

Specialist, Alternative Protein (Full-Time)

TLA is looking for a suitable candidate for one of our spin-off companies, MycoAlchemy, a Singapore-based food-tech startup producing sustainable alternative protein ingredients through fungal fermentation. We are seeking a motivated individual with a background in microbiology and/or food science.

Responsibilities

- Alternative protein production:
 - Conduct fermentation to derive desired mycoprotein ingredients
 - Optimise and innovate on the fermentation process to improve productivity and quality
 - Assist in product development using MycoAlchemy's mycoprotein ingredient
 - Conduct microbiological & nutritional analysis
- Assist in business development of MycoAlchemy's products
- Other ad-hoc duties as assigned by the supervisor.

Required skills:

- Deep understanding of biological engineering
- A logical and investigative mind
- A team player and self-starter with a positive attitude, good communication skills and can-do spirit
- Accountable for assigned projects, timelines and deadlines, able to multi-task and work independently

Qualifications

- Min. bachelor's degree in food science & technology or related field (master's degree or PhD holder preferred), OR
- Min 4 years of work experience in area of novel foods & alternative protein (fermentation experience preferred), OR
- Fresh master's degree or PhD holder in food science & technology or related field, with experience in area of novel foods preferred.

Please send cover letter and resume along with names and contacts for 3 referees to hr@tla.com.sg. Only shortlisted candidates will be contacted.