



## Chemistry Research Associate

### Overview

Are you looking to make a difference in the world? Boston Meats is revolutionizing the food industry by solving a major global challenge: how to make meat production ethical and sustainable. Going beyond the existing plant-based burgers, we are developing alternative meat whole-cuts using innovations in materials science, synthetic biology, and tissue engineering. This will transform how the world consumes meat and protein. Spun out of Harvard University and the Wyss Institute in 2020, Boston Meats is actively recruiting our core technical team.

We are seeking a chemistry or material science **Research Associate** to join our team in September 2021 to help with lab research and development of a new class of alternative meat products (plant-based and cultured meat). You should have extensive demonstrated wet lab experience. You will work closely with our Material Science, Food Science and Engineering team leads to advance development of our novel alternative meat technologies. You will also gain firsthand experience in engineering, research, and launching a start-up by working with founders.

### About You

- You are a project rockstar – everyone fights to have you on their team.
- You have a B.S. in a chemistry, biochemistry, material science, or a related field.
- You have worked in a research wet lab and are comfortable independently running chemical reactions.
- You thrive in fast-paced, cerebral workplaces.
- You have excellent work ethic and demand excellence from those around you.
- You have deep analytical skills and an ability to see what others have missed.
- You are curious and excited about joining an early-stage startup, where you will work autonomously on high-impact projects.
- You have a passion to change the world for the better. You are not just looking to cash a paycheck – what you do for work matters to you deeply.

### Responsibilities

- You'll help develop chemistries and processing methods to produce new food materials/products.
- You'll work in wet and prototype labs, designing and executing research studies to verify food formulation recipes and performance.
- You'll design and develop manufacturing equipment for food products.
- You'll contribute operationally to Boston Meats by working with the founders to help grow our business!

At Boston Meats, we are deeply committed to diversity, equality, and inclusion. Our goal is to create an environment and company culture where people from all walks of life can come together in an inclusive manner and be an amazing force for good!