



Postdoctoral Research Scope Description

University	Reykjavik University
School/Unit	School of Engineering In collaboration with MATIS (https://english.matis.is/)
Post Title & Subject Area	Post-doctoral Research Fellow Protein extraction and purification
Project	NextGen Algal Proteins
Post Duration	1 year with an option for additional year
Reports to	Prof. Isaac Berzin

Position Summary

This is an advanced academic research role, building on your prior knowledge and experience, where you will conduct a specified program of research supported by Algaenovation Iceland enf., under the supervision and direction of a Principal Investigator. **The primary purpose of the role is to develop and scale-up advanced processes for protein extraction from algal biomass as a novel protein source.**

Salary: 5,520,000 ISK/Year
Relocation expenses will not apply

Principal Duties and Responsibilities

In this role, you will have the opportunity to apply knowledge and creativity to develop and explore protein extraction technologies, as well as evaluate product's functional, chemical and nutrition qualities. You will have many opportunities to contribute in a meaningful way, grow your knowledge base, and bring to market a new protein source/

DRIVE & MOTIVATION

- Are you passionate about R&D and want to join a project that would allow you to apply your knowledge and skills in a meaningful way? Do you want to expand your knowledge by learning about sustainable, algal-based protein?

CHARACTER & ABILITIES

- Are you a scientist who enjoys being on the cutting edge of food science and technology?
- Do you have a curious mind and a willingness to roll up your sleeves to understand how things really work?
- Are you meticulous, analytical, detailed, and resourceful?
- Are you able to design and execute experiments and provide well-researched recommendations?
- Are you able to conduct technical literature searches; review, evaluate and summarize findings?
- Are you a strong communicator who works well with different personalities?
- Are you an autodidact and self-discipline that manage your own time?

If the above describes you, your place is with us!

KNOWLEDGE & SKILLS

- Basic knowledge of the structure and chemistry of proteins in general, food and standard food production processes
- Working knowledge of R&D processes
- Ability to operate laboratory scale equipment and have hands-on technical skills to maintain and troubleshoot lab equipment such as centrifuges, columns, filters, agitators, pH meters, and others.
- Solid computer skills including MS Office.

EXPERIENCE

- PhD in life sciences and/or Food Science, Food Biotechnology, Process Engineering or related discipline
- Experience with Microsoft Office.

NICE-TO-HAVE

- R&D experience in a food production facility considered an asset
- Hands-on food processing experience is a bonus
- Experience in extraction, purification and evaluation of proteins. - advantage if they are plant-based.

THINGS YOU WILL DO...

- Develop and explore new and existing protein extraction processes to meet objectives (with expert supervision)
- Identify opportunities for product and process improvement
- Conduct experiments and coordinate lab-scale production testing
- Troubleshoot technical and production challenges
- Maintain comprehensive records of testing protocols, results, and recommendations
- Recommend, set up, calibrate and operate basic and specialized laboratory equipment

Supplementary information

Relevant publications:

<https://www.liebertpub.com/doi/abs/10.1089/ind.2019.29162.atz>

<https://www.liebertpub.com/doi/10.1089/ind.2017.29102.wmo>

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