

FlavoLogic is a continually growing company and is looking for new employees to increase and augment the qualified and motivated team that is the basis of its success. An engaging position awaits you, with interesting and diverse projects in food technology consulting, particularly involving the aroma and taste properties of food and beverages.

FlavoLogic GmbH, Dompfaffweg 15, 85591 Vaterstetten, Germany

We are currently looking to fill the following position, starting as soon as possible:

### ***Internship***

Your responsibilities:

- Perform and evaluate analytical analyses via GC/O, GC/MS and GC/GC/MS
- Support customized aroma analysis, flavor development and optimization
- Close collaboration within the development team
- Support the organization of internal and external sensory assessments to optimize a flavor profile in a final product and become a part of the internal sensory expert panel
- Support to plan and execute projects

Your profile:

- Education in the area of food chemistry, food technology or a similar field
- Ideally first working experience in the analytical analyses via GC/O and GC/MS
- Very good sensory skills
- Willingness to undertake frequent experiments and high level of flexibility
- Ability to work both independently and in a team
- Strong computing skills
- Good level of English and ideally good level of German
- Ability to work under pressure

If you believe that this interesting and diverse position is the right one for you, please send us your application, including your earliest possible starting date, to [info@flavologic.de](mailto:info@flavologic.de).

Questions can be addressed to Frau Claudia Geyer via telephone on +49 8106 321 6960.