



Internship Program at Osnabrück University of Applied Sciences

Description of lab or research project

	<h3>Food Process and Product Design</h3> <p>In cooperation with German Institute of Food Technologies (DIL e.V. – Deutsches Institut für Lebensmitteltechnik)</p> 
Head of the laboratory	Prof. Dr. Stefan Töpfl Faculty of Agricultural Sciences and Landscape Architecture Oldenburger Landstr. 24, D-49090 Osnabrück E-Mail: s.toepfl@hs-osnabrueck.de Phone.: +49 541 969-5274 website: German Institute of Food Technologies
Title of Project	The German Institute of Food Technologies can offer a range of projects depending on your study program and area of interest <ul style="list-style-type: none">• Application potential of novel technologies in food processing• Life cycle analysis of novel food processing techniques• Product design for meat replacements and alternative proteins• Automation in the food industry
Abstract	The German Institute of Food Technologies (DIL) is active in process and equipment design, product innovation as well as food analysis. DIL pilot halls cover meat and dairy processing, extrusion as well as novel processing techniques, such as High Pressure Processing, Pulsed Electric Fields or 3-D printing. In the department of Food Process Design at DIL innovative equipment and processes are designed and tested. Among those processes is the <i>pulsed electric field</i> , a new unit operation used in the potato processing industry. We desire to build the know-how around this technology and adapt the knowledge on it to the individual needs of customers.
Tasks	The internship student will be involved in running a publicly or industry funded research project at DIL. The tasks include:

	<ul style="list-style-type: none"> • Definition of project objectives • Planning and conducting experimental work • Development of formulations and products • Data acquisition and analysis • Reporting and presenting results to the team • Evaluation of economic viability, legal framework and labelling requirements
Requirements	Basic knowledge in food technology or related fields, interest in current topics of food processing and products
Language Skills	English: fluent German: basic knowledge useful, but not required
Duration and time period	3 – 6 months in either the summer semester (March – August) or the winter semester (September – February) Specific dates and duration to be agreed upon
Further information	