Hello reader!

Welcome back to the third edition of the InnoProtein Newsletter! As we approach the fourth and final year of the InnoProtein project, we have made significant progress in researching and testing new methods for high-quality protein extraction from bacteria, fungi, insects, and microalgae with a circular, zero-waste approach.

In this edition, we are sharing two new infographics, an update from the Protein Pioneers Cluster, and new articles spanning our core research topics. Read on to explore the progress we're making!

New Infographics

Fungi

This infographic breaks down why fungi are emerging as a leading alternative protein source. From high nutritional value and minimal environmental impact to the step-by-step process of cultivating strains like *Aspergillus oryzae*, it illustrates the full picture of fungal protein production.

Find it here

Microalgae

Explore how microalgae pack up to twice the protein of conventional sources while offering big antioxidant benefits. This infographic walks through species selection, cultivation methods, and the green extraction technologies used to unlock their full protein potential.

Find it here

Protein Pioneers

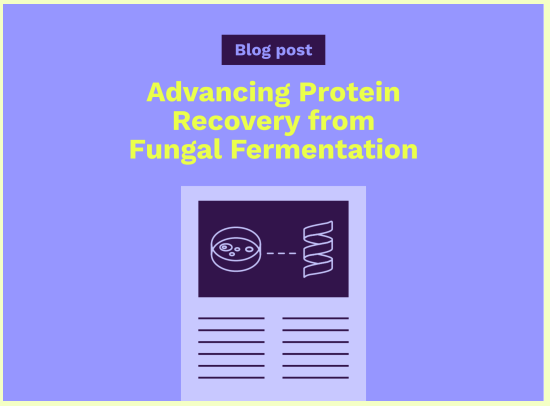
We are honored to welcome Zest to our Protein Pioneer team! The protein pioneer cluster comprises like-minded projects across Europe, spearheading alternative protein cultivation.

Zest focuses on creating an AI-supported fermentation system that can produce a range of protein products for food and pet food, as well as useful by-products for other industries such as cosmetics. By using fungi, Zest aims to offer a scalable, resource-efficient solution for future resource needs.

Check out all of the members of the cluster below!

Find out more

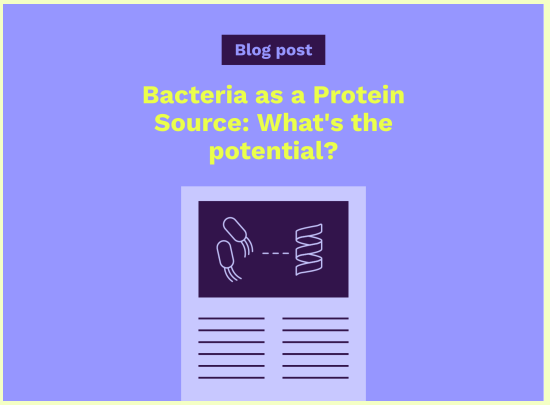
New Articles



Advancing Protein Recovery from Fungal Fermentation

Producing protein is only part of the story; making it usable matters too. By refining separation and purification processes, researchers are working to turn raw materials into high-quality ingredients ready for food applications.

Find it here!



Bacteria as a Protein Source: What's the potential?

Bacteria can convert methanol, often sourced from waste streams, into protein-rich biomass. This article explores how InnoProtein is optimizing growth and extraction

processes to unlock bacteria's potential as a sustainable and powerful protein source.

Find it here!

New Sustainable Recipe Book

Sustain-a-Bite, a Protein Pioneer Cluster member, teamed up with a registered dietitian and a vegan chef to turn sustainability into practical, everyday meals in their new recipe book. It is designed for anyone looking to incorporate plant-based, minimally processed foods into their weekly routine.

Find it here!

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