

Internship Opportunity – Food Structure and the microbiome



Sponsor :

New Food Innovation Ltd -
A pioneering food consultancy company dedicated to fostering talent in the realm of food innovation and technology. NFI have been working at the interface between the Research and innovation communities and the food industry helping the over-coming of technology challenges, providing support for building innovation strategies and the development of science-based assets and know-how. We have a track record in IP creation and the translation and commercialisation of new technology, including PulseON®

How to Apply Direct Contact

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Profile of the Desired

Candidate in scientific training with an equivalent of BAC+5 (GBA_STIA) master's level program in Agri-food Science, Chemistry, Physical-chemistry, product design or similar fields with good skills in laboratory work and scientific approach. Including interest in DOE, along with a mastery level of English in writing and speaking is also necessary for internal presentations and reports. The student must be dynamic, autonomous, organised, curious, and have a good ability to collaborate in a team.

Duration

The internship contract will last for 6 months with the possibility of further training / employment afterwards, details supplied during the placement period.

Location

Quadram Institute Biosciences
Research Park
Rosalind Franklin road
Norwich NR4 7UQ

“Unique Opportunity to work at a leading UK research Institute

Poor diet-quality is a global issue that is fuelling obesity, micronutrient deficiencies and general ill-health. Pre-processed foods now form a major part of consumer diets, and are therefore an important route to improving diet quality. This project will involve exploring how specific food processing conditions influence the digestion and nutritional value of oilseed legumes and nuts. The project is highly inter-disciplinary, combining food science, nutrition, biochemistry and plant science disciplines, and the candidate will work as part of a diverse and innovative team, gaining insight into different research approaches. The project is a collaboration between food industry experts at New Food Innovation (NFI) <https://www.new-foodinnovation.co.uk/>, academic researchers at Quadram Institute Bioscience (QIB) <https://quadram.ac.uk/our-science/>, and a new start-up PulseON Foods Ltd. <https://www.pulseonfoods.com/> From interactions with NFI, the candidate will learn about the food innovation process and gain exposure to R&D in industry. This is complemented by the more fundamental scientific research at QIB, which is a leading research-organisation dedicated to food, gut, microbiome and health. QIB has extensive laboratory facilities, where the appointed candidate will work within the Edwards Group (<https://quadram.ac.uk/cat-edwards/>) alongside postdoctoral scientists and PhD students while gaining experience with biochemical assays and imaging techniques. This industry-academic collaboration has led to the development of PulseON® - a unique type of legume flour that retains plant cell intactness through processing, and which has been shown to have beneficial effects on blood glucose and satiety-hormones (*Am J Clin Nutr* [10.1016/j.ajcnut.2022.12.008](https://doi.org/10.1016/j.ajcnut.2022.12.008)). Through engagement with PulseON Foods Ltd, the appointed candidate will also gain insight into entrepreneurship, experiencing the translation of fundamental science right through to commercialisation.

Overall, this is an excellent opportunity to gain exposure to different research environments while working alongside passionate individuals with the ultimate goal of creating healthy, sustainable and delicious foods.“

The Sponsorship of the internship Includes :-

- ❖ Provision of fully funded accommodation
- ❖ Local travel pass
- ❖ Award system on completion of successful project
- ❖ industrial visits
- ❖ Additional Business training

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