

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

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Global Momentum



Steigende Nachfrage, Nachhaltigkeit,
Lieferkettensicherheit



Abhängigkeit von globalen Proteinimporten

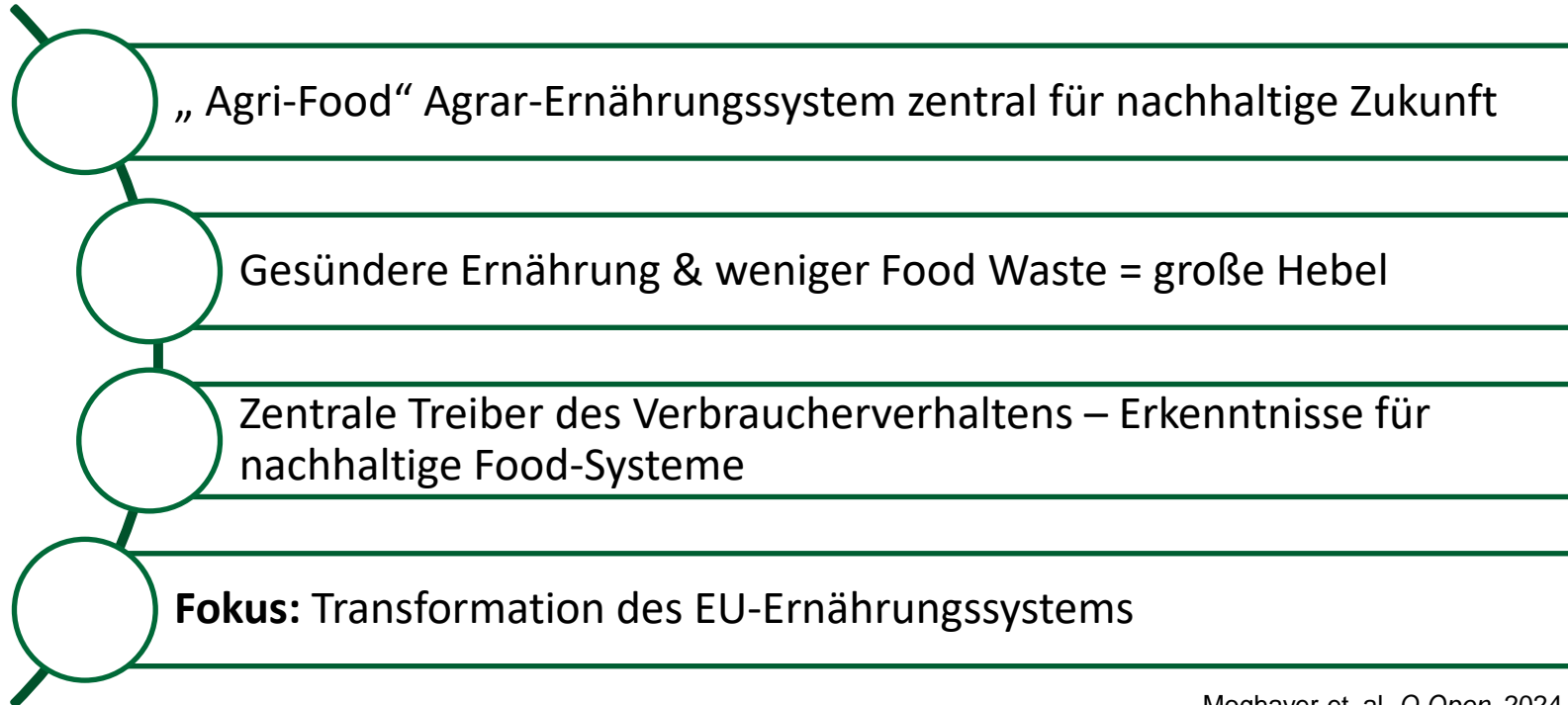


Neue regionale Wertschöpfungspotenziale



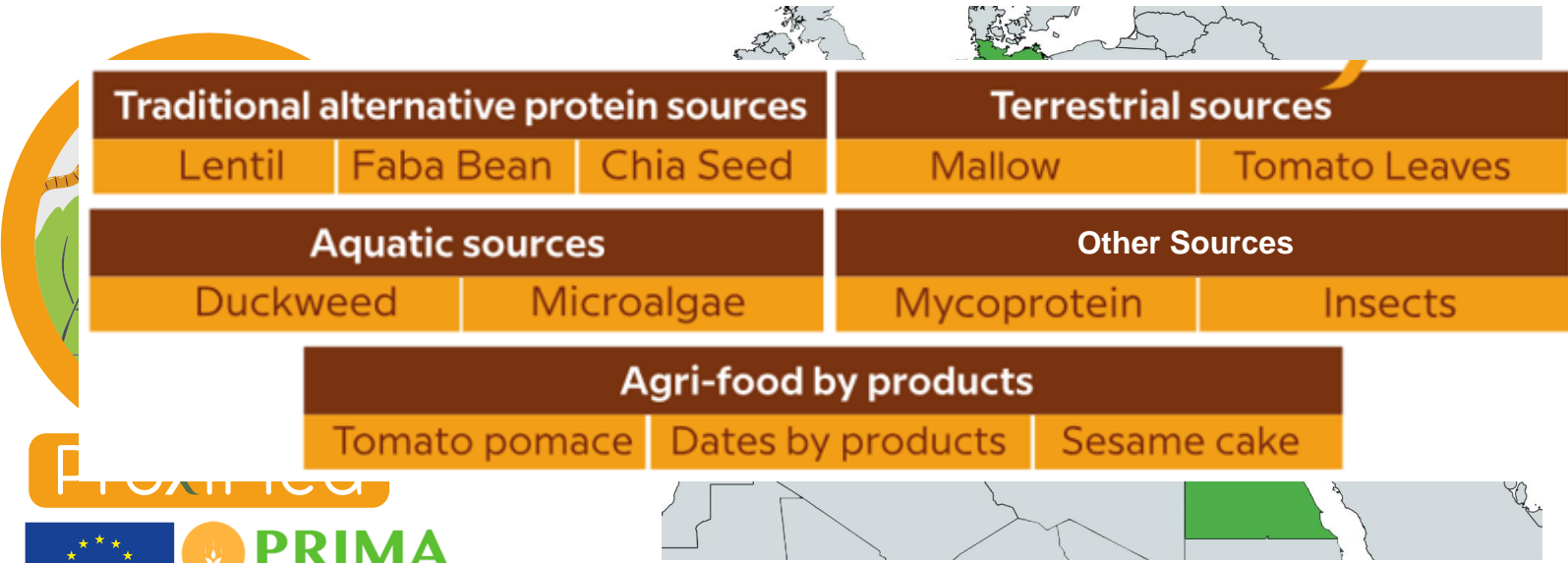
Ernährungstrends

Regionale Ressourcen → Marktprodukte



Moghayer et. al, Q Open, 2024

Erkenntnisse aus PROXIMED



Visual Summary of ProxIMed



Protein Sources of ProxIMed



Traditional alternative protein sources			Terrestrial sources	
Lentil	Faba Bean	Chia Seed	Mallow	Tomato Leaves
Aquatic sources			Other Sources	
Duckweed	Microalgae		Mycoprotein	Insects

Agri-food by products

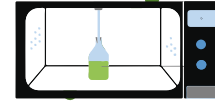
Tomato pomace | Dates by products | Sesame cake

Market Launch of the New Alt-Proteins



With the help of industrial partners (TAT, UL, FFL, PS), 2 selected products will be launched in Turkish and Tunisian markets.

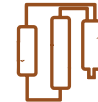
Pre-processing/Extraction/Fractionation Methods



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 analogue/fish analogue



Mit freundlicher Genehmigung von AINIA



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Was braucht eine marktreife Anwendung?

Technologische Stabilität

Funktionale Proteineigenschaften,
Prozesssicherheit, Skalierbarkeit.

Kosten & Wirtschaftlichkeit

Wettbewerbsfähige Rohstoffkosten,
effiziente Prozesse, stabile Supply Chain.

Sensorische Akzeptanz

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

Marktpositionierung

Klare Nutzenkommunikation, Zielgruppenfit,
überzeugende Produktstory.

Regulatorische Klarheit

Lebensmittelsicherheit, Novel-Food-
Einstufung, Kennzeichnung.



Vielen Dank!



Prof. Dr. Özlem Özmutlu Karslioglu



<https://proximedprima.eu/>



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