

Innovation Intern - Food Science
SAN DIEGO, CALIFORNIA – FULL TIME

Do you want to be part of an exciting company dedicated to solving the greatest challenge humanity faces? Then Plantible Foods is the place for you. We were founded in 2018 to create a truly sustainable global food system by developing the most functional and best tasting food ingredients in the world, starting with a plant-based protein (Rubi Protein™), a plant-based alternative for Whey, Casein and Egg White. Following successful customer trials, we are now preparing for the next steps in our journey, including production scale up, material analysis, and process optimization.

Subsequently, we are looking for a talented Innovation Intern - Food Science that wants to join our growing company. This individual is responsible for assisting in the development of various plant-based food prototypes utilizing Rubisco protein isolate. The Innovation Intern - Food Science is expected to initiate and complete routine procedures, troubleshoot scientific problems, and interpret the outcomes of experiments in an independent and efficient manner.

We are looking for a self-motivated, creative, team-oriented and resourceful, adaptable, and results-oriented individual who has a keen understanding and extensive hands-on experience with the ability to think beyond standard methods, independently lead and reach conclusions, and clearly deliver results within a startup organization. You will have the opportunity to make an immediate and sustainable impact in the development of the company by initiating and implementing process development projects, while having the opportunity to grow with a fast-moving startup.

What you will be working on

- Hands on role, where you will be conducting experiments focused on creating food prototypes and formulations using Rubi Protein™.
- Additionally, work will entail screening interactions of Rubi Protein™ with other food ingredients (polysaccharides, proteins, salts, etc.) in the context of specific application areas.
- Analytical duties will include functional characterization of protein and performance of Rubi Protein™ in food matrices.
- Operational duties will data collection, design and execution of experiments to characterize Rubi Protein™ performance in food prototypes.

What you have:

- Relevant degree progress in Food Science
- Experience working with product development, food structuring, and/or food processing.
- Motivated individual to assist in wide array of activities in analyzing and applying Rubi Protein and bioprocess streams.
- Self-motivated and able to self-learn with respect to complex physical and chemical systems.

Why Plantible Foods:



Plantible Foods Inc
1340 Specialty Dr
Vista, CA 92081
USA

www.plantiblefoods.com
info@plantiblefoods.com
+1 310 606 0814
@plantible

Becoming part of Plantible means contributing to sustainable future for all. We are venture funded startup that is trying to make sure that we not only spread happiness amongst our employees, but also to current and future generations. We believe diversity creates uniqueness. Our diverse international team of highly talented people has different interests and hobbies and we support them all. Additional Plantible benefits:

- a BBQ-worthy garden
- Working in a rapidly growing, flexible and entrepreneurial environment
- Monthly Friday socials
- And of course, lots of beautiful land to practice any outdoor activity you can imagine!

Plantible Foods is an equal employment opportunity employer. Candidates are considered for employment without regard to race, creed, color, national origin, age, sex, religion, ancestry, veteran status, marital status, gender identify, sexual orientation, national origin, liability for military service, or any other characteristic protected by applicable federal, state, or local law. If you are interested in learning the status of your application, please note you will be contacted directly by the appropriate human resources contact person if you are selected for further consideration. Plantible Foods reserves the right to defer or close a vacancy at any time.