


Internship Title	Innovation project – food fermentation
Departement	BU Sourdough & grains Dpt. / 
Mentor	Soyeurt Delphine – R&D Manager
Background Mentor	Bio-engineer - Master in Biochemical engineering and food industry

### 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 running a bachelor or a master study in Food Science, Food Technology, Bioengineering or related studies; with a notice 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 & or English;*

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

*You are looking for 4-6 months duration (or even more) internship in Belgium.*

### 3. Practical infos

***Start date not before July 2023***

***Duration of the internship : 4-6 Months (or more)***

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

**Owning a car is a plus.**

**Train station of Andenne is 10 min from Puratos by bike**