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**Internship description**

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| **Title**: Dairy Internship in Application  International Flavors & Fragrances (IFF) |
| **Location**: Brabrand, Denmark  You will be located at the IFF Campus Brabrand with over 300 people dedicated to Application, R&D and technical customer service. The Campus has modern and well-equipped pilot plant and laboratory facilities, supporting customers across the entire food industry. |
| **Department**: Dairy, Ice cream, Fresh Fermented & Food Protection |
| **Position responsible**: Trine Nørgaard Bundesen  Trine.Bundesen@iff.com |
| **Internship period**: September 15th 2025 – January 31st 2026 |
| **Internship position**:  The purpose of the internship will be for the intern to gain a comprehensive understanding of Dairy Application broadly with an option to prepare for a possible Master thesis in Dairy Science & Technology at IFF.  The internship will rotate through our four different departments. In each department, you will acquire knowledge of the daily operations and participate in both internal projects and certain customer assignments.  Following an introduction to IFF, you will begin with an ice cream training course alongside colleagues and customers. During this course, you will learn how various IFF ingredients will affect the final ice cream product. You will gain insights into market trends, engage in ice cream production, conduct sensory evaluations and learn from challenges and troubleshooting scenarios. After the course you will follow an application specialist and together with this person run a small project on investigation of effects of different salts on sensory properties of plant-based frozen desserts.  The second segment of the internship will take place in the Dairy Department, where you will work in the Dairy Pilot Plant and obtain extensive hands-on experience with equipment and processes used in fresh dairy.  The third period will focus on Fresh Fermented & Culture Development. Here you will learn how to plan and execute yoghurt trials, perform standard analysis, conduct sensory evaluations and explore examples of starter culture development which will give you insight into the diversity of different taste and texture profiles generated by starter cultures.  The final phase will be in Food Protection. Within the laboratories, you will be introduced to microbiology fundamentals, from standard microbiological evaluations to challenge trials with protective cultures. You will work with an application specialist and participate in experimental design, execution, documentation, analysis and providing final recommendations.  Concluding the internship, an individual project in Fresh Fermented & Food Protection will be conducted, which will benefit both the intern and the company. Utilizing the knowledge acquired in the various departments, literature studies and practical experience, you will be responsible for planning, conducting trials, analysing analysis, and reporting findings.  If this opportunity interests you, we are encouraging you to apply for the internship.  For any questions, contact trine.bundesen@iff.com |