



Jobbnorge ID: 259417
Deadline: 4/7/2024
Website: <http://nofima.no/>
Scope: Fulltime
Duration: Permanent

Researcher

Researcher in processing technology

Do you want to contribute to sustainable food production?

Research, development and innovation for the food and feed industries of the future is one of Nofima's key focus areas. Access to and utilisation of residual biomass and new alternative resources are central to the development of a sustainable and circular bioeconomy.

We are looking for a new researcher for the Technology research group in the Nutrition and Feed Technology Department in Bergen, which will strengthen our position as a leading institute in the processing and production of sustainable ingredients for food, feed and other purposes. The research group works with upcycling of a wide range of marine and land-based bio-resources, as well as helping the industry with process and product development based on new, alternative raw materials.

As a researcher in Nofima, you will enjoy a high degree of independence. You will have the opportunity to explore your own research ideas and generate new projects, as well as build relevant networks both externally and internally. The position will also provide you with many opportunities to contribute to ongoing projects in both your own department and other Nofima departments. Many of the projects you will be working with allow you to combine your technological expertise with applied project work towards our academic deliverables. Your role and responsibilities will give you the opportunity to work in close cooperation with external industry partners. If you enjoy research, taking personal initiative and collaboration, we think this will be an exciting job for you.

Duties:

- Initiate and develop new projects
- Collaborate with external partners in industry and research
- Prepare reports and scientific articles
- Contribute to other ongoing projects

Who are we looking for?

- You have a master's or doctoral degree and want to contribute to the development of a sustainable food system. You have expertise in one or more of the following areas:
 - The effects of processing conditions on product quality
 - Food and/or feed technologies
 - Methods for upcycling residual biomass
 - Dewatering
 - Energy calculations and technical-economic analyses
- You must have good verbal and written presentation skills in English and at least one of the Nordic languages
- We encourage both recent graduates and experienced researchers to apply for the position
- You are creative and solution-oriented
- You enjoy working in teams and independently

Nofima offers

As a scientist working at Nofima, you will have opportunities for professional development and career growth. You will have access to modern facilities and a strong network of experts, as well as national and international conferences and workshops. Nofima offers competitive terms and excellent pension and insurance benefits.

Application

Application and submitted documents (see below) must be sent electronically via the application form available on www.jobbnorge.no and the application must include:

- Presentation Letter
- CV, with complete overview of education, supervised professional training and professional work
- Diplomas and certificates
- 2-3 references with contact information

Questions

For questions about the position contact: Research Director, Erik-Jan Lock Phone: +47 954 01 244, email: Erik-Jan.Lock@Nofima.no or Scientist, Tone Aspevik, Phone: +47 971 55 527 email: Tone.Aspevik@Nofima.no

About Nofima

'Sustainable food for all' is our vision. This is based on the UN's Sustainable Development Goals and should underpin everything we do. As an applied and business oriented research institution, we work in a targeted manner on research and development, as well as innovation, that contributes to sustainable food production and good management of resources taken from the land and sea.

Nofima is structured into three divisions that conduct research on behalf of all food industries. In many projects, we work across our divisions of Aquaculture, Seafood and Food to provide our customers with the very best food knowledge.

Interdisciplinarity also makes daily working life more exciting and rewarding for each individual employee. We often say that our research will make future generations proud.

Our head office is in Tromsø, and we also have research departments in Sunndalsøra, Bergen, Stavanger and Ås. We employ around 390 staff and offer competitive terms, and excellent pension and insurance schemes.

Additional information

Place of service:

Kjerreidviken 16 5141 Fyllingsdalen (Bergen Municipality)