How to extract proteins from rapeseed?

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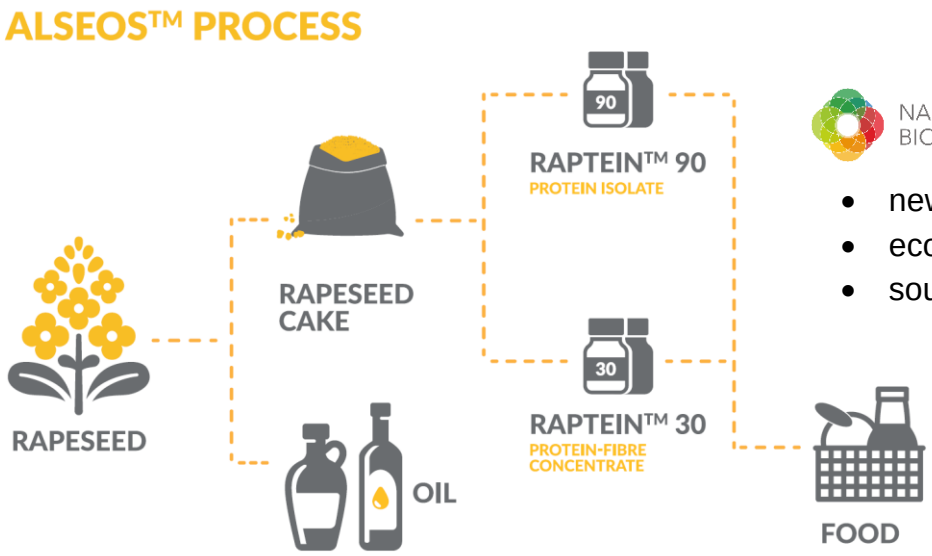
Problem

There is a high demand for proteins but available sources are not sustainable.

- Animal proteins put a heavy burden on the environment
- Harsh chemicals are used to extract plant proteins
- Waste from rapeseed (*Brassica napus*, also known as canola) oil production is an excellent source of protein but there is currently no technology to extract it

Solution

ALSEOS™ technology turns waste from rapeseed oil production into valuable food protein.



NAPIFERYN BIOTECH®

- new plant protein from waste
- ecological production process
- sourced locally

Co-funded by the European Union

Benefits

- Cost effective technology
- Clean label, protein and fibre claims
- Highly nutritional and functional
- Neutral taste and smell (no bitter taste!)
- GMO free, non-allergenic
- Sustainable, made from waste

Practical recommendations

Protein isolate

Key functionalities:
- dispersibility
- emulsification
- gelling

Highest potential:
- dairy alternatives
- dressings and sauces
- beverages
- bakery and confectionary

Protein -fibre concentrate

Key functionalities:
- water absorption capacity
- oil absorption capacity
- texturizing properties

Highest potential:
- bakery
- meat analogues
- meat extensions
- snacks

Further information

Further readings

Rapeseed protein as a novel ingredient of gluten-free bread

Videos

EIT Food - A new source of protein to save our planet

Weblinks

https://napiferyn.com/

About this practice abstract and GIANT LEAPS

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