

We are looking for team players...

... who are enthusiastic about research
into agriculture and good food

We work primarily on sustainable, consumer-oriented and socially acceptable ways for the production of food of animal origin. Our focus is on nutritional, sensory and technological quality assessment. We have modern laboratories for the physico-chemical characterization of food, including HPLC, GC-FID and GC-MS, texture analysis, NIR and MIR spectroscopy, hyperspectral imaging and a modern sensory laboratory.

Researcher – Quality of Animal Products

(ID: 76087)

from 1st January 2026 | three years | full time | salary level TV-L E 13

Research areas include advanced methods for **product quality and authenticity assessment**, the use of **alternative feedstuffs** to avoid feed/food competition, **climate change mitigation**, and the **improvement of animal welfare** during husbandry and slaughter.

Details [here](#). Applications welcome by **15th October 2025**

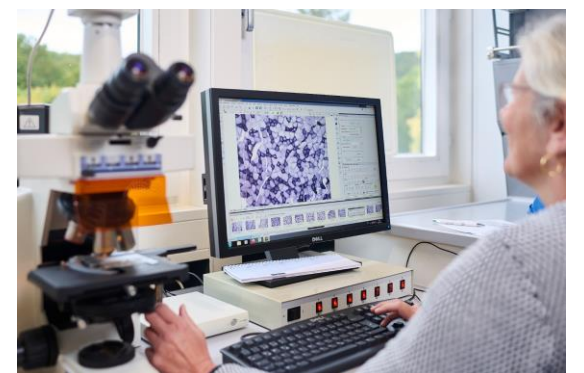
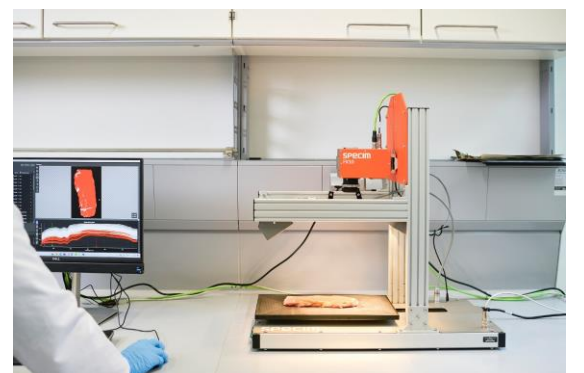
Researcher (PostDoc) – spectroscopy & chemometrics

(ID: 76086)

from 1st January 2026 | two years | full time | salary level TV-L E 13

Research areas include **agricultural applications of benchtop and mobile near- and mid-infrared spectroscopy** including **FT-IR microscopy** and **hyperspectral imaging**.

Details [here](#). Applications welcome by **15th October 2025**



All vacancies can
be found on the
university job
portal by entering
the job ID.

