

Food Science Internship

Luya Foods AG, Berne / Zollikofen, Switzerland

What is Luya all about?

Luya Foods was founded in 2021 by four food technologists, chefs and epicureans with the vision to expand our culinary horizon in meat alternatives. We go beyond today's meat imitations and create a new category of alternatives to meat that are tasty, juicy and natural. We are convinced that we need to change the way we feed our planet and we aim to use our resources to do something about it. We strive to create the most delicious alternatives to meat, use our planet's resources wisely and become a staple food in our new culinary tradition.

We want to bring new product ideas to life

After two years of research and product development, we have successfully launched Luya in the Swiss gastro market in July 2021. Luya is created using traditional fermentation and innovative processing to transform okara, a by-product from soy milk and tofu production, into delicious slices, chunks and patties. Now we are preparing the launch of new products for the retail and gastro market.

Here is what you'll get to do

- You work with our Product Development team and are responsible for further defining protocols to assess textural properties of Luya products and assist in the development of sensory assessment profiles
- You carry out tests and laboratory analysis for product optimization and involve the team as well as consumers for sensory tests
- You will perform fermentation trials to assess the impact of structuring and substrate composition on final product properties
- Depending on the length of the internship and your areas of interest, you will also be taking on tasks related to further research in substrate composition, structuring or fermentation

To be successful and enjoy this we think that you

- have a degree in food technology, biotechnology or a related discipline from a university or university of applied sciences, ideally you are even a trained chef
- are independent, well organized and enjoy managing your own work
- feel comfortable working in a team and communicate clearly and openly
- are eager to creatively apply your skills to challenges, expand your knowledge and fill in any gaps
- are excited to make change in the food system happen today
- are fluent in English and ideally German
- want to work with us for 6 to 12 months

Why Luya

- Join an award-winning startup with a unique product and daring vision
- Become part of a mission driven company that strives to change our food system and make our planet healthier
- Unparalleled opportunity to take on responsibility, drive your work independently and expand your skills in cutting edge research
- Work alongside an experienced leadership team that coaches you and helps you grow
- Receive a competitive internship salary

We believe that diversity is critical to our success

We want to create a workplace where anyone can thrive as the challenges we are trying to solve, are difficult to overcome and we need the best team possible to crack them. We believe that having an open and inclusive culture and a team with a wide diversity of backgrounds, experiences and perspectives is key to create the most delicious alternatives to meat.

We encourage you not to include any pictures or personal information (e.g. birthdate) in your application. All we look at is your motivation and professional experience.

If it sounds like we are a potentially good fit for you, please submit a short motivation letter and your CV via luyafoods.join.com. We are looking forward to hearing from you.