



Research Assistant

A new FoodTech startup, with cutting-edge technology for the development of alternative proteins, is seeking a research assistant to grow with us as we work to deliver protein functionality that feeds the world!

The role is a full-time and lab-based with varied hours according to process needs. The individual will focus on fermentation – both in flasks and fermenters – analysis of product characteristics and performance (with emphasis on food industry orientation). Candidates should be highly motivated, organized, proactive and able to balance multiple projects. A strong background in microbiology, fermentation and protein analysis is a prerequisite.

Responsibilities

- Design and execute various biological research projects
- Compose technical documentation, analyze results and present findings
- Meet project goals and timelines
- Develop new processes.
- Contribute to the effective operation of the lab

Requirements

- BSc or MSc in biotechnology, bioengineering, life science, microbiology or related discipline
- Experienced in fermentation of yeast/bacteria
- Protein purification and analysis; Ultra filtration, chromatography (size exclusion, ion exchange), SDS-PAGE, Immunostaining etc
- Ability to summarize, interpret and review experimental data with adequate computer skills for data input, management and visualization
- Experience with process development and scale-up is a plus
- Solid organizational skills including attention to details and multitasking skills
- Excellent communication skills and “team player” attitude

Location: Kiryat Shemona, Northern Israel

Contact: Interested candidates should send their CV to info@eggmented.com with a few sentences about their interest or relevance for the role.