ZERO WASTE SCOTLAND 2020

AFRICA PARDAVILA | MARKETING & COMMUNICATIONS AT INNOVARUM africa.pardavila@innovarum.es

26 NOVEMBER 2020



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





Horizon 2020 European Union Funding for Research & Innovation



GreenProtein

Grant Agreement Number: 720728





INDEX

1. Introduction

2. Why RuBisCo?

3. Goals of the project & results



#GREENPROTEINPROJECT



#GREENPROTEINPROJECT

1.INTRODUCTION:

⁶⁶Valorisation of vegetable processing industry remnants into high-value functional proteins and other food ingredients.,,

#GREENPROTEINPROJECT 1. Introduction





The project is now getting closer to its end date

Start date: 1 September 2016

54 MONTHS

End date: 28 February 2021

#GREENPROTEINPROJECT | 1. Introduction

GREENPROTEIN GA: 720728 Call: Bio Based Industries Joint Undertaking. VC3. D5-2015

Overall budget: € 5.546.519,33

EU Contribution: € 4.227.361,37

Coordinated by: **KONINKLIJKE COOPERATIE COSUN UA** (THE NETHERLANDS)

Project Partners

GreenProtein project counts with 7 project partners from 4 different countries in Europe.

The Netherlands (NL), France (FR), Spain (ES) and Serbia (RS).

4 Private for profit organizations

2 Research **Organizations**







#GREENPROTEINPROJECT 1. Introduction

1 Higher or Secondary Education Establishment





GREENPROTEIN PARTNERS-LOCATION IN EUROPE 7 PARTNERS 4 EU COUNTRIES

Project Coordinator: ROYAL COSUN











Универзитет "Унион-Никола Тесла" Пословни и правни факултет

Academia partner Industry partner

#GREENPROTEINPROJECT | 1. Introduction



#GREENPROTEINPROJECT | 1. Introduction

GreenProtein is active in Twitter and LinkedIn!



GreenProtein **BBI Project** 294 followers



#GREENPROTEINPROJECT

2. WHY RuBisCo?

Why RuBisCo?



Source: Royal Cosun, https://www.cosunbeetcompany.com/products/food/protein

#GREENPROTEINPROJECT | 2. Why RuBisCo?

Properties

- 1. High amounts of essential amino acids.
- 2. Emulsifier, foaming and gelling agent.
- 3. It can be used as a substitute for wheat or eggs

The potential of RuBisCo

Properties

- 1. High amounts of essential amino acids.
- 2. Emulsifier, foaming and gelling agent.
- 3. It can be used as a substitute for wheat or eggs

Potential

- 1. RuBisCo is a very good candidate for food applications
- Perfect for very different kinds people such as pregnant women, sportsmen, celiac and dairy/egg intolerants
- 3. Also suitable for vegan, Kosher and Halal diets.

itions gnant women,



#GREENPROTEINPROJECT

3.GOALS OF THE PROJECT & RESULTS

Project Objective

What is GreenProtein?

GreenProtein is an industrial demonstration project that aims to produce highadded value, food-grade proteins and other ingredients from vegetable food byproducts.

Primary objective

The primary objective will be to extract and purify food-grade, fully functioning, **RuBisCo protein** on an industrial scale using greenfield waste.

#GREENPROTEINPROJECT | 3. Goals & project results

Results so far

The Greenprotein project has:

- from sugar beet leaves.
- Netherlands) at the headquarters of Royal Cosun.
- emulsifiers, and binding agents.
- counterparts that use egg whites.
- isolation from sugar beet leaves.

1. Developed a **biorefinery process** for the extraction of RuBisCo

2. Built and opened of a **DEMO plant in Dinteloord** (The

3. Produced odourless and flavourless RuBisCo powder. Absence of flavour and taste are key aspects for use for foams,

4. Efficiently used RuBisCo powder (leaf protein isolate) to cook a series of **bakery products**, similar in texture and flavour to their

5. Developed a Life Cycle Assessment on the environmental performance of the system of RuBisCo protein extraction and

GreenProtein DEMO Plant Opening 10/10/2019



#GREENPROTEINPROJECT | 3. Goals & project results

Source: https://youtu.be /x498ZMPprSQ

About the DEMO Plant



Plant activity

Extraction and purification of functional RuBisCo protein isolate from sugar beets leaves.

Installed production capacity Commercialisation 1,5 Ton leaves/hr **Expectations:** First product on the market for sale in 2 to 3 years. (with 1-2% RuBisCo in the leaves). Next steps: build a large-scale plant & EFSA.



..... Closer to our final goal: demonstrate the technical and economic feasibility of the revalorisation of green residues from existing agroindustry.





Source: Royal Cosun, https://www.cosunbeetcompany.com/products/food/protein

#GREENPROTEINPROJECT | 3. Goals & project results

Example of bakery products

Odourless & flavourless RuBisCo Powder



Life Cycle Assessment

Environmental performance of the system of RuBisCo protein extraction and isolation from sugar beet leaves

1. The only crop that has lower environmental impact than sugar beet leaves is alfalfa.

2. The results for RuBisCo were similar to that of the microalgae categories with the lowest environmental impact.

3. Egg protein concentrate: the comparison of **environmental impact categories of different protein concentrates indicated that protein powder containing RuBisCo affected environment less than egg protein concentrate.**

From farm to fork, involving farmers



#GREENPROTEINPROJECT | 3. Goals & project results

Source: https://www.yo utube.com/watc h?v=4xYxDnzff0



Collateral innovations, leaves harvest



#GREENPROTEINPROJECT | 3. Goals & project results





GreenProtein

Mailing Address africa.pardavila@innovarum.es

Phone Number (+34) 615 860 178







Horizon 2020 **European Union Funding** for Research & Innovation



THANK YOU! If you have any questions, do not hesitate to contact us.

