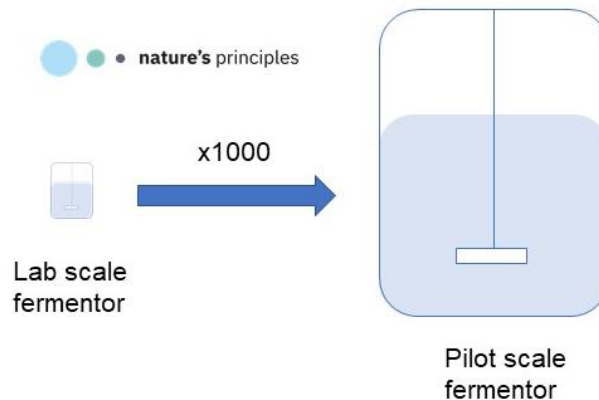


Pilot scale development to ferment sugar beet feedstock into L-lactic acid

At nature's principles, we offer a highly dynamic and entrepreneurial setting. Co-founders [Jan Pieter van Tilburg](#) (CEO) and [Jules Rombouts](#) (CTO) have the mission to disrupt the lactic acid and cleaning markets through radical new process technology and new, highly sustainable, customer-driven products.



Supervisors: Jules Rombouts, CTO & Sahar Saadaoui, pilot engineer

Location: [BioBizzHub](#), pilot site nature's principles
T. de Boerstraat 24 8561 EL Balk The Netherlands

Target intern level: MBO, HBO and BSc and MSc, (Bio)chemical engineering, chemistry, microbiology, biotechnology, food sciences, process technology

Goal: Test, operate, evaluate and troubleshoot our pilot-scale fermentation process, to demonstrate food-grade lactic acid fermentation performance achieved on lab scale at 1000x, which is pilot scale.

Description: In this internship, a hands-on approach will be taken to achieve the goal. The intern is challenged to operate and evaluate the pilot scale fermentation set up. A problem-solving mindset is needed, to actively steer and support the operation of this unit. Microbiology and chemical engineering fundamentals will be essential to get to the best possible result. The intern should deliver an evaluation of the process, in terms of mass balances and should come up with improvements for a future pilot trial.

A significant degree of freedom is provided to the intern. Daily supervision will be performed by Jules Rombouts and Sahar Saadaoui, and other relevant team members.

Conditions:

- A fair compensation for travelling and living costs
- Possibly a bedroom and shared living in Friesland
- Carpooling with company car from living location to lab/pilot site
- Coaching and personal development
- Confidentiality and intellectual property agreement needs to be agreed

Duration: Minimum of 5 months full time, up to 9 months

Contact: info@naturesprinciples.eu