



Mantegna Campus aims to bring academia closer to the world of work through a six-month training and research opportunity designed to help participants understand the dynamics of the industrial environment while fostering the exchange of innovative ideas.



1 - MASTER'S THESIS PROJECT

Characterization of Innovative Sunflower Seed Protein Ingredients for the Food Industry



This **master's thesis project** focuses on the chemical and functional characterization of protein ingredients derived from sunflower seeds. The activity involves a literature review and benchmarking of protein ingredients against various food additives on one hand, and other nutraceutical ingredients on the other, including the related functional property assessments.

The **experimental phase** will take place at the **Chemlab** chemical laboratory within the R&I Department of Cereal Docks, where the ingredients under study will be analyzed and characterized. In parallel, the identified properties will also be evaluated in finished products in collaboration with the **Kitchen Lab**, Cereal Docks' application laboratory.

Main activities:

- Literature review and bibliographic research;
- Development of analytical protocols for ingredient characterization;
- Laboratory characterization of functional properties;
- Evaluation and validation in finished products.

Profile: candidates currently enrolled in a Master's degree program in biotechnology (Food, Industrial, or related fields); food science and technology; chemistry and pharmaceutical technologies; or related disciplines. Proactivity, the ability to analyze complex situations and find solutions, an aptitude for laboratory work, and an interest in the industrial sector will also be considered.

Expected start date: October 2026

Duration: 6 months.

Working hours: full-time, Monday to Friday

Location: Camisano Vicentino (VI)

Additional benefits: lunch (provided on working days) and accomodation (available upon request)

Preferred driving license and own vehicle

This vacancy is open to candidates of all genders, in accordance with Italian Laws 903/77 and 125/91, and to individuals of all ages and nationalities, in accordance with Legislative Decrees 215/03 and 216/03.

Send your CV to: campus@cerealdocks.it



2 - MASTER'S THESIS PROJECT

Development and Formulation of Functional Bases and Complete Gluten-Free Mixes for the Food Industry

This **master's thesis project** focuses on the development of functional bases and complete gluten-free mixes for the food industry. The initial phase will involve literature research and market analysis to map gluten-free mixes currently used within the food industry, including a benchmarking assessment across industrial, professional, and retail channels. The project involves the development of gluten-free bases featuring health and nutritional claims, as well as the development of complete gluten-free mixes for specific application categories.

The experimental activities will be conducted at **KitchenLab**, the formulation laboratory **within the R&I Department** of Cereal Docks. Activities will include testing finished recipes, evaluating functional properties and product texture through analytical instruments and sensory panel assessments.

Main activities:

- Literature review and benchmarking analysis;
- Identification of industry needs and development of suitable solutions;
- Recipe development and testing;
- Evaluation of the mixes performance in finished applications.

Profile: candidates currently enrolled in a Master's degree program in food science and technology; food biotechnology; or related disciplines. Proactivity, the ability to analyze complex situations and identify solutions, an aptitude for formulation laboratory activities, and an interest in the industrial sector will also be considered.

Expected start date: October 2026

Duration: 6 months.

Working hours: full-time, Monday to Friday

Location: Camisano Vicentino (VI)

Additional benefits: lunch (provided on working days) and accommodation (available upon request)

Preferred driving license and own vehicle

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