- ✓ QA/QC
- ✓ Sensory Evaluation
- ✓ Specification & Labeling Review
- ✓ Complaint Investigation
- ✓ Allergen Testing
- ✓ Microbiology Testing
- ✓ Environmental Monitoring
- ✓ Batch Record Review
- ✓ SQF And GMP
- ✓ Engineering