

Superbrewed Food (formerly White Dog Labs) is a unique microbial fermentation based alternative protein startup based out of New Castle, Delaware. This position will be part of a team responsible for evaluation, characterization and development of alternative food products utilizing our novel protein. We would love for you to join our exciting journey and have an impact on us venturing into the alternative food space. This is a paid, non-benefited temporary internship position with the potential to become a longer-term position pending funding and performance. You will work with the Director of Food Science Innovation and other site-specific staff and management and be part of the ongoing effort towards our cutting edge knowledge, understanding of food industry trends and dynamic developments to our R&D. Big things are brewing at Superbrewed Foods!

Job Type: Internship

Duties/Responsibilities:

- Work on R&D projects that require a new perspective to deliver results against our immediate and future business needs.
- Design experiments to characterize the physical, chemical and functional properties of our novel protein internally and/or work with external research groups.
- Optimize and assess these methods and functionality data to propose subsequent formulations/prototypes based on the results.
- Identify and evaluate creative uses of Superbrewed Food's novel protein in alternative food product development.
- Record all relevant information related to product development, sample development & experimental design including a final presentation. Present findings and recommendations to key stakeholders within the organization as necessary.
- Operate with moderate supervision independently and have meticulous attention to detail. Meet regularly with the direct manager to keep the progress up to date and seek solutions to problems formally and informally throughout the internship.
- Develop/maintain relationships with external ingredient vendor partners (flavor, hydrocolloids, starches, chemicals etc.).
- Actively seek out relationship building with other employees to learn various aspects directly or indirectly related to food science R&D (mentorship opportunities!)

This list is not exhaustive of all the duties and responsibilities and may be expanded as the management deem necessary from time to time.

Required Knowledge, Skills and Abilities

- Knowledge of common food processes, food ingredient functionality and ingredient interactions is required. Background in food protein functionality is a plus!
- Experience with literature research and design of experiments is highly desirable. Excellent verbal and written communications with strong presentations skills. Proficiency using MS Office Programs (Excel, Word, PowerPoint, etc.)

- Demonstrated ability of problem solving, communication, decision-making and successful completion of work.
- Ability to be agile, prioritize and manage a workload with varying priorities while working within deadlines. Self-starter with a willingness to pitch in and help.
- Strong team playing experience through, but not limited to, extra-curricular activities, organizations, clubs, sports teams, or employment.
- Internships are paid hourly and are at least for 12 weeks duration for 30-40h/week in New Castle, Delaware with a flexible starting date. Day-to-day transportation and housing is the responsibility of the intern.
- Must be able to taste different types of food products as part of the day to day taste tests. Must be able to lift at least 30 lbs.
- Hourly compensation depends on the experience and background; starts at \$14/hr up to \$21/hr

Required Education and Experience

- Rising Senior working towards a bachelors or master's degree in Food Science or a related field. Overall 3.0 GPA preferred. Having the basics of food proteins is highly preferred.
- Previous experience in a food product development course or chemistry laboratories or product development teams is required.

Superbrewed Food is proud of our diverse workplace and we promote a culture that celebrates differences. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, or protected veteran status and will not be discriminated against on the basis of disability. Sponsorship for work visas are not available for this program.