

# Food Scientist

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.



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## About the role

As our Food Scientist you will be a key part of the product development team. With your expertise in food science you will work with our tissue engineers to perfect our production process and make sure our meats are as tasty and nutritious as traditionally produced meat.

Your activities will involve optimizing all the aspects of real tasty meat, from texture to flavor, from color to mouthfeel and from baking performance to nutritional content. A significant part of the role will be hands-on work in our R&D facility performing experiments to characterize and analyze our latest product improvements using various analytical procedures. In addition, you will strategize with the Product Development team to continually challenge our processes and improve our meats. You have an aptitude for biology and/or biotechnology, while being an expert in nutrition, flavor, texture and color (of meat).

If you are excited about this role and you thrive in a highly motivated multi-disciplinary team and want to be part of a cutting-edge research field, you are the person we are looking for!

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## Qualifications

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- ▶ MSc or PhD degree in Food Technology, Food/Organic Chemistry or related area
- ▶ At least 3 to 5 years work experience with meat products or meat alternatives
- ▶ Proven experience in food related analytical methods.
- ▶ Proven track record in texture and nutrition related product development
- ▶ Strong affinity/ knowledge of developing and optimising reaction flavours (Maillard reaction)

## 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

If you are interested or want to learn more,  
please send your CV and a short motivation to\*:

**[CAREERS@MEATABLE.COM](mailto:CAREERS@MEATABLE.COM)**

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