



Plant proteins: Alternative sources and their applications in food

Workshop at German Institute of Food Technologies (DIL) in Quakenbrück
at April 11th, 2019 organized within the LIBBIO-Project

Agenda

12:00 – 1:00 pm	Lunch
1:00 – 1:20 pm	Welcome and introduction <i>N.N.</i>

Session 1: Processing of lupin

1:20 – 1:30 pm	Introduction of LIBBIO Project <i>Mr. Páll Árnason</i> <i>Innovation Center Iceland</i>
1:30 – 1:50 pm	Debittering and processing of Andean Lupin <i>Mrs. Juliette Rudzick</i> <i>DIL e.V.</i>
1:50 – 2:10 pm	Extraction of lupin components with supercritical CO₂ <i>Prof. Rob van Haren</i> <i>Hanze University of Applied Sciences</i>
2:10 – 2:20 pm	Cosmetic applications of lupin components <i>Mrs. Irmgard Starmann</i> <i>Color&Brain BV</i>
2:20 – 2:50 pm	Break

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Session 2: Plant protein processing and applications

Application of lupin proteins

N.N

Pea Protein from local sources - an allergen free vegan protein for different applications -

Mr. Thomas Pruter

Emsland Stärke GmbH

Stricter chlorate limit values in soy products - are organic protein isolates from European processing a solution?

Mr. Amos Ramsauer

Vivaorganic GmbH

Powerful potato protein

Mrs. Angelika Rehbach

KMC Deutschland Ingredients GmbH

Application of plant proteins in extrusion process

N.N.

Information on European research programs and cooperation opportunities offered by the Enterprise Europe Network

Thomas, Brinks

NBank, Investitions- und Förderbank Niedersachsen

5:15 pm End of conference and come together with drinks

Possibility to see facilities of DIL

Contact and Registration:

<https://www.dil-ev.de/en/events/detailsliste.html?terminID=38>

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