



Background

FA Bio is a young, growing, and exciting agri-tech company that has developed world-leading technology for understanding soil microbial communities. Our mission is to increase crop productivity sustainably, whilst minimizing agriculture's environmental impact, by discovering superior microorganisms for the development of bioproducts. After having secured a seed investment, we are growing our technical team to implement our vision of protecting our natural ecosystems by providing game-changing bio-products for agriculture that can replace chemical inputs.

We are committed to promoting a diverse and inclusive workplace that harnesses personal development and focuses on excellence. We offer a range of family-friendly, inclusive employment policies, flexible working arrangements, etc., to support staff from different backgrounds and personal needs.

Job Title: Fermentation Scientist

The Fermentation Scientist will be part of the team supporting mainly the Research and Development projects and other day-to-day activities of FA Bio. The candidate will work closely with our fermentation team, carrying out microbial fermentation for small and large volumes and supporting other microbial activity studies. The candidate will be responsible for designing and implementing microbial fermentation protocols and needs to be comfortable carrying out independent research and drawing meaningful conclusions for process optimization. This role requires sound knowledge in microbial fermentation processes, especially in filamentous fungi and yeasts (bacteria will be an added advantage). The candidate should be highly competent in working in aseptic conditions. Previous experience with microbial fermentation is essential, and experience with bioformulation related to microbial product development is desirable.

Reporting Line

Reports to the Fermentation Lead

Salary and benefits

- Starting salary of £28K, with regular salary reviews.
- Generous EMI Options Scheme.
- Flexible working hours.
- Employer contributed pension scheme.
- Cycle to Work Scheme.
- Season Ticket Loan.
- Free onsite parking.
- Employee Assistance and Wellbeing Programme.
- Subsidised onsite gym.
- Subsidised canteen.

Location

Rothamsted Research Centre, AL5 2JQ, Harpenden



Tasks & Responsibilities

- Design and carrying out lab-scale fermentation protocols for microbial candidates, as well as the optimization of the process.
- Carries out microbial bioassays for the characterization of microbial activity including biochemical assays to support the product development pipeline.
- Involved in the development of microbial product formulations by understanding the product formulation processes, optimization, etc.
- Participates in the experimental design and implementation of glasshouse trials.
- Participates in laboratory organisation and maintenance: including participation in lab cleaning duties as necessary.
- Works with ELN and LIMS data systems to ensure data is collected, entered, secured, and maintained in accordance with Company's guidelines.
- Understands and applies SOPs, COSHH/Risk Assessments, Quality Control policies, Health and Safety, GLP, ensuring procedures are always followed.
- Understands the values and culture of the Company and strives for excellence.

Experience required

Essential skills and experience:

- Minimum of bachelor's degree in biological sciences, bioprocess engineering, chemistry, biotechnology or equivalent scientific discipline
- 3-5 years of industry or academic microbial fermentation experience (i.e. years of practical experience working with microbial fermentation for agritech, food, pharma, etc.)
- Experience in operating lab-scale bioreactors
- Experience working in a microbial laboratory, carrying out relevant tasks such as media preparation, microbial cell culture, etc.
- Knowledge of working in aseptic conditions is essential.

Desirable skills and experience:

- Understanding of formulation processes and development, and in particular, experience with bioformulation related to microbial product development.
- Experience in operating and troubleshooting large-scale fermenters.
- Propagation and growth of fungal cultures, basic knowledge about fungal growth and morphology.
- Preferred experience carrying out glasshouse experiments for the characterisation of the activity of active ingredients (i.e. microbes) for crop inputs
- An understanding of microbial bioproduct bottlenecks within the product development pathway.

Skills

- Excellent time management & multi-tasking skills.
- Innovative spirit and experience carrying out research and development projects (from design to closure).
- The candidate will need to be self-motivated and capable of working independently with the ability to plan and take responsibility for their own work using initiative, seeking advice where necessary



- Team working and effective communication – the candidate will need to demonstrate successful team working skills, adapt to team working practices and ensure effective communication with all members of the team.
- Scientific knowledge – a curious scientist who supports experimental improvements and design.
- Methodical – pays attention to detail, does things carefully and in an ordered way
- A solution orientated mindset, able to apply technical knowledge to creatively problem solve.
- Dynamic - understands the priorities and adapts well to accommodate changes in a start-up environment

If you are interested in becoming part of FA Bio's team, please send us your cv and personal statement to info@fa-bio.net quoting reference FA_JOB_018 before the 20th of March.

We look forward to hearing back from you!