**Pyure Brands, LLC**

**Job Title:** Food Safety and Regulatory Manager

**Reports To:** Holly Ashmore, VP Operations

**FLSA Status:** Exempt

**About Pyure Brands LLC**

Established in 2008, Pyure is the fastest-growing independent organic sweetener company in the United States leading a sugar reduction revolution. Serving global food, beverage, cosmetic and nutraceutical markets, Pyure sells ingredients through retail, commercial and food service channels.

Today our sugar-free sweetening solutions are trusted for taste and quality by hundreds of food, beverage and nutraceutical brands and manufacturers. Consumers rely on Pyure’s table top sweeteners found on the shelves of premium grocers and supermarkets nationwide.

Headquartered in Naples, FL, Pyure is a unique opportunity for a candidate looking to make an immediate impact at one of the most exciting CPG companies in the United States.

**Job brief**

The Food Safety and Regulatory Manager will oversee and execute all operations focused on regulation, documentation, and certification for the Pyure retail and ingredients businesses. The Regulatory Manager will work between the commercial sales team and the operations team to coordinate and set up new customers, suppliers and new ingredients.

**Tasks**

* Onboard new customers, suppliers and ingredients and required documentation
* Complete, maintain all required regulatory documents and certifications for retail and commercial businesses
* Facilitate, organize, disseminate all third party testing to required recipients
* Create, update all regulatory, quality and food safety documents for retail and commercial businesses
* Work and support Operations, Applications, Research and Development in the new product commercialization process
* Audit suppliers and other vendors as necessary or work with a third party to perform such tasks

**Required Qualifications**

* Bachelor’s Degree in Food Science, Microbiology, Chemistry or related science major
* 3-5 years of regulatory, food safety and quality assurance experience
* Regulatory, Quality, Food Safety and Microbiology knowledge/experience at food and beverage manufacturer or ingredients company
* Understanding of regulatory requirements for both the retail grocery market and ingredients distrubtion business
* USDA Organic, Non-GMO Projcet Verificaiton, Kosher certification experience
* Familiarity with FSMA, GFSI, HACCP and other industry GMPs
* Ability to collaborate with cross functional teams
* Excellent organizational skills and ability to execute multiple projects concurrently
* Proficiency in Office 365 and prior experience with project management tracking software or cloud-based CRM preferred
* TraceGains experience

**Preferred Qualifications**

* Food ingredient regulatory, food safety and quality experience
* Management/supervisory experience with strong leadership skills
* Experience in creating a Quality Assurance program

**Travel Frequency**

* To perform this job successfully, the individual may be required to travel (<25%)