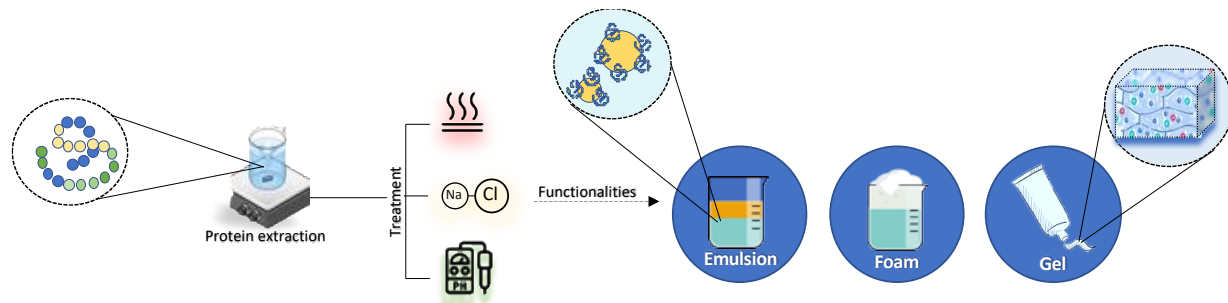


Alternative Food Proteins: Results and Perspectives

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In order to mitigate the risks of climate change caused by traditional agriculture and livestock production, there has been an increase in the sustainable solutions in food processing for the extraction and functionalization of interest molecules from food waste and food by-products. In specific, there is a growing interest search for new sustainable protein sources. In our Group, we investigate on how green approaches *i.e.* ohmic-heating, ultrasound treatment, and pulsed electric field, could be used as an add-on-step to increase the yield of extraction and reduce the employment of organic solvents. In addition, we investigate the possible alternative way to tailor specific colloidal properties of these extracted macromolecules. The knowledge generated during the last months and the future perspectives on plant-based protein, insect proteins and different marine sources will be presented and discussed.



Presentation will take place at FTMC Sauletekio ave. 3. Vilnius, **D401**, 2022 January 19, from 3.00 pm.

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