



New Product Developer / Food Scientist

☰ Position	Full- Time	Position Open
📅 Starting Date	@4. März 2024	

About Esencia Foods

Esencia Foods is Europe's first company building fish and seafood alternatives based on mushroom mycelium, using solid-state fermentation.

Our mission 🌍 is to foster the world's transition to a sustainable seafood system- without asking consumers to compromise on taste, texture, or price.

Our planet 🌍 cannot sustain our current food system; therefore, we believe in producing exceptional alternative seafood products to remove the current strain on our environment and ensure food security for our future ever-growing population.

We are looking for a **New Product Developer / Food Scientist** to lead the food development of our whole-cut seafood alternative based on mycelium fermentation.

This is your opportunity to have an impact on our planet and experience a startup in its earliest days.

We are looking for a hands-on person with experience in building food products.

We are not looking for quality control, safety control, and nutrition-related experience.

Apply Here! 📄

<https://notionforms.io/forms/application-form-15>

** Elon Musk did not fly to the moon before starting SpaceX. So, we encourage you to apply even if you feel you do not match all criteria perfectly. Many thanks!*

Role and Responsibilities 🛠️

- Setting up the food science and fermentation operations in Berlin
- Lead the product development of our innovative whole-cut fungi-based seafood alternative products, from lab to fork and through full commercialization in Berlin
- Research and develop new food technologies to establish product building blocks including texture interactions and flavor

- Support the development of new ideas, new processes, and procedures as the company grows
- You will work in strong interaction together with Mycologists and Microbiologists to adapt the technology to make the best product
- Be able to think critically, manage your time effectively and be flexible to support cross-functional projects and help the company meet its goals


Qualifications ¹⁰⁰

- BSc or MSc in Food Science, Food Technology, or a related field with relevant experience
- Experience in food product development (development of alternative protein solutions is highly desired)
- Experience in the formulation and application development using lab equipment
- Strategic and analytical thinker, able to improve internal competencies and technologies to reach company goals
- Excellent written and verbal skills in English
- Willingness to travel for about once or twice a month for about 3 days each

Why join?

- You will work directly with the founders: Bruno, the CTO, a unique mix between a Ph.D. in Biophysics from Max-Planck Institute, Germany, and also a Cook. Hendrik, the CEO: a former M&A consultant and senior leader from a b2c unicorn. We will work together and take joint decisions.
- Trans-disciplinarity at its peak: we believe invention only happens when you connect dots that are seemingly far apart. Really far apart.
- A high-impact, ambitious startup environment with the ability to learn and grow alongside the company
- The opportunity to work on groundbreaking technology and make a true impact on the environment and our food system
- A fun, flexible, and rewarding environment where you can have the ability to thrive as a person

Excited to work with us?

Apply using the form on the right-hand side!  Thank you for your interest in joining us. We hope to meet you soon!

*Application should be in English!

