



Cultivated Seafood Made from Fish Cells  
Tastier, Healthier and More Sustainable

Bluu is Europe's leader in cultivated seafood. We envision a future where our culinary seafood traditions can be enjoyed for generations to come, without endangering the health of people and animals, while protecting our planet's fragile aquatic ecosystems. To realize this vision, we develop delicious and nutritious real seafood products directly made from cultivated fish cells - no farms, no hooks, no nets. For this we leverage combined expertise in cell biotechnology and food technology, and we are looking for talented individuals to join our mission.

At Bluu we all share the vision of a more sustainable food system. We strive to learn and grow together and have the courage to think outside the box. We are more than just colleagues - we are #teambluu! We are looking for someone who identifies with our mission, always keeps an eye on the big picture and shows us how we can lead the seafood revolution. Are you ready to dive in? Then we look forward to receiving your application!

### **Food Product Developer**

Your responsibilities include:

- Develop recipes for delicious, cultivated seafood products including a production approach at pilot and industrial scale
- Produce and improve Bluu's existing signature products at R&D scale for internal and external tasting events, analyses, and regulatory approval processes
- Research and select the best ingredients to deliver optimal taste, texture, and mouthfeel while adhering to clean label standards
- Develop and conduct analytical experiments to improve products, such as texture analysis, flavor evaluation, sensory panels, and consumer testing. This includes the establishment of a strategic approach to sensory testing leveraging different consumer groups
- Determine downstream quality measures such as stability in various environments, storage and transport specifics, and other handling requirements
- Work with renowned chefs to develop cooking and serving suggestions for our products to drive Bluu's marketing activities
- Apply appropriate food safety and quality management standards to ingredient and processing decisions
- Determine the best food processing approaches for different product categories at scale
- Document experiment data diligently to ensure an effective way of working together across the organization



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- Work closely with cell production, media development, bioprocessing, marketing, and especially regulatory affairs to deliver necessary data for regulatory processes in Singapore, the US and EU

Working at Bluu means working with a diverse and international team of scientists, engineers, managers, and entrepreneurs. What you can expect from Bluu:

- Engage with a highly motivated, kind, and international team in a fast-paced and exciting startup environment, where every opinion is valued
- Expect a highly visible position with opportunities to shape collaboration across different R&D groups, technical and business functions
- Grow your career as a valued team member and get the support and freedom you need to exceed your personal expectations
- Be part of the European leader in cultivated seafood
- Enjoy competitive compensation, including 26 days of paid vacation per year and flexible work schedules, including remote work. Vacation increases one day per year at Bluu.
- Participate in our broad corporate benefits program
- Receive a subsidy for the "Deutschlandticket"

### **What skills and experience should you bring?**

- MSc. in food technology, food science or any other relevant subject
- More than three years of relevant experience in food product development and formulation, preferably fish or meat in a commercial setting. Experience in developing plant-based proteins products is a huge plus.
- Broad and deep understanding of ingredient functionality, flavor chemistry, lipid chemistry, and protein and fat structure-function relationships in food applications
- Experience in working with food processing machinery
- Excellent organizational and project management skills (including experience with various software tools)
- Fluent in written and spoken English
- Experience with sensory test design and execution
- Good understanding of current food regulations in the EU; US and Singapore would be an asset, too
- Experience with documenting and securing intellectual property

**Submit your application (in English), and we will contact you shortly.**

Application deadline: **31.05.2023**

Starting date: **01.08.2023 (earlier is possible)**



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The position will be in the vibrant city of Hamburg. Hamburg is a green seaside city that offers a great combination of city life and beautiful surrounding nature.

**We look forward to meeting you!**

Bluu is committed to diversity, equity, and inclusion in the recruitment process. All applicants are treated equitably regardless of differences in human experience such as gender identity or expression, race, national origin, sexual orientation, socioeconomic status, religious beliefs, age, or disability status.

If you have any questions, please reach out at [careers@bluu.bio](mailto:careers@bluu.bio)