



MANAGEMENT SUPPORT SERVICES



#JOB-2460847

ALLINALL INGREDIENTS LIMITED, UNIT 3,



Rosemount Pk, Rosemount Bus Pk, Dublin 11,
D11 TE84



No of positions : 1



Paid Position



40 hours per week



37545.00 Euro Annually



30/07/2026



27/08/2026

How to apply

Application Method :

Not available



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Quality Technician

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Quality Assurance (QA) Technician

AllinAll Ingredients is currently recruiting a Quality Assurance Technician to support their QA function.

This is a permanent role with onsite working.

The key responsibilities include:

- Supporting quality assurance and continuous improvement through GMP inspections, KPI monitoring, laboratory testing, allergen management, and shelf-life studies.

- Preparing, reviewing, and approving quality documentation, including specifications, SOPs, NCRs, COAs, and technical records, while managing supplier certification requirements.

- Maintaining compliance with GMP, HACCP, allergen management requirements, EU food legislation, and BRC Food Safety standards.

- Managing supplier and customer complaints, monitoring CAPAs, supporting supplier approval activities, maintaining calibration records, and ensuring effective document control within the Quality Management System.

- Conducting horizon scanning and monitoring RASFF and FSAI alerts to identify emerging food safety risks, regulatory developments, and industry issues, ensuring appropriate communication and timely action where required.

- Audit Support: Assist with internal and third-party facility audit requirements (including regulatory and certification bodies).

Requirements:

- Education: Degree (Level 7 or 8) in Food Science, Food Technology, Microbiology, Nutritional Science, or a related scientific discipline.

- Aptitude: A keen eye for detail with a practical, hands-on approach to working in a fast-paced production environment.

- Industry Experience: Minimum of 2 years of experience within food industry quality control and quality assurance practices.

- Regulatory Knowledge: Working knowledge of QA systems, GMPs, and FSSC 22000 standards.

Technical Skills: Experience creating procedural documents (SOPs). High proficiency in the Microsoft Office Suite (Word, Excel, PowerPoint).

Core Competencies: Outstanding attention to detail, highly organised, and process oriented. Proven ability to take charge of and execute projects independently while remaining a stellar cross-functional team player.

A multi-tasker, with strong organisational skills and a positive, can-do, and flexible attitude.

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]