

# Alternative proteins: from extraction to applications

Date : December 9th 2022 - From 8.30 am to 17.00 pm

Language : English

Location : Amiens (France)

## Program :

- ▶ 8:30 - 9 :00 : Welcome and introduction note
- ▶ 9:00 - 10:00 : Introduction to alternative proteins: current market & challenges, methods of production, benefits and limits of each production method
- ▶ 10:00 - 11:00 : Alternatives proteins from different sources: plant proteins (pulses, oilseeds, tuber), insects, single-cells (yeast, micro-algae), precision fermentation
- ▶ 11:00 - 11:30 : Coffee break & networking
- ▶ 11:30 - 12:30 : Important quality aspects of alternative proteins: physico-chemical properties, functional properties, nutrition
- ▶ 12:30 - 13:30 : Lunch & networking
- ▶ 13:30 - 14:30 : Post-treatment of protein: thermal treatments, hydrolysis and extrusion
- ▶ 14:30 - 15:30 : Examples of applications: meat replacement, plant-based “milks” and yogurts, other applications
- ▶ 15:30 - 17:00 : Visit of IMPROVE’s pilot plant and laboratories

**Speaker: Frédéric BAUDOUIN**

[frederic.baudouin@improve-innov.com](mailto:frederic.baudouin@improve-innov.com) - +33 (0)3 60 24 87 04

**Price : 599 € per participant**



**IMPROVE**  
Institut Mutualisé pour les PROtéines VEgétales