

We create delicious.

About Us

We are a deep tech company leading in specialty fats and precision fermentation.

Harnessing the power of nature's most potent fat molecules with cutting-edge science. We are creating delicious animalic fats for a more sustainable food future.

As the global population grows, animal agriculture will not be efficient enough to meet demand. Both plant-based and traditional food companies face bottlenecks around authenticity and ingredient supply. That's where Nourish Ingredients come in.

We have created some of the world's first animal-free fats derived from nature and scaled through precision fermentation. These potent lipids deliver an authentic animalic taste to alternative proteins and dairy and have the potential to reshape current ingredients in traditional and emerging food categories.

Backed by Horizons Ventures and Main Sequence Ventures, we are a key player in creating a climate-resilient future.

We're on the hunt for a Pilot Plant Process Technician to join our team and help drive the successful scale-up of our products at the newly established pilot plant. This role is pivotal in supporting daily production requirements, ensuring our products are market-ready, contributing directly to our big, audacious goals of a more sustainable, delicious and diverse food system.

Your Role

- Operate pilot plant process equipment including high shear mixers, reactors, blending units and spray dryers and conduct cleaning-in-place (CIP) procedures according to production schedule.
- Collect process samples and perform lab analyses to ensure quality and consistency
- Adhere to established procedures, policies and health/safety guidelines
- Maintain housekeeping and hygiene standards for work area and equipment
- Generate production and CIP batch records with accurate and reliable data
- Co-ordinate with facility store personnel for incoming Raw Materials and Finished product storage and update inventory records.
- Perform raw material dispensing in accordance with the batch Ingredients listing for each product run.
- Co-ordinate with external vendors/partners for maintenance and services.
- Develop and maintain SOP's/Work Instructions for new processes.
- Address equipment and troubleshoot process equipment issues and investigate any process challenges that arise.
- Carry out routine inspection of work area and equipment, performing basic maintenance.
- Coordinate with approved logistics providers for transfer of semi-finished and finished products to and from external Contract Manufacturing Organization (CMO) facility.



- Oversee process operations at CMO facilities, including spray drying, freeze drying and packaging
- Observe all safety standards and maintain a secure, safe, clean, and healthy work environment, promptly escalating any concerns to supervisor.

Preferred qualifications and experience:

- Diploma in Chemistry or Food Science
- Minimum 1-2 years of relevant experience in a food production, pilot scale or GMP environment.
- Familiarity with operating process equipment and executing Clean-In-Place (CIP) procedures, as well as troubleshooting and reporting.
- Strong accuracy and attention to detail.
- Excellent analytical judgment with proven skills in planning and problem-solving capabilities
- Excellent interpersonal skills and effective communication, including written and verbal.

We offer:

- The opportunity to be part of something big as we set out to change the future food system.
- A supportive and collaborative environment
- The opportunity to further shape your role as our company as you work alongside some of the world's leading science, food technology and fermentation innovators
- Access to an Employee Assistance Program (EAP) for additional personal and professional support.
- Medical and Dental Benefits
- The potential to participate in the Nourish Ingredients Employee Share Option Plan.

This role is ideal for you if:

- You are dependable and can carry out tasks efficiently with minimal supervision, taking full ownership of your responsibilities.
- You thrive in a hands-on, task-driven role and value collaboration, embracing the "better together" mindset to contribute effectively to team success.
- You are adaptable and open to diverse responsibilities within a fast-paced, dynamic start-up environment, demonstrating curiosity and a proactive approach to learning and growth.
- You are enthusiastic about making a meaningful impact in the food industry and are committed to maintaining high standards while tackling a variety of challenges.

Here's how to apply:

Send us your CV along with a brief cover letter telling us about why you're the person for the job and why you want to work for Nourish Ingredients.

Not yet convinced?



This is an exciting opportunity to be part of solving real-world problems and to add your mark to this new, delicious, and sustainable food system. Find out more about Nourish Ingredients here:

<https://nourishingredients.com>