



FFoQSI is the Austrian Competence Centre for research and innovation in the agri-food sector and bundles a wide international partner consortium. For our research in cooperation with the Institute of Food Technology, BOKU, Vienna, we are searching a

PhD student (f/m) in the area of food protein texturization

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Your responsibilities

- > Conducting a PhD with focus on the investigation of process-structure-function interactions related to food protein texturization
- > Fundamental chemical, nutritional and physical characterization of raw material, intermediate and end products
- > Development and optimization of processing methods

Your most important abilities and qualifications are

- > Food science and technology or other relevant university degree
- > Experience in food material science, chemical and physical food analysis
- > Experience in food processing technologies related to protein recovery and structure modification

We are offering

- > close collaboration with partner companies
- > exchange between the project groups
- > numerous education and training opportunities
- > part time (30 hours/week)
- > duration of contract: 3 years
- > gross monthly salary 2.228,63 EUR (14 x p. year)

planned start of work: at the earliest possible date

We especially encourage women to apply for this position. Please send the usual application documents latest until 8 September 2021 to Univ.Prof. Dr.Ing. Henry Jäger, henry.jaeger@boku.ac.at.

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