

Based in: Södertälje & Stockholm
Period: Starting ASAP
Employment: Flexible - part time or full time

The logo for NOQUO FOODS is located in the top right corner. It consists of the words "NOQUO" and "FOODS" stacked vertically in a white, sans-serif font, centered within a solid pink square.

Junior Analyst / Laboratory Assistant

In short: Ambitious science nerd to help accelerate research and development in a new technology focused food company

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 ambitious pollywog 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 scientific background who will be a steady force in our lab in Södertälje, helping us accelerate the product development.

You will work closely with the Head of R&D and help ensure that we have an efficient setup. The assignments will include handling samples, executing and evaluating experiments as well as continuously register results, perform sensory and qualitative analysis, carry out quality control and regular equipment maintenance. You might conduct and review literature research in collaboration with the Head of R&D, and the role could expand with time.

The assignments will vary and evolve with the stage of our product development. The selection process will be continuous, the employment is probationary, commencing as soon as possible and with a monthly pay.

Your experience

You have either a Master or Bachelor degree in Science e.g. Biotechnology, Chemical Engineering, Food Technology, Life Science or equivalent. You have spent many days in a lab and feel right at home. We would be thrilled if you have deeper understanding regarding surface and colloidal chemistry and it's a big plus if you have experience in the food industry.

You should be fluent in English and comfortable working with computer software (LIMS, MS Windows, Word, Excel)

A bit more about you...

In your work you are patient, pay close attention to details, quality-conscious and with the capacity for critical thinking. 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 or be put off by repeated assignments. You don't have to be fearless, but you should be brave and with 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