


Internship Title	Innovation project – food fermentation
Departement	BU Sourdough & grains Dpt. / 
Mentor	Soyeurt Delphine
Person who will screen the incoming applications on SuccessFactors*	Soyeurt Delphine

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:

- *study on the functionalities of sourdough to create innovative food products together with our Lab Team.*
- *Report and present on regular intervals during team meetings & information sessions.*

2. Profile

You are running a bachelor or 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 a 3 to 6 months duration (or even more) internship in Belgium.

3. Practical infos

(minimum) Duration of the internship : 3 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

Please send this internship request to dsoyeurt@puratos.com