

BalleticFoods

Fermentation Scientist

Balletic Foods is seeking a motivated and enthusiastic Scientist to lead our fermentation team.

About Us

Balletic Foods™ is a California based company working towards a sustainable food system by combining science and technology to create new sources of animal-free protein. If you are passionate about using biotechnology to build sustainable new sources of animal-free protein, join our team of scientists and entrepreneurs to change the world's food system.

You are

- A self-starter with excellent organizational & communication skills
- A positive and inclusive team player
- Passionate about changing the world's food system
- Highly effective at planning and problem-solving
- Taking ownership, prioritize responsibilities, and able to multitask

Responsibilities

- Develop fermentation protocols and create corresponding documentation, reports and SOPs
- Installation, running, monitoring, troubleshooting and maintenance of fermenters
- Data analysis to evaluate and optimize fermentation process parameters
- Feedstock optimization
- Development of upstream techniques and downstream purification of recombinant proteins

Requirements

- M.S. microbiology, biochemistry, chemical engineering, bioprocess engineering or a related field
- 2+ years experience in developing and optimizing biological processes in bio-pharma or biotech
- Strong background in microbial fermentation, including experience in developing and implementation of microbial fermentation processes
- Experience working on lab scale fermentation implementation and process development
- Familiarity with downstream processing is a plus

If you are interested in this position, please contact careers@balleticfoods.com.