

Internship Title	Innovation project – Food fermentation
Departement	BU Sourdough & grains Dpt. /
Mentor	Jolly Alexandre – R&D Sourdough fermentation Engineer
Background Mentor	Bio-engineer - Master in chemistry and bioindustries: Biomolecules and Genetics

1. Mission and key tasks

You will collaborate together with the BU Sourdough & grains Dpt. during an exciting development project in the world of baked goods.

Your mission & key tasks:

- *improve organoleptic & functional qualities of a specific sourdough thanks to innovative ingredients and optimization of process conditions*
- *characterize the sourdough in terms of performance and organoleptic improvement: rising power, acidification, baking test & sensorial analysis*
- *Report and present on regular intervals during team meetings & information sessions.*

2. Profile

You are finishing or holding a master degree in Food Science, Food Technology, Bioengineering or related studies; with knowledge of or interest in microbiology

You are eager to learn more about R&D,

You are dynamic, hands-on and proactive;

You have good communication, presentation, planning and organization skills;

You're sincerely interested in the bakery, patisserie or chocolate world;

You are fluent in French and/or English;

Having a first experience in a food industry is a plus;

You are looking for 6 months duration (or even more) internship in Belgium.

3. Practical infos

(minimum) Duration of the internship : 6 Months (or more)

Internship is located in the industrial estate of Seilles (Andenne), Belgium

Owning a car is a plus.

Andenne train station is 10 min from Puratos by bike.

Postulate on Success factor: [Internship R&D- Puratos](#)