Internship offer

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| Internship Title | Understanding the sourdough fermentation |
| Department | Research & Development - BU Sourdoughs and Grains |
| Mentor | Manon Henrard [mhenrard@puratos.com](mailto:mhenrard@puratos.com) |

# Mission and key tasks

*To contribute to the development of knowledge on sourdoughs fermentation thanks to the sourdoughs kept in the sourdough library*

*Bibliography review*

*Define and apply experimental designs*

*Sourdoughs fermentation at lab scale*

*Physico-chemicals analysis (HPLC, TTA, …) Microbio (counting, identification, …), Sensory (panel, …)*

*Baking test*

# Profile

*Master in agronomic, agrifood, biotechnology, food science, …*

*Skills in microbiology analysis*

# Practical info’s

Period of the internship : *January – December 2022*

Duration of the internship *: 4 - 6 months*