

Verstill is Hiring!

We're looking for a R&D Worker to join our team.

Verstill is a growing Foodtech startup located in the Upper Galilee developing distillation and controlled maturation technologies for spirits (that's right- Whisky).

Job Description:

- Dynamic environment and multidisciplinary work with both hands-on and planning tasks;
- Experiment planning, implementation, and documentation;
- Data analysis;
- Planning requirements for and leading renovating of laboratory space;
- Development of QC and QA protocols for current processes;
- Identification and verification of potential raw materials for production processes;
- Project development from prototyping to production based on R&D KPIs;
- Standardization of R&D practices and procedures;
- Responsible for chemical H&S, including standardizing protocols;
- Working with material and equipment suppliers, external labs and others;
- Physical work in operations and production when required

Qualifications:

- B.Sc. Chemistry or Food Science- Required
- M.Sc. - Advantage
- Minimum 2 years of industry experience- Required
- High proficiency in Excel and office- Advantage
- Proficient in English (verbal and writing capabilities)- Advantage
- Experience with analytical instrumentation (GC, HPLC, GC-MS, etc.)- Advantage
- Experience with Labview and/or CAD programs – Advantage

- Strong communication skills and team player
- High attention to details and excellent analytical skills
- Fast learner, highly agile and with willingness to continuously learn and develop

>Position is on a Full Time basis <

Please send relevant CVs to:
Limor@verstill.com