We turn technologies and experiences from food cultures around the world into new opportunities to help customers be more successful with their business.

Puratos
Reliable partners in innovation

R&D
2,5% of Group’s revenue

More than 750 researchers and technical advisors

69 centres in the world

Unique vertical integration: development & production of own enzymes, emulsifiers, bioflavours and yeast

Bakery
Chocolate
Patisserie

Groot-Bijgaarden HQ (BE)
Puratos Inspirence Center

6000 m²

3000 m² laboratory space

210 people

€15M

Total capacity

Total investment

Puratos Andenne (BE)
Competence Center for Fermentation

Visit our Sourdough library
www.puratos.com/centerforbreadflavour

BIOTECHNOLOGY
Internship offer in fermentation process

Puratos Andenne (BE)
Competence Center for fermentation

Optimisation of fermentation process for an innovant bread leavening agent and its stabilization

Start Date: all along the year
Duration: from 3 months to 6 months
Language: FR/EN

Contact us to know how you can contribute to our ongoing R&D projects!
Send your CV and resume to dsoyeurt@puratos.com