

Based in: Södertälje & Stockholm
Period: Starting ASAP
Employment: Full time

The logo for NOQUO FOODS is displayed in white, uppercase letters on a solid pink square background. The text is arranged in two lines: "NOQUO" on the top line and "FOODS" on the bottom line.

Food Scientist / Product Developer

In short: Experienced food industry star impatient to develop and bring superior plant based products to market

Re-thinking our favourite foods using science

Noquo Foods was founded in 2019 to challenge the status quo and reimagine the foods we love. Using science and biotechnology we aim to develop plant based alternatives that are tastier, more nutritious, cheaper and more sustainable for our planet.

We are currently in an early R&D phase developing our first products in the cheese category. Mimicking dairy based cheese is extremely complex, often referred to as a mission impossible, and the current vegan cheese alternatives leave much room for improvement. As we are about to travel uncharted waters, we are looking for an experienced shellback by our side.

The role and responsibilities

First of all, bear in mind this is one of our first recruitments, which means the role is quite broad and we have both unpredictability and flexibility in the process. We are looking for someone with a technical and “hands on” background in the food industry who will complete the team. You will work closely with the Head of R&D in the laboratory in Södertälje and be highly involved in the development of our products as we move forward towards launch.

You will be engaged in every step of the way, from hypothesis to packaged product. The assignments will include designing, conducting and validating scientific research projects and data analysis, using laboratory test results to monitor, evaluate and optimize both product and process, ensuring the lab and the process complies with regulatory agencies, perform sensory and qualitative analysis as well as preparing reports and carry out quality control analysis. Your roll will develop with the company.

It will be a continuous selection and the position is probationary employment, commencing as soon as possible.

Your experience

You have either a Master or Bachelor degree in Science e.g. Food Technology, Biotechnology, Chemical Engineering, Life Science or equivalent. You are experienced in the food industry and have been actively involved in developing products that have been launched commercially.

You should be fluent in English and comfortable working with software such as LIMS.

A bit more about you...

You have worked with a range of sciences and have good knowledge of their applications to food. You pay meticulous attention to detail, particularly with regard to health, safety and hygiene aspects. As a co-worker you are confident, creative, independent, driven by progress and have good communication and collaboration skills. Since this is a start-up, you embrace a fast-paced environment where you think on your feet and tackle many tasks at the same time without losing focus. You don't have to be fearless, but you should be brave and have a positive attitude.

You want to join us because you want to make a difference. And finally, you should know that if we end up working together, we will embark on a life-changing journey.

Interested?

Please send CV, covering letter (Swe or Eng) and questions to: Anja Leissner, Head of Research and Development, +46733729888, anja@noquofoods.com