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**Job Title:** Flavor Compounder  
**Department:** Operations  
**Reports To:** Plant Manager  
**Starting Salary Range:** \$14.50 – \$16.50/ hour  
**Status:** Non-Exempt (Hourly)  
**Schedule:** Full Time / 40 hours a week  
**Shift:** Day  
**Managerial Responsibility Level:** None

### Job Summary

Sensapure Flavors is a fast-paced, innovative, Salt Lake City-based flavor house with a dedicated team of industry veterans, exceptional flavor chemists, and product development/applications experts. We create and provide all natural, non-GMO, and organic flavor systems for food and nutrition companies across the globe. With onsite product development, flavor matching, and manufacturing of liquid and powdered flavors; Sensapure is growing fast, and is looking for dynamite people to join the team. This position is the first step to increasingly higher paying roles within the manufacturing plant.

The successful candidate for the Flavor Compounder position will be responsible for the day-to-day operations in liquid compounding (measuring and blending) of Sensapure manufactured flavors. They will enjoy the precision work of measuring (to the .001 gram) the correct raw ingredients of each flavor formula into a finished liquid flavor key. They will also participate in managing raw material inventory, assist in spray drying operations, product packaging, and participate in supporting shipping and receiving operations. They will want to learn about the manufacturing process, and will strive to be certified on many different types of equipment to become more valuable to the company (and earn higher wages).

### Main Job Functions

1. Produce batches that meet all quality parameters in a timely manner
2. Ensure equipment is properly maintained and operational
3. Ensure that chemicals are accurately weighed to preserve batch integrity
4. Maintain a correct chemical inventory
5. Participate in implementing food safety policies outlined by SQF, HACCP, and SOP documents.
6. Control cost of batches by eliminating scrap and waste
7. Will be involved in all aspects of manufacturing from shipping/receiving, inventory control, facility cleaning and drying process.
8. Customer satisfaction is a priority
9. Other duties and functions may be assigned





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**Education**

High school diploma or GED required

**Work Experience**

1 year or more experience in food manufacturing or chemical handling preferred  
 Prior mixing experience preferred  
 No manufacturing experience necessary for the candidate who can demonstrate real passion for the position

**Required Competencies**

Understands and applies logistic, inventory, and warehouse practices  
 Demonstrates attention to detail  
 Identifies and resolves problems in a timely manner  
 Skillfully gathers and analyzes information  
 Exhibits sound judgment  
 Prioritizes and uses time effectively  
 Demonstrates knowledge of Microsoft Office Suite  
 Contributes to building a positive team spirit and displays professionalism  
 Intermediate communication skills. Ability to read and interpret documents. Ability to write routine correspondence, instructions and procedures.  
 Able to add, subtract, multiply and divide whole numbers, decimals and fractions.  
 Able to compute ratios and percentages.  
 Demonstrates self-management by consistently being at work on time, takes responsibility for own actions, takes initiative, and meets productivity standards.  
 Adapts well to change

**Work Environment**

This position almost constantly works on the manufacturing floor. There is sufficient noise to cause employees to shout in order to be heard above noise level, vibration, working near moving mechanical parts, fumes or airborne particles, and close quarters. May be exposed to allergens.

**Physical Requirements**

This position frequently requires use of hands, hearing/listening, talking, standing, walking, and bending/stooping, climbing stairs/ladders, kneeling/squatting, reaching overhead, pulling/pushing, and lifting up to 50 pounds.





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**Revision History**

Date	Reason for Change	Initiated By	Revision
10/17/19	Initial Release	Haili Isom	A
4/13/20	Updated Job Functions	Kelsey Smith	B

**Supersedes**

Reason	Document Number	Title	Revision
N/A	N/A	N/A	N/A

**Periodic Review Log**

Date	Reviewed By	Change Required Y/N

**Document Approvals**

Department	Sign Off	Date
Department Head		
Human Resources		
Quality Assurance		

