Positive European consumer feedback on yeast-based foods developed in NextGen Proteins project

FOODTECH | HUMAN FOOD | NUTRITION | PROTEIN INGREDIENT | YEAST FERMENTATION | EUROPEAN PROJECT

Highlights:

- Arbiom masters the art of creating high quality, taste, and well-being through fermentation to nourish people sustainably.
- European consumers who tasted yeast-based foods formulated with Arbiom ingredients share positive feedback:
    - More than 70% of German and Swedish consumers like vegan spreads made with 13% Arbiom ingredient inclusion.
    - 68% of UK consumers are willing to buy salmon fed with SylPro® and find it as tasty as salmon fed with a standard diet.

Paris, France, Aug 29th, 2023. Arbiom, partner of the European NextGenProteins consortium, announces positive consumer feedback on foods developed with SylPro®, its yeast-based protein ingredient. Arbiom is mastering the art of creating quality, taste, and well-being through fermentation to offer best-in-class ingredients for next generation foods. Its protein-rich ingredient is suitable for a large variety of products such as meat analogs, cheese analogs, spreads and sauces, and specialized nutrition including elderly and sports nutrition.

More than 70% of German & Swedish consumers appreciate appetizer spreads made with Arbiom ingredient.

The NextGen Proteins project aims to test and validate the use of various protein sources derived from insects, fungus, yeast and algae in food and feed. Within the project, meat analogs, specialized nutrition products, spreads, baked goods, extruded snacks, and ready meals were developed by the partners. The perception of Arbiom ingredient as an alternative protein and level of appreciation of

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the newly developed products was assessed by European consumer panels in Germany, Sweden and the UK.

Biozoon, expert in the development of powder-based mixes for elderly & lifestyle nutrition, developed powder-based spreads with Arbiom ingredient, as a complementary protein to pea. The addition of Arbiom ingredient in spreads formulas results in a “high in protein” claim; obtained for foods with a protein content above 20%.

These spreads are mainly targeting the active population (25-45 years) and are also suitable for the elderly in terms of mouthfeel & texture, described as soft and creamy by consumers. **Overall, more than ¾ of people surveyed in Sweden and Germany have a positive experience with the Arbiom yeast-based spreads.**

Figure 1: Spreads developed by Biozoon including Arbiom ingredient

UK Consumers are attracted by the flavor and taste of salmons fed a diet which included SylPro.

Within the project, Arbiom, Mowi, Aquascot and Waitrose joined forces to develop a SylPro-based salmon value chain from raw material supply (SylPro from Arbiom) feed formulation and production (Mowi), salmon farming and processing (Aquascot), and consumer testing (Waitrose). Atlantic Salmon were farmed in Scotland at Aquascot with various diets including some with SylPro inclusion.

Once processed, 80 UK Waitrose customers were invited to test the sensory qualities of the salmon filets fed with the different diets. **⅔ of the panel indicate they will likely buy filets from salmon fed a diet which included SylPro. Results show that the inclusion of SylPro in aquafeeds for Atlantic**

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Salmon enhances the strength of flavors of filets. It illustrates that the sensory properties of SylPro translate as well in processed fish products.

In addition, inclusion of SylPro in aquafeeds does not significantly change the appearance, odor, or aftertaste on both raw and cooked salmon. Moreover, consumers prefer the mouthfeel of salmons fed with SylPro compared to standard salmon. Fewer respondents are disinclined to purchase salmon fed SylPro diet than standard salmon. **It is then possible to appeal to more consumers to buy salmons filets when there are fed a diet which included SylPro.**

Conclusion

European consumer perception for yeast-based protein foods developed within the project is very positive, from fish feed incorporation to the inclusion of Arbiom protein ingredient in final food products. This predicts a great future forecast for the alternative protein market as more and more people are interested in sustainable foods. A study carried out by the Protéines France association showed that in 2022, one quarter of French people changed their food habits to include non-animal sources of proteins in their diets, slowly shifting towards a more sustainable & healthy food system.

Arbiom contributes to the Future of Food by leveraging the power of fermentation to create ingredients offering high quality, taste & well-being, to nourish people sustainably.

The NextGen Protein conference will take place in Bremerhaven (Germany) on September 7-8, 2023. showcasing results obtained within the project. Do not hesitate to join us there to build a more sustainable and healthy food future.

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About Arbiom:

Arbiom is committed to feeding the world in a sustainable and healthy way. Driven by our values of Excellence, Inclusivity and Sustainability, our passionate team leverages the power of fermentation to deliver next generation protein ingredients by tapping into nature-based solutions. Arbiom truly adds to the food supply by creating rather than redistributing proteins. Our products are purpose-grown, natural, and protein-rich. With excellent functional and sensory properties, they are a perfect solution to healthy human and animal nutrition. Arbiom's first industrial project is underway in France, providing a safe and secure supply of 10,000 tons of product per year to customers and partners.

About NextGen Proteins:

NextGen Proteins will optimize the production of three alternative proteins through resource efficient bioconversion processes and demonstrate their suitability in an industrially relevant environment as additions to, or substitutes of traditional protein sources in various feed and food applications. It will contribute to strengthening food security, sustainability, and self-sufficiency of EU protein production by demonstrating the suitability and economic viability of next- generation proteins as part of food and feed value chains with less strain on natural resources and reduced environmental impacts.

Microalgae, insect, and single cell proteins were tested in various applications both in feed (poultry, salmon, and other fish species) and food for human consumption (meat analogs, non-dairy cheeses, spreads, ready-to-eat meals, and elderly foods).

Figure: Key figures of the NextGenProteins project

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