

# FOOD AND BEVERAGE

Focused on supplying technical resources to companies in the Food and Beverage industry for over 28 years.

## **Example Skills**

- ✓ Brix analysis, moisture, protein, and fat analysis
- ✓ HPLC, GC, UPLC, and spectrophotometry
- Microbiological testing and bacterial identification

Partner with us for your food and beverage staffing needs and experience the benefits of working with a dedicated team that understands the intricacies of the food and beverage industry. Let us help you build a team of exceptional professionals who can drive innovation and success in your organization.

### **Industry-Specific Expertise**

- ✓ We specialize in the food and beverage industry, understanding its unique challenges and requirements.
- ✓ Our team is well-versed in regulatory compliance, including FDA, GMP, HACCP and ISO standards.



### **Industry Expertise:**

✓ Our team specializes in the food and beverage industry, understanding the unique challenges and demands of this field. We provide top-tier talent to drive your business forward.

### **Exceptional Talent Pool:**

✓ Access our vast network of highly skilled professionals in food science, quality assurance, product development, and regulatory compliance.

### Tailored Staffing Solutions:

✓ We offer flexible staffing options to meet your specific needs, whether for temporary, contract, or permanent positions.

### Quality and Compliance:

✓ Our candidates are well-versed in industry standards and regulations, ensuring your operations meet all compliance requirements.





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# **Solutions Overview**

### **Our Services**

### **Temporary Staffing:**

• Fill short-term gaps in your team with qualified professionals.

### Contract Staffing:

Hire skilled professionals for specific projects or roles.

### Permanent Staffing:

• Find the perfect fit for your team with our permanent staffing solutions.

### **Executive Search:**

Access top-tier talent for leadership and executive positions.



# Skill Sets/Experience:

- ✓ R&D
- ✓ Formulation
- ✓ Shelf-life Studies
- ✓ Nutritional Labels (Genesis)
- ✓ Pilot Plant Trials
- ✓ Packaging
- ✓ Sensory Evaluation
- Raw Material Specifications
- ✓ Allergen Testing
- ✓ Complaint Handling
- ✓ Brix Analyzer

- ✓ Product Development
- ✓ Project Management
- ✓ Inspections & Audits
- Microbiology & Chemical Testing
- Environmental Monitoring
- ✓ CAPAs
- Deviations
- ✓ Document Control/Change Control
- ✓ Internal & External Audits

- ✓ Quality Systems
- ✓ ISO, GMP & GDP
- ✓ SQF, ORGANIC, USDA, HACCP, BRC, ETC.
- ✓ Electronic Batch Records
- Engineering

