

Alternative Proteine in der Praxis: Von regionalen Ressourcen zu marktreifen Anwendungen

Prof. Dr. Özlem Özmutlu Karslioglu
Institut für Lebensmitteltechnologie

Global Momentum



Steigende Nachfrage, Nachhaltigkeit,
Lieferkettensicherheit



Abhängigkeit von globalen Proteinimporten

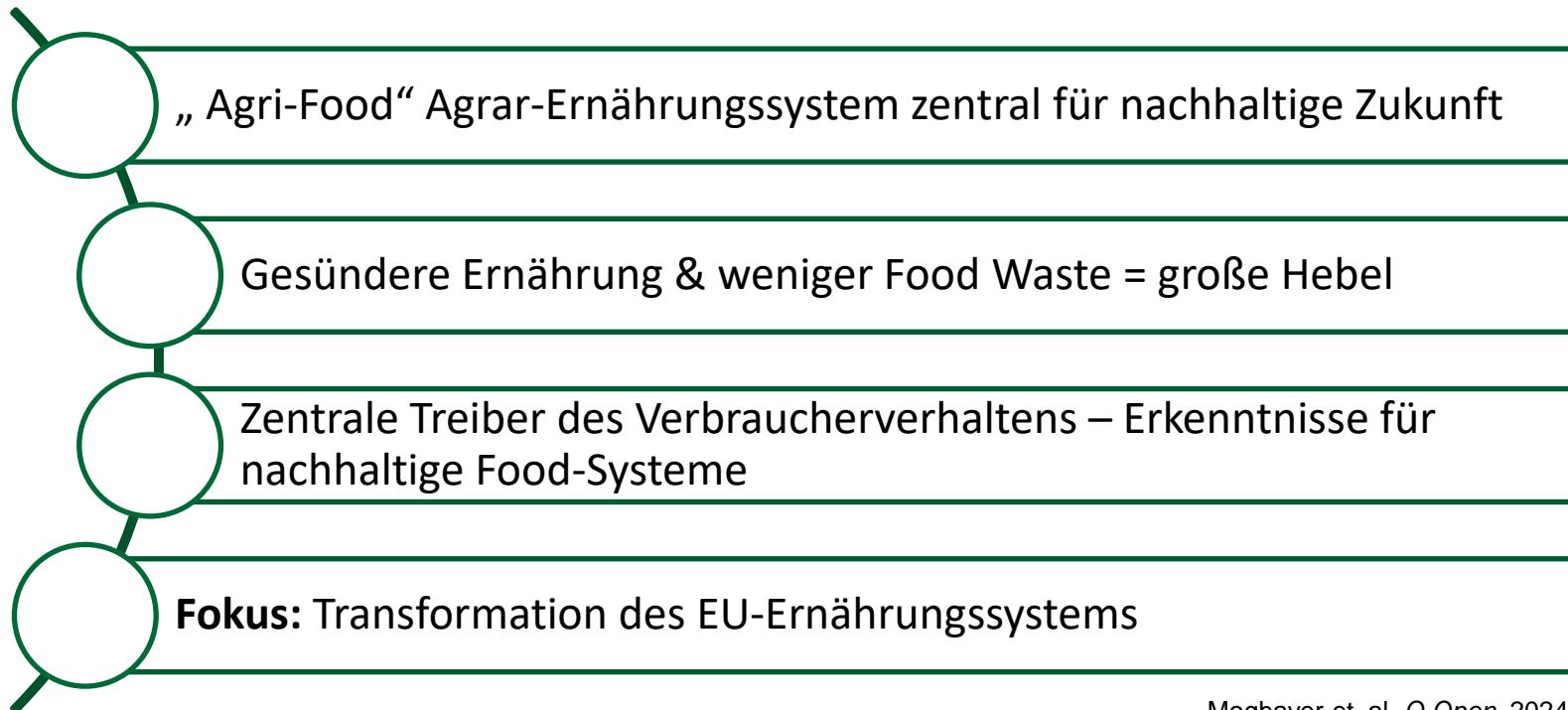


Neue regionale Wertschöpfungspotenziale

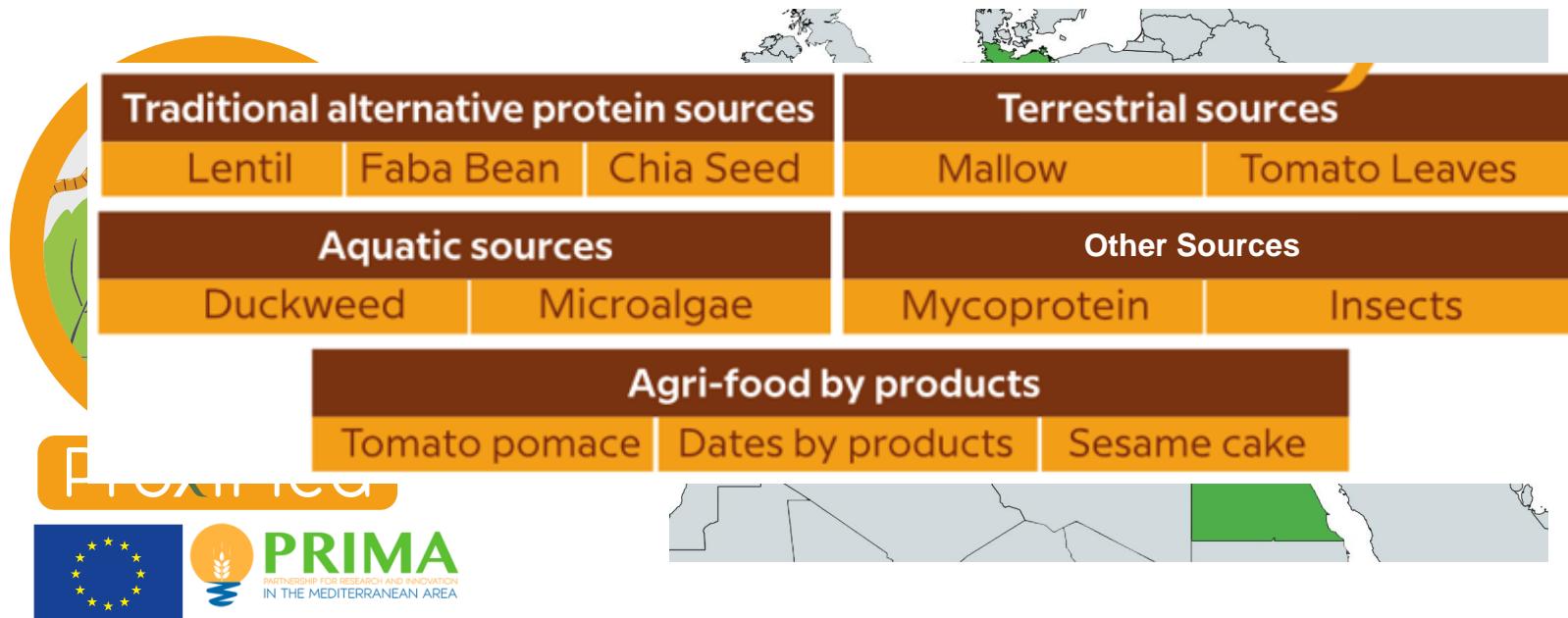


Ernährungstrends

Regionale Ressourcen → Marktprodukte



Erkenntnisse aus PROXIMED



Visual Summary of ProxIMed



Protein Sources of ProxIMed



Traditional alternative protein sources

Lentil	Faba Bean	Chia Seed
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Terrestrial sources

Mallow	Tomato Leaves
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Aquatic sources

Duckweed	Microalgae
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Other Sources

Mycoprotein	Insects
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Agri-food by products

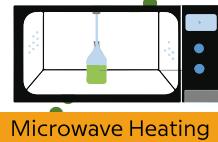
Tomato pomace	Dates by products	Sesame cake
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Market Launch of the New Alt-Proteins



With the help of industrial partners (TAT, UL, FFL, PS), 12 selected products will be launched in Turkish and Tunisian markets.

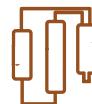
Pre-processing/Extraction/Fractionation Methods



Microwave Heating



Microwave Vacuum Drying



Supercritical Fluid Extraction



Ultrasonication(US)



In Liquid Plasma



Microfluidization



TriboTec

Product Nutrition, Safety & Health Aspects



Functionality



Allergenicity



Bio-accessibility



Bioavailability



Consumer



Quality



Sensory



Economic



Sustainability

Beispiele aus PROXIMED

Innovative Lebensmittel –
von der regionalen
Erzeugung zum Produkt



Alt-protein Source	Products to be Developed
1 Tomato pomace/Tomato leaf protein	Pickle; sauces, dishes, soups
2 Lentil protein concentrates	Easy mix meat ball analogues
3 Sesame seed cake/meal protein	Tahini
4 Mycoprotein powder	Protein snack bar
5 Date seed protein/Algal proteins	Protein enriched yoghurt
6 Insects proteins	Animal Feed
7 Insects proteins	Meat analogoe/fish analogue

Mit freundlicher Genehmigung von AINIA



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Programme for Research and
Innovation



Was braucht eine marktreife Anwendung?

Technologische Stabilität

Funktionale Proteineigenschaften,
Prozesssicherheit, Skalierbarkeit.

Sensorische Akzeptanz

Geschmack, Textur, Farbe →
„likeability“ & Wiederkauf.

Kosten & Wirtschaftlichkeit

Wettbewerbsfähige Rohstoffkosten,
effiziente Prozesse, stabile Supply Chain.

Marktpositionierung

Klare Nutzenkommunikation, Zielgruppenfit,
überzeugende Produktstory.

Regulatorische Klarheit

Lebensmittelsicherheit, Novel-Food-
Einstufung, Kennzeichnung.

Vielen Dank!



Prof. Dr. Özlem Özmutlu Karslioglu



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