



Food Scientist

Eggmented Reality, a precision-fermentation startup with cutting-edge technology for the development of ultrafunctional proteins, is seeking a Food Scientist to develop product formulations and demonstrations with Eggmented's novel ingredients.

The role can begin as part-time or on a consulting basis with an option to transition to full-time. The individual will focus on ingredient characterization, formulation development and demonstrations of the product in final food applications. Candidates should be highly motivated, organized, proactive and able to balance multiple projects. A proven track-record leading foodtech activities and experience in joint development with F&B manufacturers is a pre-requisite.

Location: Kiryat Shmona, Northern Israel

Responsibilities

- Develop formulations and food applications using our unique ingredients
- Design and execute ingredient characterization, comparison tests
- Compose technical documentation, analyze results and present findings
- Conduct experiments to optimize formulation and production processes
- Evaluate the sensory and functional properties of the product and make recommendations for improvements
- Cross-functional approach incorporating production, marketing, and sales insights to ensure products meet quality and cost targets
- Conduct competitive analysis to identify opportunities for product differentiation
- Manage product development timelines and budgets
- Ensure compliance with relevant regulations and industry standards

Requirements

- A Master's Degree in Food Science, Chemistry, or related field
- At least 4 years of experience in product development in the food industry, preferably in the alternative protein space
- Strong knowledge of food chemistry, ingredient functionality, and formulation optimization
- Experience with sensory analysis and consumer testing
- Excellent project management skills, with a track record of delivering projects on time and within budget
- Strong communication skills, with the ability to effectively collaborate with cross-functional teams
- Knowledge of relevant regulations and industry standards related to food safety

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