New Product Developer / Food Scientist

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.

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

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!
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

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**Qualifications**

- 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

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**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

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**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!*