



Chief Science Officer (CSO)

We are seeking a highly talented and enthusiastic CSO with a keen interest in fermentation science, alternative protein, and/or mycology to help lead R&D for an early-stage venture working on fungi-based alternative protein. The CSO will be leading researchers to identify best-performing fungal strains, optimise fermentation processes, and develop mycelium-based products.

Job Description:

- Lead all R&D to meet key research and product development objectives
- Develop fermentation and bioprocess scale-up pipeline for mycoprotein production
- Develop and evaluate mycelium-based products, such as by taste and texture
- Manage and execute on company's long-term research and technical product strategy

Ideal Qualifications:

- Masters or PhD in Biotechnology, Microbiology, and/or Fermentation Science
- Prior experience working with mycoclature and fungi is preferred
- Experience with and ability to perform solid and liquid state fermentation is required
- Knowledge of and expertise in chemical modification of biomolecules such as proteins and lipids is preferred

Ideal Skills and Attributes:

- Strong scientific/technical abilities in fermentation science, bioprocessing, and/or mycology
- High emotional intelligence; ability to manage conflict well & lead with heart and mind
- Highly motivated and conscientious
- Enthusiastic and results-oriented
- Good organizational, communication, and interpersonal skills
- Kick ass and hustle smart (not just hard) mentality

Compensation:

The position is full-time and based in Singapore; however, alternative arrangements are possible and can be further discussed. Base compensation and equity will be discussed and negotiated based on the candidate's intended commitment and fit with the company.

Application:

Please send your resume and why you'd be interested in this position to hello@umameat.co.

About UMAMEAT:

UMAMEAT is an early-stage venture developing clean, tasty, and nutritious fungi-based alternative protein products that unleash the power of mycelium and deliver whole-cut meat products that satisfy the modern consumer's needs in Asia.