

## Neggst



Neggst is the leading food tech company in plant-based egg alternatives. Our goal is to recreate the uniqueness of chicken eggs in appearance, taste and functionality with a full range of tasty plant based products. We launched the first product from our portfolio earlier this year, our Neggst Patty, and will soon launch the Poached- and Boiled Neggst. Other products from our portfolio will follow later this year and next year. Founded in May 2021, Neggst is a team of passionate, compassionate and cool-nerdy food scientists, technologists and other professionals on a shared mission. Neggst is backed by enthusiastic food tech investors supporting us to move towards our goals. Together we know we are making a change.

### **R&D Intern** Food Technology

City: Berlin; Starting date (earliest): At the earliest possible; Remuneration: 0

#### **Working field**

Are you a student looking to gain hands-on experience in Research & Development? Neggst is looking for a motivated and detail-oriented intern to join us in our R&D department. As an intern, you will assist in evaluating plant-based and novel ingredients for their use in our current and future food products. Your main responsibilities will include assisting with ingredient testing, documenting trial results, and helping assess ingredient functionality within different formulations. This internship offers a hands-on introduction to applied research in a fast-paced startup environment, working closely with food scientists to generate insights that inform product development. It's a great opportunity to deepen your understanding of how ingredients perform in real food systems and contribute to the creation of next-generation plant-based products.

Essential Duties and Responsibilities:

- Support ingredient testing and formulation trials
- Document experimental procedures and results
- Collaborate with the team to evaluate product prototypes
- Conduct research on ingredients and their applicability in our products.
- Conduct rheological and texture analytical measurement methods.
- Collaborate with the R&D team in organising and analysing test data

#### **Requirements**

- Currently enrolled in a university Master's program requiring a mandatory internship
- You are fluent in English, both written and spoken
- Attention to detail and eagerness to learn
- Interest in product development, food science, chemistry, or a related field

- Basic understanding of food safety concepts and quality management.
- Basic understanding of sensory science and its practical application.
- The ability to explain your findings clearly and concisely, including in written reports.
- Innovative problem-solving skills.

## **What we offer**

Why us?

- The ability to drive innovation and be a true partner to the business, working closely with the management team
- A motivating work environment with a diverse group of passionate, talented, and visionary colleagues

At Neggst, we're looking for people with passion, integrity, and a desire to make things happen. You're encouraged to apply even if your experience doesn't precisely match the job description. We're expecting your skills and passion to stand out and set you apart, especially if your career has taken some extraordinary twists and turns.

## **Application**

Send an Email with CV and Cover Letter to [recruiting@neggst.co](mailto:recruiting@neggst.co)

More information at <https://stellenticket.de/194799/TUB/>  
Offer visible until 12/07/25

