

**IRTA**

“ WE SHARE OUR SCIENCE  
TO FEED THE FUTURE ”

**hr**  
HR EXCELLENCE IN RESEARCH



**CALL FOR RESEARCH CANDIDATES  
TO SUBMIT PROPOSALS  
TO THE TECNIO SPRING INDUSTRY GRANT**

## About the Grant “TECNIOSPRING”

Develop your professional career in applied research and benefit from top training in technology transfer.

Tecniospring INDUSTRY, ACCIÓ's international talent programme, boosts technology transfer processes by offering R&D companies and centres 2-year employment contracts to host a researcher.

With a budget of 11 MEUR and co-financed by the H2020 Marie Skłodowska-Curie actions of the European Union, Tecniospring INDUSTRY plans to award 72 fellowships for the 2019-2024 period.

## About IRTA

IRTA is a research institute owned by the Government of Catalonia ascribed to the Department of Agriculture and Livestock. It is regulated by Law 04/2009, passed by the Catalan Parliament on 15 April 2009, and it is ruled by private regulations. IRTA is one of the CERCA centers of excellence of the Catalan Research System.

IRTA's purpose is to contribute to the **modernization, competitiveness and sustainable development of agriculture**, food and aquaculture sectors, the supply of healthy and quality foods for consumers and, generally, improving the welfare and prosperity of the society.



## mission

To contribute to the modernization, improvement and promotion of competitiveness and sustainable development in the Agriculture, Food and Aquaculture sectors, providing safe, quality foods to the final consumer and generally contributing to the global improvement of human welfare.



## vision

To become the scientific reference and a force for innovation, and technology transfer. We aim to be the strategic partner of the food industry.agro-foodsector.



## values

1. Commitment
2. Creativity
3. Learning
4. Innovation
5. Leadership
6. Respect
7. Service Vocation



## **Researcher Working on Innovative foods reformulated with protein-rich ingredients from microalgae**

### **THE FOOD SAFETY PROGRAM**

---

This Program has been working for more than 25 years to improve the safety and quality of a variety of foods from the microbiological and chemical points of view, from food production to consumer.

The research of the program aims to support and promote the development and innovation within the agri-food sector through applied and strategic projects, technology transfer and training activities in the global field of food safety.

The research activities of the programme include the development and application of methodologies to analyse, characterise, extract, purify compounds of interest of food and feed industry.

### **ROLE PROFILE**

---

IRTA is currently seeking an experienced researcher, with initiative and leadership ability.

The position is subordinated to a TECNOSPRING Industry grant (<http://catalonia.com/innovate-in-catalonia/tecniospringplus/>).

Possibility of extension after the two years contract based on ongoing research projects.

### **DUTIES AND RESPONSIBILITIES**

---

The selected candidate will be integrated in the research activity dealing with “**Innovative foods reformulated with protein-rich ingredients from microalgae**”. The main objective of the research activity is to develop innovative, healthy and sustainable food products, reformulated with - or obtained from animals fed with - protein-rich ingredients from *Spirulina*, *Lemon/lightly/Chlorella vulgaris*, *Tetraselmis chuii* and *Nannochloropsis oceanica*.

Innovative technologies will be implemented to increase the efficiency and decrease the production costs of the ingredients (single-cell proteins and protein isolates) and reformulated foods, which will be characterized for their nutritional, safety, techno-functional and organoleptic properties.

Specific activities will include:

- The characterization of single-cell proteins and protein-rich ingredients (protein isolates) as well as of the side-products from microalgae biomass, in collaboration with a R+D centre in Belgium and a private company in France;
- The design at laboratory scale and the scale-up at pilot plant level of innovative food products in collaboration with food companies. The food products will be characterized for their composition and nutritional value, safety (microbiological, chemical) and shelf-life.
- The assessment of the sensorial characteristics and consumer acceptance of the innovative food products.
- The assessment of meat quality (nutritional, compositional, sensorial, shelf-life) for swine, poultry, shrimps and fish fed with feed products enriched with microalgae proteins.

Activities will be carried out in the R+D IRTA, ascribed in the Food Safety Programme located in Monells, in collaboration with an R+D centre in Belgium as well as with private companies in Portugal, France, Italy and Spain.

## **REQUIRED EXPERIENCE AND QUALIFICATIONS**

---

- Experienced researchers are researchers of any nationality that have a PhD (and two years of post-doc experience), or six years of full-time equivalent research experience after obtaining the corresponding degree that gives access to PhD studies.
- Researchers must not have resided or carried out their main activity in the country of their host organization for more than 12 months in 3 years immediately prior to the deadline for the submission of applications. Exceptions will be made for candidates with justified career breaks
- English or Spanish speaking

## **TERMS OF APPOINTMENT**

---

Experienced researchers will benefit from 2-year employment contracts including:

- Gross income: about 40.000 € per year.
- Research costs: Up to 8.640 € per year.
- Mobility costs: Up to 960 € per year.

Please, contact **Dr. Massimo Castellari** ([massimo.castellari@irta.cat](mailto:massimo.castellari@irta.cat)) attaching your CV and a motivation letter before the **August 26<sup>th</sup>, 2019 (included)**.