



Research Scientist – Biomass Fermentation & Processing

The Research Scientist position is a high impact role helping Smallfood advance as a leader in scientific innovation and expertise. The successful candidate will support a broad range of functions in the R&D team encompassing microbial-based fermentation, upstream and down-stream processing, production of innovative nutritional ingredients and assisting with scale-up studies for new technologies within the research laboratory and pilot plant facilities. The successful candidate will bring technical experience and competence to the Smallfood R&D team.

The Research Scientist will report to the Vice President of Research and Development, a role Smallfood is currently recruiting for, and will interface cross-functionally with internal/external collaborators to advance projects and provide timely communication on progress and discoveries.

Key Support Person – Vice President Research and Development

Location: On-site at Smallfood's Dartmouth, Nova Scotia facility

Qualifications:

- Ph.D in Biochemistry, Microbiology, Biochemical Engineering or closely related field with 5+ years of work experience preferred
- A well-qualified M.Sc. with relevant education and work experience in the field of Biomass Fermentation, Enzyme Technologies, and/or down-stream processing will also be considered
- Prior experience working with fermentation processes, down-stream processing and scale-up of technologies from the laboratory bench-top to pilot plant is considered an asset
- Experience conducting research plans and recognizing invention disclosure opportunities for advancing intellectual property considered an asset
- Strength in conducting scientific and patent literature searching and interpretation for related to work and projects
- Excellent written and verbal communication skills with strong technical writing and report keeping
- A team player who engages easily with internal teams and external collaborators
- Curious and finds challenging work and discoveries energizing in a start-up environment
- Solution-orientated and maintains flexible and adaptive approaches to advance the company's interests in a pre-commercialization environment



The primary responsibilities of this role are:

Revenue 70%

- Operate the core manufacturing process from fermentation to resulting ingredients under a GMP approach
- Support the development and execute work plans to improve processes and product quality
- Preparation of various medium components and process inputs
- Conducting aseptic culture procedures
- Cleaning and re-assembly of fermentation equipment and downstream units
- Monitoring cell cultures and harvesting biomass
- Sourcing and coordinating purchases of laboratory reagents
- Manage sample preparation for customers and external testing
- Preparing technical documents and monthly reports on projects and progress

Infrastructure 30%

- Create Standard Operating Procedures for new processes in the laboratory and pilot plant
- Support the optimization of SOPs working closely with the Quality Assurance Team, and ensure SOPs adhere to GMP requirements, where applicable
- Develop research plans for approved projects with appropriate detail related to approach, background literature search, IP search and considerations for FTO and invention
- Expense forecasting for assigned projects
- Support on-going development and implementation of resource management programs to measure and optimize energy efficiency and sustainability

Human Dynamics

- Use company values as a decision-making tool
- Embody company purpose, values and the cultural commitments
- Build healthy and prosperous relationships within team, company and with external partners/collaborators

Ecosystem

- Contribute to the implementation of approved business systems and process across the ecosystem

Smallfood offers competitive salary, health plan benefits and the opportunity to influence the course of history of a groundbreaking company.



Please forward a cover letter and resume careers@smallfood.com to apply for the position. Only candidates who are deemed eligible for interview will be contacted.

Our Ecosystem values the diversity of the people it hires and serves. Diversity in our Ecosystem means fostering a workplace in which individual differences are recognized and respected.

We welcome applications from all qualified candidates, including but not limited to Indigenous Peoples, Two-Spirit, people of colour, Black/African Nova Scotian and other African countries of origin, LGBTQ, transgender, people with disabilities, and non-binary individuals.

As an Ecosystem, we recognize and are happy to provide reasonable accommodations throughout our selection process and to employees. Please make all accommodation requests at least 48 hours before a scheduled interview or event to our Director of People and Process, Kath Perry, at 902-802-4682 or kperry@smallfood.com.