

Position: Head of Fermentation & Bioprocess Engineering

WHO WE ARE

Cirkulär is an award-winning deep-tech start-up in the greater Copenhagen area. We are a team of relentless entrepreneurs and world-class researchers that feel a sense of urgency and responsibility in providing sustainable solutions to the growing problems associated with climate change and beyond. As a company, we stand for honesty, transparency, and openness, to foster a work environment that has a sense of community and purpose in everything we do.

WHAT WE DO

Cirkulär AB was launched in 2019 with the intention of commercializing sustainable protein production, as a response to the urgent and alarming problems associated with climate change. To do this, Cirkulär is leveraging state-of-the-art research to identify, design, create and scale fungal cell factories for production of a versatile portfolio of proteins. Our first two use cases are proteins for the aquaculture and alt-dairy industry, two of the fastest growing industries that are also facing some of the biggest environmental challenges. We partner with industry to identify and source renewable feedstock that can be utilized by our fungi, which have been engineered to produce specific proteins. Preliminary lifecycle assessments of our fungal cell factories indicate up to 90% reduction of greenhouse gas emissions, overfertilization and land use, compared to current commercial solutions.

OPEN POSITION: HEAD OF STRAIN ENGINEERING

Expectations

- You will together with the management team lead work of fermentation research and scale-up. You will design and be in charge of our future pilot production facility
- You will be plan and supervise fermentations. When needed you will also yourself assist in or carry out fermentations
- You will be responsible for quantitative analysis of the fermentation process, including stoichiometric and thermodynamic calculations. You should also be familiar with modelling and simulation of processes
- At large you work will be strategic long-term process development, but immediate problem-solving can be expected to be part of your everyday work
- You will mediate internal and external (with universities i.e.) collaborations
- You will be responsible for the documentation and communication of data, communicate and discuss results with the team and stakeholders
- You will assist in identifying potential for IP and secure intellectual property rights
- You will plan, prioritize and coordinate activities in the team
- You will be rolling up your sleeves, get into the lab, debug and solve things!

We are looking for someone who:

- Has a lot (>3 years) of experience working with fermentation, preferably with filamentous fungi and/or challenging substrates
- Is an expert in running bioreactors and can systematically design and perform fermentations in different set-ups and at different scales
- Can translate lab results into quantitative measures (numbers) that can guide the development process
- Is hands-on and can manage many things at the same time while still managing to finish tasks – constantly wants to do things faster/better/more
- Is not afraid of new challenges and doesn't give up easily
- Is solution-oriented and strives in a dynamic start-up environment where deadlines may be tight, and priorities change at a high pace
- Is comfortable in planning and leading practical work of a couple of team members
- Wants to provide rational solutions to urgent challenges in the food system
- Wants to be part of changing to world!

Skills & Qualities**Technical**

- Advanced bioprocess & fermentation knowledge
- Advanced knowledge on quantitative microbial physiology
- Vast microbiology and fermentation experience
- Skills and experience in up-scaling and DSP
- Biochemistry, Analytics
- Basic Bioinformatics and modeling knowledge

Communication

- Communicative
- Excellent oral and written communication skills in English

Management

- Leadership capability & interest
- Multitasking and team oriented
- Good organization and time management skills
- Great at project management & work documentation

Characteristics

- Talented, passionate
- Proactive and independent
- Self-driven and motivated, dedicated
- Innovative and enthusiastic towards new ideas

Other

- Industrial experience
- Experienced in doing research in multidisciplinary environments

- Experienced in process development and enjoys trouble shooting

What we offer

- Unique experience and growth opportunities by working in a start-up in the early phase of growth
- You won't get bored easily – there are always problems that are waiting to be solved
- An open, appreciate and supportive environment. The more you try and fail, the better. We celebrate and incentivize people to 1) try, try, try and fail, 2) try, try, try and succeed. We do not incentivize never trying. We think innovation comes from learnings from failures!
- Responsibility and ownership of your own tasks and work
- Work-hour flexibility
- Working in the region colloquially called "greater Copenhagen", consistently ranked as high-quality of life on many metrics. A region that is close to top universities, the world's best restaurants and bars, and much more!
- Competitive start-up salary
- Potential for stock-options at early stage
- Be a part of building something revolutionary in the food system and beyond!

If this sounds like an environment you would thrive in, reach out to us here:

Eric.oste@cirkular.bio (CEO)

Yvonne.nygard@cirkular.bio (CSO)