

Re.: NutriLeads is looking for interim food processing engineer for appr. 6 months

NutriLeads

NutriLeads is a dynamic clinical-stage Health Ingredients company that develops crop-derived food ingredients with clinically proven health benefits for specific patient and consumer groups. Our proprietary ingredients support human physiology, beneficially modulate the gut microbiome, and are naturally sustainable.

The Company's most advanced ingredient, NL-01, supports immune function and increases resistance to respiratory infections. Whilst project NL-02 provides protection against intestinal infections. Project NL-03 improves metabolic health by supporting the gut microbiome. NutriLeads is constantly looking for new leads to add to its portfolio.

All of NutriLeads' proprietary ingredients undergo clinical trials to demonstrate their efficacy in improving human health and are taken through regulatory approval for market access before being licensed out to partner companies who will incorporate the ingredients in their finished (food) products.

We have successfully scaled production from lab to pilot plant scale and are currently optimizing at (near) commercial scale with TOLL manufacturer. **In this context we are looking for an experienced food processing engineer who can help us during a 6 months interim assignment for approximately 3 days per week to ensure a scalable supply chain and a robust process for manufacturing and QA/QC for our lead ingredient NL-01.**

NutriLeads has currently a team of 7 based in Wageningen consisting of the 3 co-founders and 4 employees (4 PhD, 2 MSc, 1 MBA)

For more information see: www.nutrileads.com

Responsibilities and tasks (working closely with the food technology manager):

- You ensure a robust process in the area of extraction of fibres from common crops (early commercial scale).
- You manage troubleshooting and production test runs and create standard operating procedures (SOPs) for the production.
- You ensure continuous optimization of the production process in the area of extraction of fibres from common crops.
- You define the final product specifications and related analytical methods and set up the QA/QC system.
- You set up a sustainable raw material supply chain.
- You act as the lead function between NutriLeads and the toll manufacturer and other related parties making sure we leverage all capabilities and maintain/increase the momentum to build a robust manufacturing and QA/QC process.
- You work and interact across departments within NutriLeads team (CEO, CBO, Food technology manager).

Skills and capabilities:

- You are action oriented, have a can-do mentality and can work effectively in a small cross-functional team and with many external collaborators.
- You have a degree in engineering, for example in the fields of process engineering, food processing, biotechnology or chemical engineering.
- You have at least 10 years experience in food processing optimisation.
- You have profound knowledge in extraction from common crops or comparable bioprocess engineering processes (upstream / downstream).
- You have broad technical knowledge and are able to enter into the details as well as maintain the overview on the project, switching easily from upscaling and overall supervision of the process to hands on troubleshooting.
- You have been involved in the production of food or food additives/ingredients.
- You have experience in developing and implementing QA/QC systems and are up to date on the pertinent regulatory requirements.
- You have experience in building sustainable supply chains (incl raw material sourcing).
- You are experienced in project management and proficient in English.
- NutriLeads is based in Wageningen, The Netherlands and the toll manufacturer is located in Ireland which will require travelling.

If you are interested in this position, please forward a letter indicating specifically your experience related to the above “responsibilities and tasks” as well as your CV to: Erik Dam (erik.dam@nutrileads.com).