Protein R&D - Research Intern
SAN MARCOS, CALIFORNIA – INTERNSHIP

In a world with a continuously growing population and diminishing resources, efficient food production is critically important. At Plantible, we are on a mission to create a truly sustainable global food system by inventing an efficient, sustainable way to transform plants into irresistibly delicious, nutritious food. We do this by harnessing the power of the humble, but awe-inspiring lemna. Being considered one of the world's most sustainable and nutrient dense plants, lemna contains one of the most valuable proteins in the world; a protein that behaves just like egg-whites and has an amino acid profile that is comparable to whey. That is why we at Plantible Foods are developing innovative technologies to cultivate the biomass and extract the valuable protein out of the crop. Currently, we are still in our R&D phase and operate a pilot farm in Southern California, where we are preparing for our market launch.

Overview
The intern will assist the Company and its researchers in all aspects of designing, testing and optimizing the protein extraction technology as well as the valorization of the extracted ingredients. The intern has primary responsibility for the testing and executing experiments in lab environments, with strong focus on data generation and process improvement. Duties will include designing and executing laboratory extraction trials, product development, upcycling of by-products and increasing production process efficiency and sustainability.

Knowledge Skills and Abilities
- Ability to learn quickly, solve complex problems and have excellent data analysis/interpretation skill
- Excellent verbal and written communication and presentation skills.
- Being a self-starter and able to respond creatively and simply to continuous change in a growing environment
- Seek out information, training, and other resources needed to facilitate continual professional development necessary to be successful in this position
- Thrive in a fast-paced environment where the primary focus is on simplification and optimization
- Ability to work across geographies and cultures, international experience a plus

Requisite Education and Experience / Minimum Qualifications
- Bachelor student pursuing a major in Food Science, Biochemistry, or Chemical Science
- Experience in protein production and purification
- Theoretical and hands-on experience with downstream processing unit operations such as preparative chromatography, centrifugation, homogenization, separation and filtration technologies, drying technologies etc.
- Basic knowledge of biochemistry, molecular biology and microbiology
- GMP manufacturing experience and/or understanding is a must

Why Plantible Foods
Becoming part of Plantible means contributing to sustainable future for all. We 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 young, flexible and entrepreneurial environment
- Bi-weekly Friday drinks and social events
- 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.