



## Be Fermify's next Intern in Food Product Development

### About Us

What is the most effective way to minimize the environmental footprint of each individual on our planet? By creating solutions that avert climate change and preserve nature but still offer the same comfort we are used to and that everyone loves.

Today, we stand on the cusp of the next revolution in food production and instead of using extremely inefficient livestock to produce food that is build-up of nutrients such as proteins, lipids, carbohydrates, vitamins, and minerals, we can simply domesticate microorganisms to do the same job with a much higher conversion rate.

**Fermify** contributes to this revolution by providing a fully automated production platform to produce dairy proteins. We offer B2B solutions for an entirely digitized protein platform to manufacture dairy proteins in-house. One key enabler of our time is precision fermentation which allows to program microbes for the creation of almost any complex organic molecule - including proteins to replace conventional livestock farming.

### Responsibilities

- Support in developing formulations for innovative alternative dairy products
- Prepare lab-scale product prototype
- Perform food-relevant analyses
- Conduct literature research on the relevant topic
- Analyze and summarize the resulting data
- Collaborate with food scientists or other interns

### About the candidate

- MSc student in Food Technology or Food Science
- Passionate to work on alternative dairy products
- Experience working in the lab
- Hands-on experience to read and summarize scientific findings (e.g. scientific journals)
- Prior knowledge of ingredient functionality, sensory evaluation, and product design is desirable
- A superior command of English
- Available to work full-time for at least five months, preferably from January/February 2024
- The position will be in Vienna, Austria. So, you should be able to relocate
- This will be an unpaid internship, if you come from outside Austria and study in another EU university, you have the possibility to apply for and receive financial support from Erasmus+

### Why joining us

- You will become a member of our Food Science team and get responsibility from day one
- You will join Fermify teams who love science and brainstorming and enjoy a low-hierarchy philosophy
- You will have the experience to live in the world's most liveable city
- This a great opportunity to gain work experience in a very dynamic start-up environment

### Interested?

Send your latest CV and motivation letter to [hello@fermify.org](mailto:hello@fermify.org).

The application will be evaluated regularly and open until the position is filled with a suitable candidate.