

Internship Opportunity for food technology students

Laboratory Development of Hybrid Food Products

TFTAK is a research and development company with over 20 years of experience in food and biotechnology. One of its areas of expertise is the study of alternative protein sources, including protein extraction, processing, characterization and use in product development. In collaboration with companies and research partners, TFTAK develops new products and production technologies. Its modern laboratories and pilot equipment enable the development and testing of solutions at laboratory and pilot scales, supporting their implementation in industrial production.

Topic: Development of hybrid food products using plant proteins, meat and mycoprotein

Supervisor: Maria Alas

Start date: Autumn 2026

We offer a student the opportunity to participate in developing hybrid food products that combine meat with plant-based ingredients and plant-based ingredients with mycoprotein. The internship focuses on practical product development in the laboratory, including formulation, testing and optimization.

Product development involves meat, mycoprotein, various plant protein isolates and extrudates (textured plant proteins). The work explores how the selected ingredients and their preparation affect the production of hybrid foods and the properties of the resulting products. The student will also learn techno functional analysis methods to characterize selected plant-based raw materials and extrudates.

Internship Activities

The intern will participate in laboratory-based development of hybrid food products. During the internship, the student will have the opportunity to:

- Review scientific literature on hybrid food product development and the protein sources used.
- Prepare raw materials and samples for product development trials.
- Participate in developing and testing formulations that combine meat with plant-based ingredients or plant-based ingredients with mycoprotein.
- Produce laboratory-scale product prototypes.
- Assess the sensory properties and quality attributes of the prototypes.
- Document experiments and results and use the findings to improve formulations and production processes.
- Learn to assess the techno functional properties of plant proteins and extrudates, including water-holding capacity (WHC) and oil-holding capacity (OHC), to support ingredient selection and product development.

What Does the Internship Offer

The internship provides knowledge and hands-on experience in food product development, working with different raw materials and conducting laboratory experiments. The student will also learn to apply findings on raw material properties and experimental results to formulation development.

How to apply. The internship is intended for Bachelor's and Master's students. Please send your CV and cover letter as a single document to internship@tftak.eu by **30 November 2026**. **Early applicants have an advantage!**