

# **Alternative Protein: Unlocking Novel Technologies**

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### Introduction



Alternative protein – opportunities & challenges



Product innovation & emerging technologies



Hybrid alternative protein



Summary











- Centre for Food System Research
- Centre for Society, Environment & Development
- Centre for Sustainable Agriculture & Biodiversity
- Medway Food Innovation Centre



- Associate Professor, University of Greenwich (2020 )
  - Research group lead, Food Processing & Innovation
  - Head, Medway Food Innovation Centre (https://mfic.gre.ac.uk)
  - PI, Bezos Centre for Sustainable Protein
- Science & Technology Manager, Unilever (2011-2020)

# Product Development Kitchen











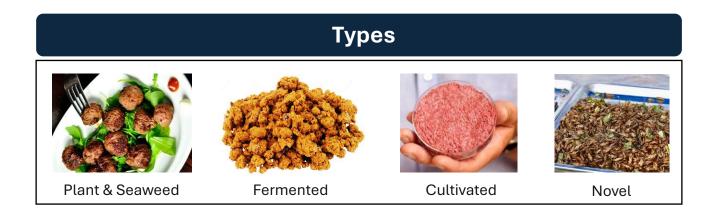








# Alternative Proteins: Opportunities and Challenges





- Total funding: \$18.6 billion since 2016
- In 2024: \$1.1 billion; Q1 2025: \$235 million



### Challenges

- Consumer acceptance
- Regulatory hurdles

• Market competition

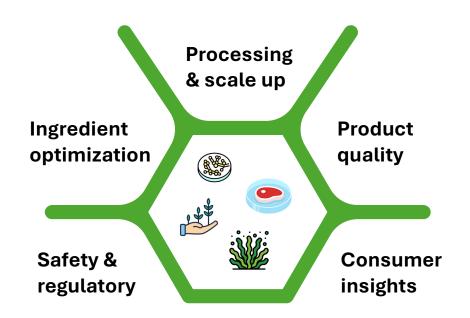
Cost of production

- Technical understanding
- Lack of circularity

- Supply chain complexity
- Scale-up infrastructure
- Nutrition gap



# Alternative Protein: Knowledge Gaps











Mild process for functional enhancement





Naturally deliver **nutritional equivalency** 





Clean label ingredient – optimisation & sourcing



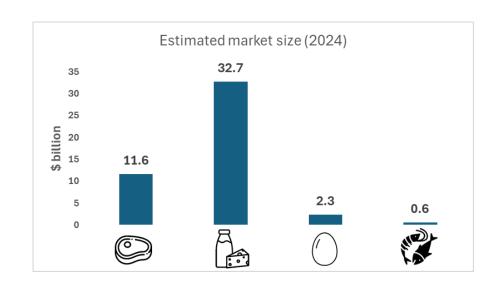


Data driven approach to address **UPF** related scepticism



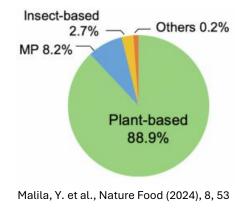


### **Alternative Protein Products**































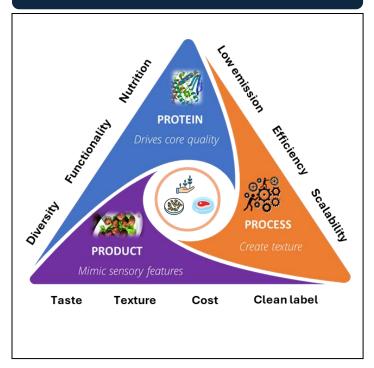




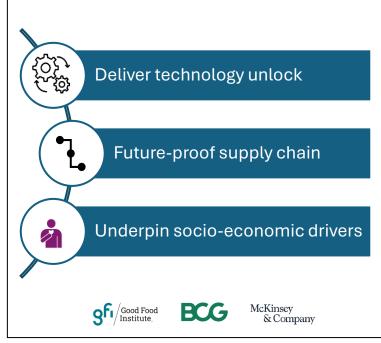


### Alternative Protein: Product Innovation

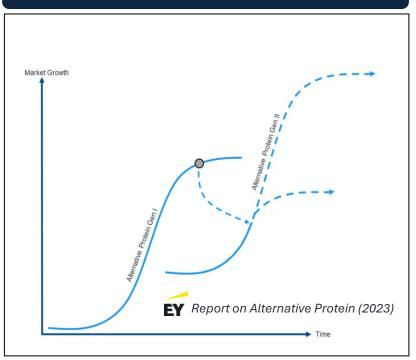
### Technical challenges



### **Innovation challenges**



### **Future growth**





# Alternative Protein Products: Unlock and Impact

Category	Key innovation	Influence on future market share
Meat Alternatives	Clean label texture, HME, cellular agriculture	Substantial growth; wider consumer adoption
Dairy Alternatives	Precision fermentation, blended ingredients	Continued expansion; plant-based cheese surge
Egg Alternatives	gg Alternatives Al formulation, fermentation, bioengineering Rapid growth; move from niche	
Seafood Alternatives	Fermentation, cell cultivation, novel proteins	Fastest growth; exponential market share rise











Meat Alternatives	<b>Dairy Alternatives</b>	Egg Alternatives	Seafood Alternatives
BEYOND MEAT  WPOSSIB	DANONE LY!	PLANTELO ESS  PLANTELO THE PUTURE PARMS  FABUMIN AL HOURS NO KIRG.	Shiok Meats Seafood, reinvented
Quorn Good Meat	Perfect Day	evo	new wave a fresh take on seafood."



# Alternative Protein: Emerging Technologies



**Precision fermentation** 



3D food printing



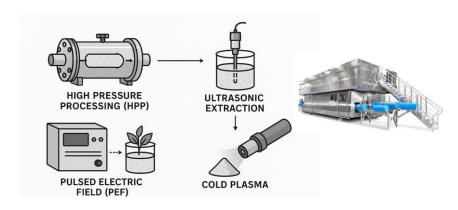
Novel protein



AI formulation



Eco-innovative extraction



Non-thermal processing

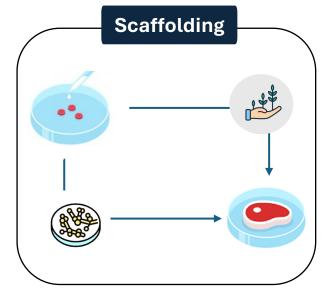


# Hybrid Alternative Protein

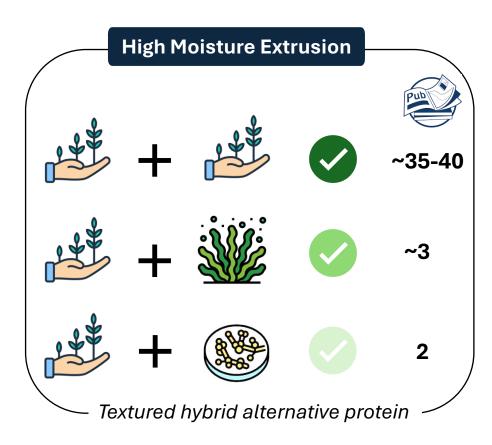
Technology Integration Approach

### **Advantages**

- Better nutrition
- Improved functionalities
- Cost-effectiveness
- Risk mitigation across technologies



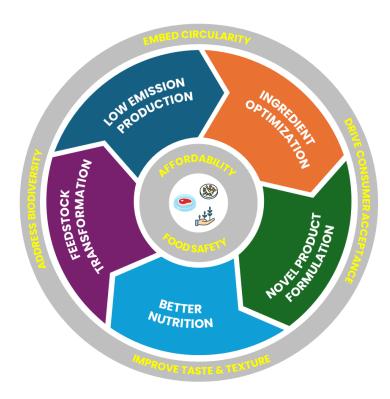
Kim et al. Food Sci Anim Resource (2024) Lees, S. Y. et al Food Bioprocess Tech 16 (2023) Bomkamp, C. et al. Advanced Science 9, (2022)





# Summary

### Research & innovation focus



### **Success factors**

- Technology advancement
- Risk-free scale up and infrastructure access
- Cost competitiveness
- Reduced disparities between consumer need and satisfaction
- Enable digital transformation
- Supportive regulatory framework
- Robust supply chain





# THANK YOU

