



Vacancy – Senior Innovation Expert

(fulltime/parttime, World Food Center Ede, the Netherlands)

About Northern Wonder:

Due to a rapidly increasing global demand for coffee, more and more coffee plantations are being created. As the coffee plant can only grow in tropical areas, these new plantations are often created at the expense of biodiversity-rich rainforests. At Northern Wonder we want to stop deforestation caused by expanding coffee plantations. While one should still be able to enjoy a cup of good coffee.

We will make an indistinguishable coffee imitation, using non-tropical ingredients. Getting there takes time and requires virtuous R&D, but it should be possible. As we move along towards our final goal of our indistinguishable coffee imitation, we already launch our bests coffee-like products.

From our lab at the World Food Center, we work in close collaboration with Wageningen University & Research and our leading food technology partners to find answers to our big question: which molecules are promising building blocks to mimic that signature coffee flavor?

About the position:

As Senior Innovation Expert you work in close relation with our R&D director Onno Franse and our CEO David Klingen. You contribute to the key developments of our R&D through your specific knowledge and relevant network. You have in dept knowledge that contributes to our ongoing search for most promising ingredients and processing techniques. You work on practical R&D in our own lab and combine this with a smart use of you own extensive network of relevant external R&D capacity.

You have a background in food technology, food chemistry and or product development. You have in dept knowledge and extensive experience in the field of Maillard reactions, coffee flavour/aroma/taste, processing, particle size and extraction, sensory, etc.

You are enthusiast to join our startup vibes in this early stage and believe you can contribute to our global impact of combatting deforestation through innovation.

Details:

Full time / part time: Let's discuss what suits you, we are flexible;

Salary: Depending on background and experience;

Location: The Northern Wonder lab at the World Food Center in Ede, the Netherlands;

Info: Contact Onno



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