

Student Internship in Food Technology

Revo Foods is a pioneering start-up dedicated to revolutionizing the food industry's sustainability through cutting-edge 3D-printing technology. We are committed to creating innovative, delicious, and sustainable vegan food alternatives that reduce the environmental impact of traditional food production.

Our team of experts is passionate about pushing the boundaries of food technology, and we are looking for a highly motivated **Food Technology Intern** to join us on this exciting journey.

What we are looking for

We are looking for a **Food Technology Intern** to join our team for a period of **6 months**. As a **Food Technology Intern** at Revo Foods, you will have the unique opportunity to work on groundbreaking and innovative projects in the development of vegan food alternatives.

We offer interested interns and students a **(master thesis) project** on product development or basic research. Possible topics include:

- Testing of different ingredient and product formulations for plant-based fish and meat and other novel products
- Testing different protein sources for their gelation characteristics and texturizing properties
- Use 3D Food Printing to test different formulations
- Optimize sensory properties (color, flavor, smell) of our products
- Optimize texture and mouthfeel (e.g. by using our texture analyzer)
- Optimize nutritional composition
- Work on novel product categories

Responsibilities:

- Perform food-tech related tasks, including the development of different recipes
- Optimize food formulation and test new ingredients
- Food Analysis Methods (Texture Analyzer, Rheometer, Color Measurement, Density Measurement...)
- Operate a 3D food printer together with our technicians to test the formulations in an extrusion-based process

Requirements:

- Currently pursuing a degree in Food Technology, Product Development, or a related field
- Academic record with coursework in food ingredient functionality, and relevant laboratory skills is a plus
- This internship is a great fit for you if you have knowledge in one or more of the following areas: Extrusion Technology (Dry-, or High Moisture), 3D Food Printing, Meat alternatives, Plant-based product formulation, Texture Analysis, Food Process Engineering, Food ingredient functionality, and plant protein texturization
- Good English knowledge (German knowledge is beneficial but not mandatory)
- Familiarity with industrial-grade and gastro machines and equipment is a plus

- Knowledge of food safety and quality standards is a plus
- Strong communication and teamwork abilities
- Self-motivated with a passion for innovation in sustainable food production

What we offer

- A great team with dedicated colleagues
- The chance to actively contribute to a better and more sustainable future
- Fun after-work team events
- This internship is currently unpaid, but offers you the opportunity to gain in-depth insights into a fast-growing start-up, work closely with our leadership team and take on responsibility for real challenges in a pioneering industry

You might be a great fit even if you don't meet every single point.

If this role excites you, we'd love to hear from you!

Our internships are unpaid.

Applicants from EU countries outside Austria may be eligible to apply for Erasmus+ Internship funding through their home institution, which can provide financial support during the internship.

Please send your CV to people@revo-foods.com.

All qualified applicants will be considered regardless of origin, gender, age, sexual orientation, or any other characteristics.