

11/20/2016

## 6 MONTHS INTERNSHIP - FOOD PRODUCT DEVELOPMENT

FROM FEBRUARY 2017 / BROOKLYN (NYC)

Thanks to their unique nutritional value and sustainable production, microalgae represent a great untapped resource for the food industry.

**ALGAMA** has designed technology to circumvent microalgae's pitfalls of taste and texture to bring its unique benefits to everyone. **ALGAMA's** goal is to create delicious, healthy, sustainable and affordable plant-based food products for all.

**Our first product, Springwave,** is the world's first beverage containing spirulina - a naturally blue & antioxidant aqua drink. Winner of two major Innovation Awards at the SIAL.

**We have also created a range of tasty vegan table sauces (mayo-like) by substituting eggs with microalgae which will be our first product on the US market.**



 **COME TO SEE US**

  
@Algama

  
Algama

  
www.algama.fr

### MISSION

You will join our team to work on one or several projects in food and beverage design.

Your missions could be:

- To source ingredients and to contact suppliers
- To participate in planning and performing key tasks of product development
- To improve taste and texture of our product and create new ones.
- To organize sensorial panels
- To participate in food exhibitions and events

### PROFILE

College degree + 4/5 years in food/ag/culinary (ie STUDENT IN 4<sup>th</sup> OR 5<sup>th</sup> YEAR OF COLLEGE)  
> Salary commensurate with experience

If you are dynamic, passionate about entrepreneurship, food design and product development, you would love working with our team. To succeed, you will need to be creative, autonomous and methodical.

## WANT TO JOIN US ?

At **ALGAMA**, we are pleased to support the talent and creativity of each of our team members. Our aim is to make tasty, healthy and sustainable mainstream product for the future. You will work with people passionately interested in culinary sciences and good food!

We are looking for someone who matches with our innovative spirit.

Please send your Curriculum Vitae to [thomas.felice@algama.fr](mailto:thomas.felice@algama.fr)

 +1 (347) 852 6916



 [Watch the video](#)

