

Research Lab Technician

Department: Research Laboratory

Reports To: Lab Manager / Research Laboratory Director

Location: Fremont, CA

Employment Type: Full-Time

About the Role

Join our Research Laboratory team and contribute to studies that help ensure the safety, quality, and performance of food, dietary supplement, probiotic, and consumer products. As a Research Lab Technician, you will work alongside experienced scientists to support cutting-edge research programs, including probiotic stability testing, validation projects, and microbial challenge studies.

This position offers hands-on experience with advanced microbiological techniques while providing opportunities to develop technical expertise, build scientific problem-solving skills, and grow your career in an innovative laboratory environment.

Why Join Our Team?

- Contribute to research that directly impacts product safety, quality, and regulatory compliance.
- Gain experience with diverse microbiological and laboratory methodologies.
- Work with experienced microbiologists and research scientists on real-world product development challenges.
- Participate in studies supporting product launches, quality programs, and regulatory submissions.
- Receive ongoing technical training and professional development opportunities.
- Be part of a collaborative team that values scientific integrity, innovation, and continuous improvement.

What You'll Do

Contribute to Probiotic and Shelf-Life Research

- Generate high-quality microbiological data to support probiotic stability and product performance studies.
- Perform microbial enumeration using standard microbiological techniques including spread plating and pour plating.
- Support strain characterization, chemistry measurements, and environmental stability assessments.
- Prepare culture media, selective agar, and reagents for specialized testing programs.
- Assist scientists in evaluating product quality throughout shelf-life studies.

Support Challenge and Validation Studies

- Participate in microbial challenge and validation studies used to assess product preservation systems, food safety controls, and shelf-life performance.
- Prepare, standardize, and verify microbial inocula for research projects.
- Accurately document study activities and maintain detailed laboratory records.
- Help generate data used in technical reports, client deliverables, and scientific evaluations.

Maintain Laboratory Excellence

- Apply rigorous aseptic techniques and Good Laboratory Practices (GLP) throughout all testing activities.
- Prepare laboratory media, buffers, reagents, and stock solutions.
- Operate and maintain laboratory equipment including biosafety cabinets, autoclaves, water activity meters, pH meters, and plating systems.
- Support a safe, organized, and compliant laboratory environment.

- Ensure accurate documentation and data integrity in accordance with laboratory quality systems.

What Success Looks Like

During your first year, you may:

- Independently perform routine microbiological testing and sample preparation workflows.
- Support multiple client-funded research studies simultaneously.
- Develop proficiency with specialized microbiological instrumentation and testing methodologies.
- Contribute data that supports important product development and safety decisions.
- Become a trusted member of a collaborative scientific team dedicated to delivering high-quality research results.

Qualifications

Education

- Bachelor's degree in Microbiology, Biology, Food Science, Biochemistry, or a related life science discipline.

Experience

- 0-2 years of laboratory experience, including academic research, internships, or industry experience.
- Recent graduates with strong laboratory training are encouraged to apply.

Technical Skills

- Knowledge of aseptic technique, serial dilutions, plating methods, and microbial enumeration.
- Familiarity with laboratory equipment and standard microbiological practices.
- Proficiency with data entry and Microsoft Office applications.

Desired Qualities

- Strong attention to detail and commitment to data quality.
- Excellent organizational and time-management skills.
- Curiosity and enthusiasm for scientific learning.
- Ability to work independently while collaborating effectively with a team.
- Dedication to scientific integrity and continuous improvement.

You'll gain exposure to a wide range of research programs while building practical experience in microbiology, food safety, product validation, and quality systems.