BE FERMIFY'S NEXT HEAD OF R&D

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 by 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 that allows to program microbes for the creation of almost any complex organic molecule - including proteins to replace conventional livestock farming.

RESPONSIBILITIES

- Manage Fermify's biotechnology department (Upstream and downstream processing and analytics for precision fermentation processes)
- Design, planning and execution of bench and pilot scale fermentation experiments for target protein production in shaking flasks and bioreactors up to 50 L and take responsibility for tech transfer of processes up to 10.000 L
- Microbial fermentation development to enhance yield, productivity and scalability
- Management and training of employees in the biotechnology department
- Organizational management of cooperation and research projects
- Implementation of strategic project planning, partner acquisition and application preparation for new projects, administration and evaluation of project results
- Preparation, control and release of scientific reports

ABOUT YOU

- MSc with 7+ years of professional experience
- Several years of leadership experience in a relevant industry
- Strong experience in upstream and downstream bioprocess engineering
- Several years of hands-on experience with standard methods in protein analysis (incl. SDS-PAGE, CE, Bioanalyzer, HPLC, Bradford Assay, Chromatography methods, etc.)
- Sensitivity for data analysis and statistical assessment of large data sets (Python, MATLAB®) is advantageous.
- Curiosity and patience to transfer established methods to the emerging field of novel food fermentation
- Experience in managing and executing R&D projects independently from start to end
- A superior command of English
- You should be accustomed to networked, critical, and analytical thinking, be scientifically interested and be able to work in a team respecting tight project timelines
- Very strong can-do mindset and exceptional motivation
- This job is accomplishing at least 4 of your Big 5 For Life
- Residing in Vienna, Austria, or willing to relocate

WHY JOIN US

We promote self-growth and offer a kind work environment. You will join a dynamic and complementary team where everyone is an expert in what we do - including you! We all love science, brainstorming and enjoy a low-hierarchy philosophy. You will take an active part in forming the future of our company - and that of food!

Contact us under hello@fermify.org