

**Scientist**

Location: Somerville, MA, USA

**Company Background**

Cambridge Crops is a fast-moving, venture backed, B2B start-up focused on innovations in the food, agriculture, and packaging industries. Specifically, we leverage the unique properties of a naturally derived protein found in silk to extend the shelf life of perishable foods, including whole and cut produce, meat, and seafood. What differentiates our products from our competitors' is our broad applicability across product categories and seamless integration in existing processing lines. Ultimately, Cambridge Crops enables its customers to reduce food waste, improve distribution and supply chain efficiencies, and launch new product lines.

**Team and Culture**

Our tight-knit team has spent their careers developing and commercializing technology in the fields of agriculture, healthcare, and nutrition. Cambridge Crops has recently added several skilled biochemists and engineers who aid in product development, and has assembled an advisory board bridging retail, technology, supply chain, packaging, and food science. We have a passionate team that is fully committed to one another and to solving big problems associated with our food supply chain.

In addition to a generous and flexible paid-time-off policy, Cambridge Crops offers full-time employees comprehensive health benefits. Cambridge Crops also offers discounted rates to gym memberships at particular studios.

**Job Description**

Cambridge Crops is seeking a motivated, resourceful, and creative Scientist. The candidate will have the following responsibilities, which are subject to change:

- Build superior products and processes by leveraging your knowledge and skill sets in Product Development, Post-Harvest Physiology, Meat/Food Science, Food Chemistry, Processing, Packaging and Manufacturing. It is expected that you continuously develop your competencies in these areas so that you're able to make significant contributions to the development of new products and/or extend-the-gap on quality of existing products.
- Serve as the go-to person on food quality control to support product commercialization (pilot trials, implementation, and commercialization).
- Conduct research and development of designing novel edible coatings and their interaction with food items. Research and develop methods and best practices, as well as perform lab analysis to characterize food products for freshness, nutritional components and contaminants.
- Develop new and improved methods and optimizing existing methods and systems for shelf-life testing, test method development, quality control, and packaging.
- Design and conduct shelf life studies, including product and package performance under various conditions.
- Collaborate effectively with other team members (formulation and material characterization teams) to resolve issues and deliver business objectives.
- Summarize and present research to leadership on a weekly or biweekly basis.

- Review customer site/product specifications with the Program Director and ensure compliance from partners for pilot deployment and product optimization.
- Contribute to a highly enthusiastic and welcoming environment and maintain a positive attitude.

### **Qualifications**

Ideal candidates will have the following qualifications:

- MS with relevant experience or PhD in Food Science, Food Engineering, Postharvest Physiology, Horticulture Science, Meat/Protein Science, or related field.
- Formal experience in a wet lab, either during the completion of an advanced degree or in an industrial/manufacturing setting.
- Solid understanding of food (can be specific to postharvest physiology, meat/protein) chemistry, analytical testing, formulations and processing used in fresh food supply chain.
- Understanding of fresh food physiology and interrelationship of shelf-life, process, and packaging.
- Ability to integrate process knowledge & expertise into new product developments.
- Experience and ability to work in interdisciplinary teams and have strong project and people management experience.

Cambridge Crops is an Equal Opportunity Employer and complies with the Americans with Disabilities Act of 1990 ("ADA"), as amended by the ADA Amendments Act of 2008, and all applicable state and local fair employment practices laws. Employment opportunities at Cambridge Crops are based upon one's qualifications and capabilities to perform the essential functions of a particular job. All employment opportunities are provided without regard to race, religion, sex, pregnancy, childbirth or related medical conditions, national origin, age, veteran status, disability, genetic information, or any other characteristic protected by law.

Non-US citizens are welcome to apply; Cambridge Crops will sponsor an H1B visa on an as needed-basis.

If interested in applying to the Cambridge Crops team, please submit your CV/resume and a brief cover letter to [contact@cambridgecrops.com](mailto:contact@cambridgecrops.com).