

Food Science Technologist

DELFT, THE NETHERLANDS

About Meatable

We are on a mission to make 100% real, delicious meat, without the negative impact on our climate and the need to raise and slaughter animals.

The Meatable approach for creating 'cell-based' meat is based on ground-breaking proprietary technology that was developed at The University of Cambridge and allows us to turn induced pluripotent stem cells (iPSCs) into muscle and fat cells, creating 100% real, delicious, guilt free meat. We use iPSCs because they have amazing benefits that enable affordable, at scale production (e.g. they are pluripotent, grow completely serum free, have unlimited proliferation capacity and can grow in suspension). With our technology, scalable cell-based meat production is becoming a reality.

We are a young and fast-growing company and are entering our next wave of growth. Given our size, new team members will be a huge part of our motivated multidisciplinary team. Our culture encourages everybody on the team to actively shape their position and we provide ample opportunities for personal and professional growth.



Food Science Technologist

DELFT, THE NETHERLANDS

About the role

The Food Science Technologist that will strengthen our company and join our team is an expert with a key responsibility in the further development of our product. In the team you will play a vital role to make sure our product will be identical and indistinguishable to traditional meat.

Your research will focus on creating the experience of meat, in all its aspects (texture, flavour, mouthfeel, baking performance, nutritional content etc) without the need to raise and slaughter animals. Your focus will lie on the improvement of taste, colour, and texture of our products. In that role you will spend most of your time hands-on in our research and development facility performing procedures to characterise our products and compare its functionality with meat products using various analytical procedures and bringing innovations to increase product performance. Ideally you would have an aptitude for biology/ biotechnology while being an expert in nutrition, flavour, texture and colour.

As our company is rapidly growing, we are looking for people who get excited from collaborating in a multidisciplinary team. If you excel in thriving a cutting-edge research culture and love to share ideas and knowledge which will drive our products to the next level,
you are the person we are looking for!

Food Science Technologist

DELFT, THE NETHERLANDS

Qualifications

▶ MSc or PhD degree in Food technology, Food/Organic Chemistry or related areas, with 3 to 5 years work experience, preferably with meat(free) products

▶ Substantial experience in one or more of these areas is an absolute must

❶ Proven track record in texture and nutrition related product development

❷ Strong affinity/ knowledge of developing and optimising reaction flavours (Maillard reaction)

❸ Proven experience in sensory trials is considered a strong plus

❹ Media development: customizing cell culture media to enhance cell performance

▶ Good command of English

Meatable offers

- ▶ A competitive salary
- ▶ Participation in our employee stock option plan
- ▶ A dynamic work environment in a new exciting field using cutting edge technologies, working with the leaders in the field
- ▶ A caring culture with strong emphasis on team performance and personal development

This vacancy is open until the
28th of February. If you are
interested or want to learn more,
please send your CV and
a short motivation to*:

W.STIKKELBROECK@QTCRECRUITMENT.COM

*In your application, please be as specific as possible as to what experience you have to bring to our team.