

## **Internship at Nestlé Research Centre in Lausanne, Switzerland**

Topic: Inactivation of pathogens in low moisture foods

Starting date: 2014

Duration: 6 months

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The use of processing technologies aimed at the inactivation of foodborne pathogens in the incoming raw materials allows the production of a wide range of safe, low moisture foods and snacks. Traditional and novel processing technologies need to be properly validated in compliance with various food safety standards. The validation of product and process parameters is a big challenge because of the lack of data, consensus protocols and validation tools.

This internship will require rigorous laboratory research for testing inoculation protocols for simulating natural contaminations in dry foods, screening of target strains, pathogen inactivation kinetics in selected low moisture foods, and laboratory simulations of key processing technologies.

The candidates should have good knowledge of food microbiology and practical laboratory experience with foodborne pathogen handling.

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NRC has an excellent reputation in food and nutrition research that has benefited consumers for over a century. By bringing together its knowledge in Nutrition and Health, Food Science, Food/Consumer Interaction, Food Quality and Safety, Nestlé opens the way to develop Good Food and Good Life: to offer tasty foods that procure health as well as pleasure for our consumers. In this global and multicultural environment, Nestlé, a food, nutrition, health and wellness company aims to work with the best scientists in the world.

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