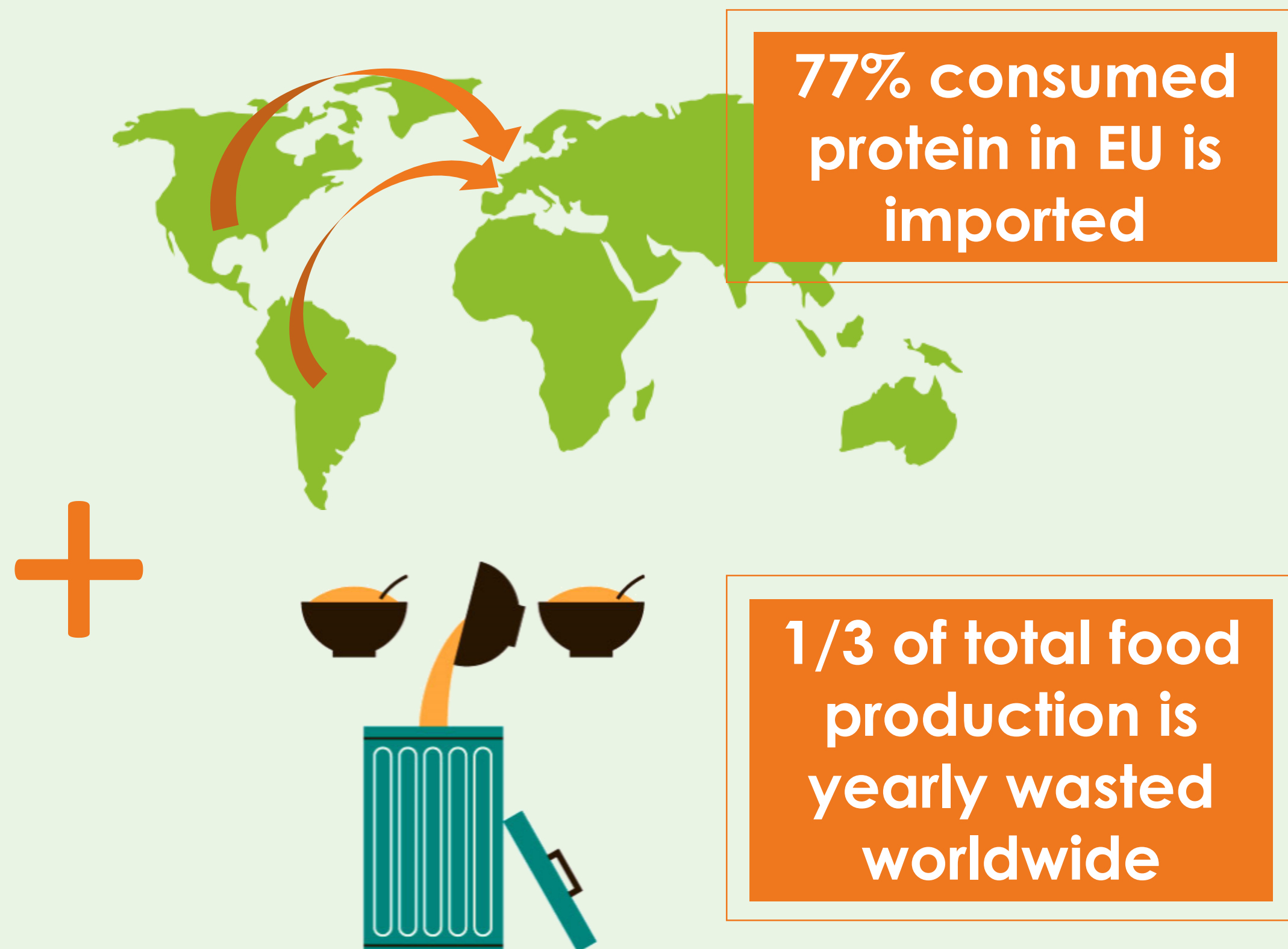


GreenProtein

Revalorisation of vegetable processing industry remnants into high-value functional proteins and other food ingredients

The Issue



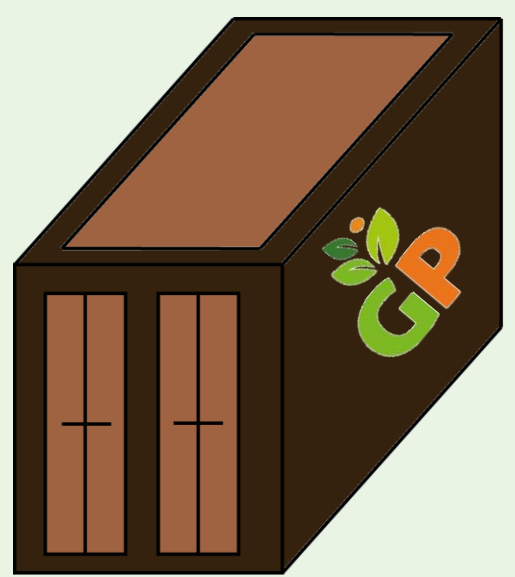
Our Approach

To harness green residues from the agri-food industry to obtain RuBisCo protein



RuBisCo is the most abundant protein on earth, as it accounts for up to 50% of all photosynthesis plants' protein content. It is the vegetable protein most similar to animal protein. It contains all the essential amino acids, which makes it highly interesting for human consumption. In addition, it is an emulsifier, foaming and gelling agent highly suitable as a food ingredient.

Key facts about the project



GREENPROTEIN general goal is to establish a DEMO plant for the extraction and purification of RuBisCo protein from green residues. It will be an easy replicable *plug-and-play* system installed within a marine container. Each plant will have a capacity of 1,000 kg/hour of vegetal residue input, rendering 8.8 – 9.4 kg food grade protein powder at 85% RuBisCo.

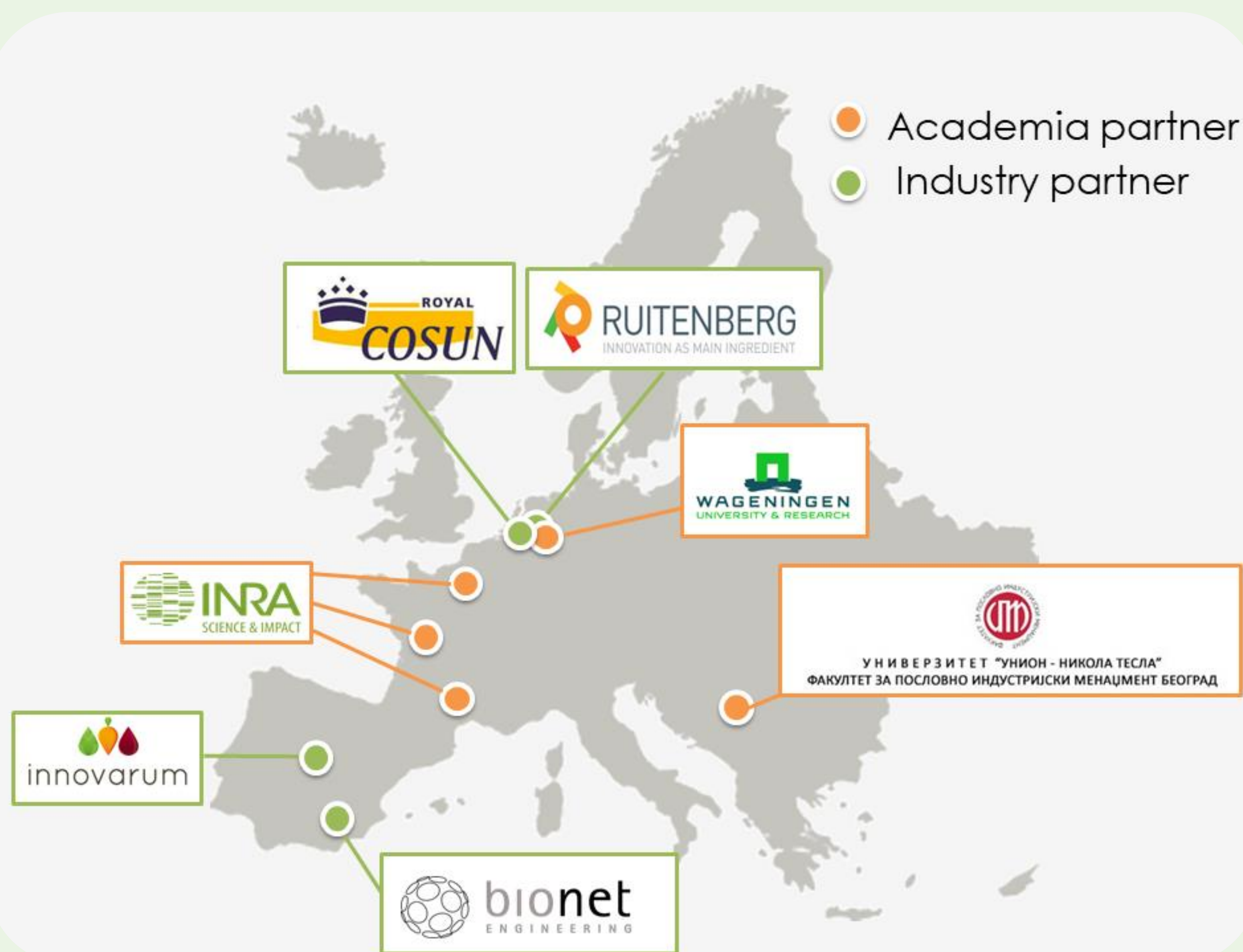
Call: Bio Based Industries Joint Undertaking. VC3. D5-2015.
Total Budget: 5.5 M€
Duration: 54 months (Sept.'16 - Feb.'21)
Work-plan: 9 work-packages
Consortium: 7 partners from four countries (ES, NL, FR, RS)

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The consortium distribution