

## Fermentation Scientist

- Set up fermentation technology lab in Singapore
- Develop and scale-up fermentation processes
- Ensure process cost modelling, piloting, and technical transfer activities are performed accurately and effectively.
- Design and optimize fermentation processes with specialized knowledge of fermentation principles, fermentation development, and scale-up.
- Manage CIP/SIP of operations, process control, DCS, and IT/data handling.
- Apply knowledge of microbial metabolism and physiology, strain handling, and genetic engineering to improve fermentation processes.
- Scale-up and scale-down fermentation processes successfully

### The Requirements

- MS degree in Fermentation, Bioengineering/Biotechnology, and Food Science and Technology or related field with one or more years bio-industrial experience. BS degrees with 4 or more years relevant experience will be considered.
- Working knowledge of fermentation processes, including but not limited to protein/enzyme, and food/feed additives, amino acid, organic acid, as well as process cost modeling, piloting and technical transfer is required
- Familiar with Utilizing chemical engineering concepts such as process design, mass balance, and transfer phenomena.
- Possess strong computer data analysis and database management skills.
- Experienced in fermentation manufacturing to a scaled up volume.
- Full proficiency in spoken and written English

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