



Internship assignment:  
Plant-based analogues for animal fat and connective tissue

TOP bv is an innovation company in the Food Valley region (Wageningen) that is strong in the field of development and realization of novel foods and process technologies for mainly the food industry. Our goal is to increase the profitability of the food industry by making state-of-the-art knowledge available for, and applicable to, this industry.

Climate change is rapidly altering the world as we know it. The intensive rearing of livestock for meat consumption affects the environment significantly. Therefore, decreasing our average meat consumption could have a great positive impact on our surroundings. However, completely switching over to a plant-based diets remains challenging for many consumers. To help these consumers switch over more easily, a new generation of vegetarian and vegan meat-free alternatives to products from animal origin, such as burgers, nuggets sausages have emerged recently. Though these products have hugely improved flavours, textures and aroma's compared to the previous generation of veggieburgers, they still leave a lot of room for improvement. TOP bv is currently working on a wide range of aspects of plant-based meat-alternatives and is therefore looking for motivated students who want to contribute to this highly innovative product range. The internship will focus on developing plant-based (or inorganic) structures that closely mimic the look and feel (and function) of animal tissues such as fat tissue, connective tissue and bone materials.

Internship work will consist of:

- Doing literature reviews
- Participating in internal sensory panels
- Designing and executing experiments independently
- Reporting and presenting on findings from experiments
- Contribute to implementing results of the experiments into new food products

The internship will be part of a larger NPD-project, so whilst the intern will be required to be working independently, he/she will be part of a larger team and also collaborate with colleagues on several different products than the focus of this internship.

The ideal candidate:

- Is in his/her final year of MSc-studies
- Is able to work independently
- Is creative and has an affinity with cooking
- Has a solid basis in (food) chemistry and (food) physics
- Has experience and affinity with ingredient functionality and/or product design
- Experience with meat science is beneficial.

TOP bv offers you:

- A fun and exciting internship in an innovative company
- The possibility to work on the innovations which will determine the future in food;
- An internship in which you are part of a TOP team!
- A very close commute, as TOP is situated in Wageningen

Does what TOP has to offer get you excited and interested?

Send your resumé and cover letter to [vacatures@top-bv.nl](mailto:vacatures@top-bv.nl) and we will get back to you!

