

Master's / Bachelor's Thesis in Food Biotechnology (m/f/d)

Location: Campus Laboratory TUM FACIT

Start: Immediately / May 2026



Topic: Cultivation, Investigation, and Comparison of Different Mushroom Strains

Investigating different *Hericium erinaceus* strains is important because they vary significantly in texture, taste, protein-binding properties, and yield, directly affecting product quality and efficiency. By selectively cross-breeding different strains, new variants with optimized traits—such as higher yield, improved texture, or stronger functional binding—can be developed.

Your Tasks:

Cultivation of different *Hericium erinaceus* strains, Variation of growth conditions (temperature, humidity, light), Analysis of texture, Evaluation of water- and oil-holding capacity, Analysis of protein binding capacity, Conduct sensory tests

Your Profile:

- Interest in mushrooms, mushroom cultivation and genetics
- Independent and structured working style
- Initial laboratory experience is an advantage

Study Programs:

Biotechnology, Forestry, Food Technology, Agricultural Sciences, Bioeconomy, etc. (biotech focus)

About Us

We are a young, innovative food/biotechnology startup with our own laboratory located directly on campus. Our focus is on developing sustainable, mushroom-based foods and functional ingredients. We combine modern biotechnology with food innovation and circular production approaches: <https://www.newerafood.de/>

What We Offer:

- Direct application of your research in real product development
- Work at the intersection of biotech, food, and sustainability
- High level of responsibility and creative freedom

Application

We look forward to your application. Please send the following via email to sarah@newerafood.de
Short motivation letter, CV, desired start date & preferred topic