



# WE ARE HIRING

## APPLICATION TECHNOLOGIST

(m/f/d)

**You love sweets and have a degree in the field of food technology, biotechnology, product development, food chemistry or organic chemistry?  
Then you have just found the right place to be!**

### Who we are:

All But Sugar is an international **award-winning food tech start-up** based in Vienna, developing a platform technology for innovative sugar alternatives through which we can replicate sugar 1:1 without health trade-offs. Designed for effortless integration, our solution fits existing manufacturing lines without disruption. We're a team of scientists, engineers, and creative minds who combine deep food tech, nutritional science, gastroenterology, process technology and application expertise to tackle one of the food industry's biggest challenges. If you're passionate about building a **healthier, more sustainable and sweeter future**, you can make this goal become a reality with us.

### What You'll Do:

- **Develop and optimize** food and beverage formulations using our sugar alternative.
- **Design and carry out** experiments, lab tests, and sensory evaluations.
- **Scout and assess** new raw materials and support supplier relationships.
- **Research and prototype** new product concepts and application opportunities.
- **Document, analyze, and present** technical results and improvements.
- **Work cross-functionally** to support scale-up, production trials, and customer-facing applications.

### What you bring to the table:

- You **think innovatively** and love solving technical and chemical challenges.
- **"There's no such thing as can't" is your mindset** - you try different approaches and collaborate on your own or with the team and push boundaries to make things happen.
- You're **precise, analytical, and methodical** when it comes to formulation work.
- You like working in a **small, agile team** where your contribution really matters.
- You're motivated to **create real social value** through your work and drive innovation.
- You have +4 years professional **experience in food technology, product development or R&D.**
- **A degree in food technology, biotechnology, product development, food chemistry, or organic chemistry.**
- Experience in start-ups and in the confectionery or bakery industry is a plus.
- You are eligible to work in Austria

### What we bring to the table:

- **Adventure instead of routine:** Replace monotonous working days with innovative projects that will inspire you.
- **Shaping a healthier future:** Together we are fighting sugar overconsumption putting health first.
- **#StartupVibes:** Be part of a team where bold ideas, agility, and a shared passion for innovation are truly lived.
- **Employee share options:** Your dedication fuels our success. As a token of our appreciation, we offer profit-sharing opportunities, so you can grow with us and benefit from our achievements.
- **Individual coaching & mentoring:** Learn from an international advisory board and tailored coaching programs.
- **Team events and more:** We offer exciting team events, a public transport ticket, be a test eater for our latest sugar free innovations and a modern office right next to Hauptbahnhof Vienna.
- **Flexible working hours**
- **Competitive salary:** starting from 40.000 gross yearly, overpayment possible based on experience

Send us your CV and why you want to be part of our team by **31.07.** to [jobs@allbutsugar.com](mailto:jobs@allbutsugar.com)

