



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 – 1:10 pm **Welcome and introduction**
Mr. Clemens Hollah
DIL e.V.

Session 1: Processing of lupin

1:10 – 1:25 pm **Introduction of LIBBIO Project**
Mr. Páll Árnason
Innovation Center Iceland

1:25 – 1:45 pm **Debitting and processing of Andean Lupin**
Mrs. Juliette Rudzick
DIL e.V.

1:45 – 2:05 pm **Extraction of lupin components with supercritical CO₂**
Prof. Rob van Haren
Hanze University of Applied Sciences

2:05 – 2:15 pm **Cosmetic applications of lupin components**
Mrs. Irmgard Starmann
Color&Brain BV

2:15 – 2:50 pm **Break**

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Session 2: Plant protein processing and applications

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

*Mr. Christoph Pernutz
DIL e.V.*

LikeMeat – A company based on plant protein

*Dr. Achim Knoch
LikeMeat GmbH*

Legumes Translated: a new thematic network in Horizon 2020

Dr. Donal Murphy-Bokern

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

*Mrs. Melanie Albrecht
NBank, Investitions- und Förderbank Niedersachsen*

5:15 pm

End of conference and come together with drinks

Possibility to see facilities of DIL