

MIRAI FOODS AG Einsiedlerstraße Einsiedlerstrasse 29 CH-8820 Wädenswil Switzerland www.miraifoods.com

WANTED: Senior Materials-Texture Scientist

Start: 01/08/2020 (flexible) Full-time

About us

We are an ambitious start-up based near Zurich (Switzerland) with one big mission: To grow pureMeat from animal stem cells. We are cultivating tomorrow's food that is environmentally, ethically and economically sustainable. Compared to industrial meat production, pureMeat emits 90% fewer greenhouse gases and consumes 80% less arable land and water. PureMeat also reduces the risk of zoonotic diseases like COVID-19. Join us!

We offer

- The opportunity to work on something big & meaningful: Providing the world with sustainable proteins without the downsides of industrial farming
- Ownership and responsibility for your area: Be in charge on how you deliver your work while meeting our high academic, ethical & professional standards
- Young, dynamic and experienced colleagues: We are a start-up but many of us have years of experience
- Making an impact: Taking the initiative, trouble-shooting challenges, finding creative solutions – we offer meritocracy rewarding the best idea regardless if it's the intern or the CEO
- Develop your professional skillset: Learning, practicing, experimenting all in a supportive, cooperative team setting
- Employee friendly arrangements: Flexible working hours, easy to reach location (20min by train from Zurich main station), playful benefits including free coffee, fruit, team events and fun!

Your responsibilities & tasks

- Identifying and developing biomaterials to be used as food compatible scaffolds for animal cell growth in close alignment with the tissue development team
- Customizing food grade biopolymer formulations to improve cell compatibility and enhancing textural and/or nutritional properties
- Identifying and developing suitable cell compatible food grade material and manufacture of polymeric beads/microcarriers using food compatible process



- Designing, processing natural carbohydrates/proteins and modifying their molecular properties through chemical synthesis, and enzymatic and other types of polymer analogous reactions
- Conducting a wide range of analytical tests, quality controls, safety assessments and sensory evaluations
- Providing detailed designs for implementing the research findings in the pilot plant

We are looking for

General requirements

- Motivated, committed and easy to work with we encourage applicants from diverse backgrounds
- Pragmatic mindset: You love trouble shooting by finding a (creative) work around, whenever needed (but not for its own sake)
- Adaptive mindset: Our challenges change regularly so might your role & tasks
- Self-disciplined & organized: You take the initiative & structure your work
- Good communicator & team worker: You speak your mind, are transparent about roadblocks, share your knowledge we are team players and so are you
- Solid English: You are comfortable with English we mostly communicate in English

Special requirements for this position

- MS or PhD in polymer science, material science, biotechnology or a related discipline
- Minimum of 3+ years of experience in formulation of hydrogel composites (e.g. for bioprinting applications), hydrogel development and productions and mechanical characterization of soft materials
- Experience in synthesis of cell-laden microbeads as well as functional/responsive coatings (e.g. pH-responsive, thermos-responsive etc.)
- Working knowledge about functionalization of the natural polymers to enhance their properties is important.
- Proven experience with food grade biomaterials
- Basic knowledge of cell biology (stem cells/primary cells)
- Previous experience with pilot plant or manufacturing will be a big plus

Application procedure

Our process is fair and transparent:

- General screening (incl. qualifications, motivation, expectations etc)
- Short list 1: Short remote interview by HR
- Short list 2: Short remote interview by subject matter expert
- Short list 3: Interviews & case studies with a few MIRAI employees

Please submit your application consisting of a cover letter & CV or resume. Your cover letter should include: Why you are interested in pureMeat, why you are interested in MIRAI, your earliest possible joining date plus your expected annual salary in CHF.

Kindly send your application as a pdf to: <u>careers@miraifoods.com</u>

Further information on MIRAI: Please check out our homepage <u>www.miraifoods.com</u> or contact Fedon Moog, COO, <u>fedon@miraifoods.com</u>