



Ohly is one of the world's leading suppliers of yeast extracts, yeast based flavours and specialty powders for the food, biotechnology, health and animal feed markets globally. Using state of the art research and application centers as well as factory linked pilot plants combined with a wealth of expertise, Ohly also develops tailor-made products in close cooperation with customers to provide solutions to the changing market demands. Ohly is part of the ABF Ingredients group, who focus on high value ingredients in food and non-food applications.

Our plant in Hamburg (former Deutsche Hefewerke GmbH), has a long history in the manufacture of yeast products. With the goal to develop and optimize our products in cooperation with production and sales, we are looking for an ambitious internship student with interest in food technology.

Internship

Description: Key aspects of the work can be:

- Product development and optimization of yeast extracts
- Sensory evaluation
- Recipe management
- Technical support of customer requests
- Cooperation with R+D and QA
- Exchange and cooperation with our locations in the US

Location: Ohly Hamburg
Period: variable start times and length (min. 3 months)
Payment: by agreement

For further information and applications please contact:

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