Call for Proposals:
Freelance R&D Food Lab Researcher Services - Alternative Meat Applications

The Good Food Institute Israel (GFI Israel) has recently launched its new hands-on research initiative "GFI Labs" - advancing applicable, industry-facing R&D addressing the major sensory and price gaps in alternative meat products.

We are seeking a freelance, part-time researcher to support GFI Labs in delivering projects across our R&D pipeline, based on close familiarity with food industry standards, in a timely manner and to a high scientific standard.

Scope of Work

The selected specialist will design, execute, and analyze experiments in a food applications / wet-lab environment with initial emphasis on alt-meat off-note mitigation and plant-protein functionality for juiciness and texture. Work spans ingredient screening, formulation, functional testing, data analysis, and clear reporting for internal decision-making.

On-site work at Yakum with occasional meetings in Tel Aviv.

Key responsibilities include:

- Participate in research planning with GFI Labs project managers.
- End-to-end responsibility on executing, and analyzing bench-scale experiments
- Translating findings into clear, actionable recommendations for industrial applications.
- Conducting ingredient and process screening & refinement; building tidy datasets, documenting meticulously in digital notebooks; preparing concise reports, tables, and figures for internal stakeholders.
- Collaborating with external labs/suppliers; supporting pilot-level trials where needed.

Required Qualifications:

- BSc or MSc in Food Science (or closely related field, e.g., food engineering, biology, chemistry, bioengineering).
- 2-5 years of experience in the food manufacturing industry. Experience in plant-based startup (PB) environments is highly preferred.
- Knowledge of food ingredients, product development, and food-industry processes.
- Knowledge of analytical techniques for molecule identification - off-notes (lab execution or close collaboration with analytical partners).

- Data interpretation and analysis skills; experiment design, execution, and analysis (statistics is a plus).
- Independence and ingenuity during experimentation; strong ownership and time management.
- Excellent communication skills, with the ability to synthesize complex information clearly and visually.
- Self-starter with strong time management skills and the ability to work independently and meet deadlines.
- Alignment with GFI's mission and enthusiasm for science-driven innovation in the food system.

Additional Skills as an Advantage:

- Expertise in alt-meat juiciness and texture in plant-based systems.
- Practical exposure to sample prep for volatile GC-MS analysis (e.g., SPME, headspace).
- Knowledge of physicochemical manipulation of plant-based proteins - juiciness (hydration, oil-release, WBC/OBC, gel networks).
- Experience with emulsion stability and water/oil binding assays.
- Exposure to extruders (HME/TVP) or close collaboration with extrusion teams, and familiarity with sensory methods (triangle tests, simple QDA) and linking lab data to sensory outcomes are a plus.
- Ability to create tidy spreadsheets and automation of plots in R/Python (nice to have).

Terms of employment: Freelance / Service contract, part-time (2-3 days per week), expected term of 6 months with the possibility of extension
Location: On-site work at Yakum with occasional meetings in Tel Aviv
Start date: Immediate, as soon as possible

How to Apply

To apply, please send the following materials to israeljobs@gfi.org with the subject title: **R&D Food Lab Technician - [Your Name / Company Name]**:

1. A resume or company profile
2. A brief cover letter **(in English)** explaining your motivation and suitability for the position
3. Relevant work sample(s) (e.g., prior landscape analyses, research briefs)
4. A short proposal including your availability and hourly or monthly rate

If you are passionate about science-based innovation and want to contribute to building a sustainable food future, we look forward to hearing from you!