



Be Fermify's next **Business Development Intern**

Who we are

We are on the cusp of the next revolution in food production. Today most of the nutrients such as proteins, lipids, carbohydrates, vitamins and minerals, come from animal-based food sources. Animal farming is responsible for 17% of global CO₂ emissions. Tomorrow these nutrients will come from fermented microorganisms, using new production technologies with a greatly reduced carbon footprint. That means less CO₂, cleaner water, more farmable land and fewer livestock animals.

Fermify contributes to this revolution by developing a fully automated microorganism-based proteins production platform. We developed precision fermentation technology which allows us to program the microorganisms to create almost any complex organic molecule - including proteins like casein to replace conventional animal-based nutrients. We are helping the 300 billion EUR dairy industry become more environmentally friendly and efficient, while maintaining the end-product properties and quality.

Too many words? Let's try again. We sell technology to produce proteins from microorganisms so that our customers (cheese producers) can make your favorite cheese more sustainably. It's that simple!

Sound exciting? Then join us. Let's make a positive impact together.

What will you do?

- Keep track of consumables list and orders, equipment maintenance and lab cleaning
- Perform buffer preparation for experiments and various process steps
- Create and perform new lab protocols, modify existing ones for process and workflow optimization
- Execution of experiments for protein purification e.g. precipitation, filtration, adsorption
- Execution of experiments for protein analytics e.g. fluorescence, absorption, HPLC
- Data documentation, analysis and communication of results to a highly interdisciplinary team

Who you are?

- **Permitted to work in Austria**
- You already worked or are interested in working in the downstream field (ideally in a research group with a focus on downstream processing)
- Collaboration and communication skills in a diverse interdisciplinary team and basic interpretation of results
- Attention to detail and accurate working style
- Can do attitude and positive mindset
- Proficiency in pipetting techniques for both 96 and 384 well plate formats, basic chromatography knowledge for analytical and experimental purposes
- Experience in analytics: HPLC samples preparation and analysis, plate-based assays (e.g. Picogreen assay, ELISA assay or others)

What we offer?

- Flat structure, innovative environment, kind, and supportive work culture
- Team of 25 highly motivated employees
- Our office is next to our laboratory, so you can see our technology at work whenever you want
- Snacks are always available in the kitchen, that's where we discuss serious and less serious topics

If the above description is how you perceive yourself - don't be a stranger! Send us your CV to hello@fermify.org and you've answered the following questions:

- Do you think our cheese is vegan?
- How do you imagine working in a Startup is?
- Is there a project (professional or private) you are especially proud of?