

# PRINCIPAL SCIENTIST / TECHNOLOGIST / RESEARCH ENGINEER

The TATUA logo is displayed in white capital letters within a white rectangular box. This box is centered within a larger, dark purple rectangular area that has a decorative, slightly irregular bottom edge.

Tatua's Strategic Projects department addresses critical issues influencing Tatua's future, from renewable energy to innovative processing techniques. Our aim is to ensure Tatua is well positioned to seize future opportunities, and manage risks, for the benefit of our shareholding farmer base.

One of our ongoing programs explores alternative protein manufacturing processes and assesses how Tatua might commercially utilise these technologies in the future.

We are seeking a skilled Scientist / Technologist / Research Engineer with a strong passion for commercialising novel food ingredients, and experience in fermentation processes.

As a self-driven practical researcher, you will be required to familiarise yourself with Tatua's existing capabilities and integrate this knowledge into research and development programs sponsored by Tatua in collaboration with third-party partners. You will then work directly with these partners on the actions required to develop effective manufacturing technologies that Tatua can commercialise.

## Key Requirements:

- Postgraduate qualification in a relevant field or equivalent experience
- Hands-on experience at scaling up food or biologics operations
- Keen interest in alternative protein production in a NZ based setting
- Ability to assess existing manufacturing operational capabilities to inform R&D work plans, and to develop products and processes compatible with existing factory operations
- Proficiency in performing techno-economic analyses of proposed products and processes to evaluate their commercial viability, and to guide process development workplans that lead to factory scale implementation
- Experience in microbiological/fermentation production techniques and associated separation and concentration technologies
- Expertise in practical pilot plant operation
- Excellent knowledge of protein chemistry
- Proven track record in managing product development projects with cross-functional food industry teams (production, marketing, regulatory)
- Willingness to travel domestically to collaborate with partners on a regular basis.

**Applications close: 28<sup>th</sup> April 2025**

For further details and a position description please contact Ellen Burmester. To apply for the position please forward your letter of application and CV via email to: Ellen Burmester – People & Capability Systems Co-ordinator.