

# Lead Research Engineer (f/m/d)



**We are Nexnoa Extrusion Labs, we empower and inspire the sustainable food future by creating the enabling technologies!**

We are a team of experts in food science and extrusion technology, the main technology behind the ongoing food revolution for a more sustainable food supply chain, such as plant-based meat and sea-food, or zero food waste. Here, we bridge the gap between inspiring groundbreaking research and disruptive innovation by providing and working on a platform for highly dynamic, efficient and collaborative research and development. After years of R&D and business experience in this field, we know that this is the way to accelerate and drive the food industry's transformation towards a more sustainable, healthier and tastier way of life.

***Do you want to support, inspire, but most of all enable the change? Join Us!***

## **Your mission:**

- You work as part of a team of experts in process engineering, food technology and science.
- You manage the interface between product, process, and technology development.
- You gather the relevant information, data or samples, then conceptualize a roadmap/set-up/approach and perform tests to create optimal and innovative solutions.
- You contribute directly to the entire R&D and innovation projects as well as to the upscaling of new products in the company and at partner-sites.
- You actively expand the core knowledge and fundamental research necessary to deliver leading innovations in extrusion technology.
- You shape the strategy for our future research, development and innovation projects together with the entire team.

## **You:**

- have a PhD or Master's degree in Process Engineering, Food Technology, Food Science, Mechanical Engineering, Industrial Engineering, or similar.
- have convincing work experience and a strong track record necessary to achieve your missions listed above.
- have proven leadership and teamworking skills.
- have worked on projects related to product development, process design, technology development and scale-up.
- are enthusiastic about working on sustainable food design, e.g., plant-based meat, upcycled food, and extrusion technology in general.
- are a creative and visionary person with a problem-solving attitude and a hands-on mentality.
- are fluent in English and German.
- have a valid work permit for Germany and the willingness to work internationally partially.

**Start: ASAP/flexible, Location: Karlsruhe/DE, Salary: Competitive.**

Does this sound like somewhere you can make a lasting, positive impact?

Apply now with your CV and a couple of sentences on why you are excited about this mission to our managing and research director Dr.-Ing. Azad Emin, [azad.emin@nexnoa.com](mailto:azad.emin@nexnoa.com).

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