

# LOOKING FOR AN INTENSHIP?



**Apply now!**

## Food & Biochemistry Intern

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As Food & Biochemistry Intern you will be responsible for supporting the effort to develop processes to efficiently extract our indulgent cream. You will work with microbiologists, fermentation scientist, and food technologists to ensure we extract a delicious ingredient in a price competitive way.

## About Cultivated Biosciences

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We are Cultivated Biosciences, a young and dynamic startup based in Zurich, Switzerland with a mission to revolutionize the plant-based dairy industry. We develop creamy fat ingredients from non-GMO yeast to empower plant-based dairy and give it the creaminess and mouthfeel consumers crave. With a fantastic team, investors, and advisors, we're eager to make better ingredients than any factory farm could.

## What we offer

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- Paid internship
- Flexible working hours
- Workplace next to the lake
- Regular team events (including retreats in the Swiss alps!)
- An inclusive and diverse team, that also enjoys spending time together

## What to expect

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- Start: around September 2023
- An international team of 15 people
- Wide range of tasks and responsibilities
- A project like no other, working on the future of food

### Interested? Reach out!

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[www.cultivated.bio](http://www.cultivated.bio)  
<https://www.linkedin.com/company/cultivatedbio/>

**cultivated**  
BIOSCIENCES