

Reviews on the EU plant protein sector ...

European Commission









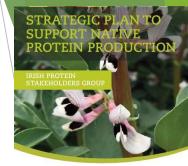
Independent groups



EU Protein Plan

EU protein self-sufficiency has been a long-standing issue on the EU agenda for several decades. Recently political focus on EU dependency on imported proteins has sharpened in the context of the Green Deal objectives & as a consequence of the EU Contingency planning following crises such as the 2020 COVID-19 pandemic & 2022 Russian invasion of Ukraine.

The renewed interest in an EU protein plan was introduced by the former EU Agricultural Commissioner Phil Hogan in 2017 as a reaction to the EU soy declaration that was signed by 14 farm ministers and which highlighted the need to increase the production of home-grown protein crops in order to tackle the EU protein deficit. The main purpose of the EU Protein Plan is to identify consumer demand for proteins and which range of measures could increase the competitiveness of EU protein crops. Some of the possible policy options were listed in the report on the development of plant proteins in the EU.







An Implementation Strategy for Increasing European Plant Protein Production and Uptake

by Plants for the Future ETP



What are the protein challenges for EU?



- Variety x Environment x Management
 Best Variety x Optimum Environment x Excellent
 Crop Mgmt. = Yield Quality
- Varietal choice low v. cereals
- Grain legume yields below potential
- Limitations in food technology and techniques
- Animal feed v. Human food
- Premium supply chains absent
- Labelling concerns sustainability front of pack labelling scheme
- Consumer knowledge gap preferences evolving



Core ambition?

Deliver novel value opportunities from plant protein crops, focus on circularity and value chain resilience

More value from what is already produced















Right crop in the right place for the right market

Many unanswered '?'

Producers



Processors

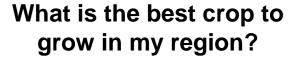


Food manufacturers



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How can I maximise yield/quality potential?



Do I need to invest in a plant processing facility?

From where can I get a consistent supply of raw material?

What technologies should I use?



Is there a market for plant based products?

What products can I make?

Is there a consistent supply of ingredients available?

NEW VALUE LANDSCAPES FOR PLANT PROTEIN PATHWAYS



DEMONSTRATE

5 multi-stakeholder 'living lab' Innovation Production Systems (IPSs) with strong industry involvement delivering value for industry, market & society



*ALPR Teach.

Sustainable & competitive plant-protein crop systems & value chains

European plant-protein road of change



10+ circular
value-chain
business models
tailor-made for IPSs
co-created with
multi-actor approach













TRANSFORM & EVALUATE

- Multi-criteria mathematical modelling & optimization approach
- Integrated Life Cycle Sustainability Assessment
- Data acquisition protocol
- Validated pathways for new protein landscapes for 5 European regions
- Sustainable crop rotation planning models



Creating opportunity to grow value via innovation, process circularity and waste reduction.

Enabling technologies for new circular plant protein business models



WP5



What are we doing?

Innovative production systems

- On farm processing (milling for food/feed)
- Variety testing (database of suitable varieties per region) (e.g. lupins, field pea, faba beans, chickpea, lentil and peanut)
- Intercropping of pea and bean
- Farm to shelf nutrient tracking (dashboard & labelling)
- Cross region synergies (logistics and packaging)







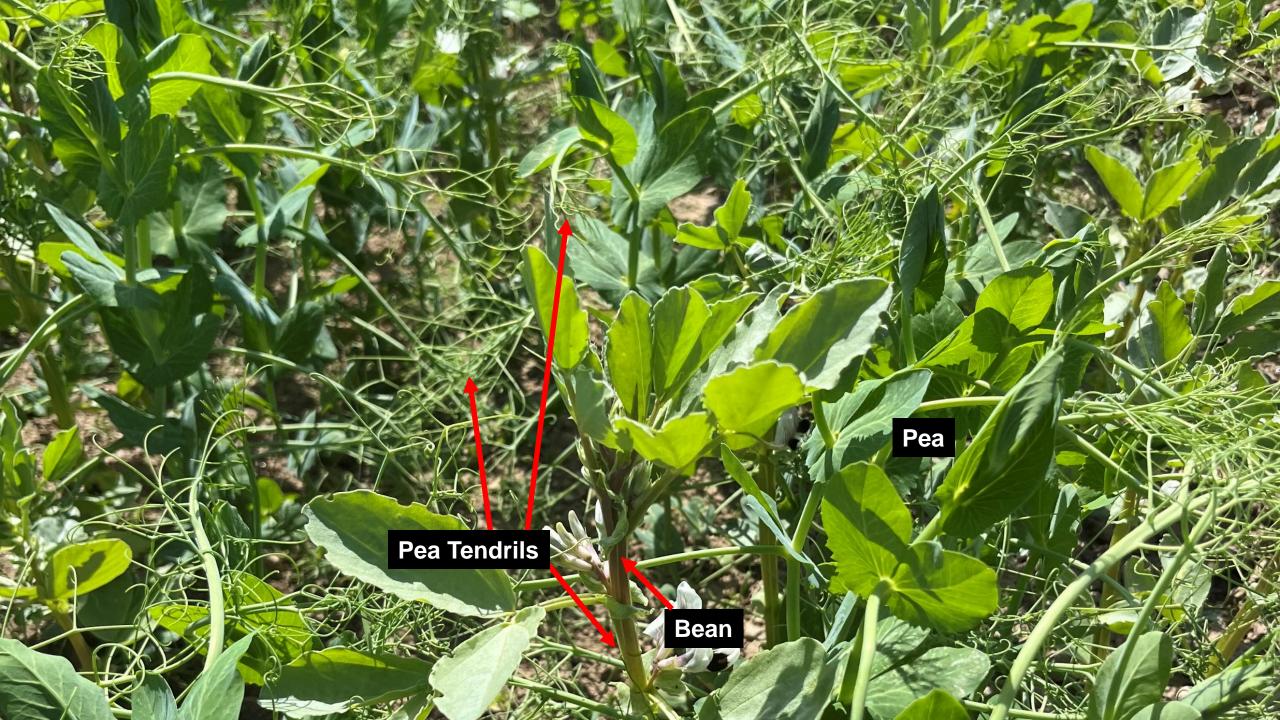
What are we doing? Develop working business opportunities

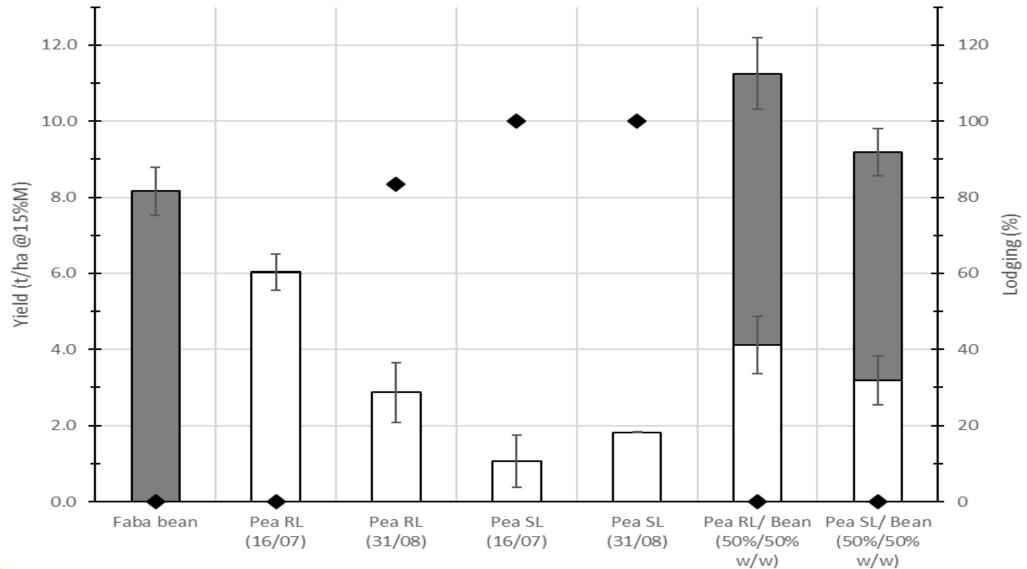
- Multiple sustainable business models
- Demonstrate potential
- ✓ Give confidence to stakeholders and empower their transition

Business Models in Development

- ✓ Legume pasta
- ✓ Smart labels Nutrient tracking tool
- Developing the peanut industry in Europe
- ✓ Using pulse flours in confectionery products
- Hermetic bagging systems to enable cross-regional applications for plant proteins
- Technologies that allow localised processing of plant proteins

https://valpropath.eu/business-models/







What are we doing?

Evaluate innovative processing approaches

- De-hulling, milling and extrusion
- Wet v. dry fractionation ->
 isolating protein
- Microwave processing -> cooking
- IR spectroscopy → nutrient analysis





What are we doing?

End product formulation

- Baked products using pea/bean flour
- Plant based beverages
- Hybrid based products
- Pastas and veggie burgers









































AGRICOLUS









