Rift Protein BV
Novel Food Proteins for Net Zero

Senior Scientist, Novel Food Protein R&D

Rift Protein is an early-stage business developing high quality novel plant-based food proteins used to create finished products with close to net zero carbon footprint. We're currently focused on mung bean protein isolates and carbohydrates, with fully-traceable mung beans sourced from smallholder farmers in East Africa. So far, we have produced protein isolates at lab and small pilot scale. We continue to optimise the process and scale up. Planned new product R&D includes isolation of rubisco from plant waste and production of dairy and other proteins through precision fermentation and/or plant-based methods.

We are seeking a Senior Scientist to lead the research, based at BioPartner 3 in the Leiden Bioscience Park. The role will involve working with the founder to develop/refine isolation protocols, reflecting the need for scale-up. It will also include functionality testing and R&D of food products based on protein isolates and carbohydrates. Current protocols are based on a wet extraction process. The role is initially part-time (50%), although a full-time role can be considered. Salary is competitive for the right candidate.

The successful candidate will be an enthusiastic problem solver with experience in diverse protein and preferably food science techniques and good communication skills. They will be enthused by the potential for creating food products which mitigate climate change, produced with minimal GHG emissions.

Responsibilities

- Refine and optimise current mung bean protein isolate production protocols, resulting in high quality protein samples for onward development into food products and distribution to potential customers.
- Research new potential feedstocks and potential strategies and methods for functional protein extraction and undertake biochemical and biophysical protein characterisation.
- Undertake analytical methods such as Bradford and Kjeldahl protein concentration measurement, gelling, emulsification and foaming property measurement and SDS Page electrophoresis.
- Maintain laboratory notebook, Self-motivated, committed and creative.
- Good written and verbal communication skills in Dutch and/or English.
- database and documentation.
- Contribute to Rift Protein's product portfolio strategy development, including the use of precision fermentation and novel food protein design.

Skills and experience

- Masters or PhD in biochemistry, biotechnology or plant physiology.
- Strong scientific background and hands-on experience of protein purification and characterisation using a variety of techniques, including SDS Gel electrophoresis, HPLC, and mass spectroscopy.
- Familiarity with state-of-the-art techniques, platforms and methodologies as applied to protein isolation, production and characterisation.
- Knowledge and experience of plant biology, food technology, genetic engineering and/or precision fermentation is desirable.
- An interest in protein bioinformatics, protein structure modelling and prediction and computing (python, R) is a plus.
- Self-motivated, ability to work with minimal supervision, committed and creative.
- Good written and verbal communication skills in Dutch and/or English.

The candidate should have the right to work in the Netherlands.

If you're interested, please email a cv (including any publications) and covering letter to:
Dr Michiel Timmerman, Biopartner 3, Galileiweg 8, 2333 BD, Leiden
mtimmerman@riftprotein.com.