# Food sustainability applications compendium

Alternative protein formulations and valorization of food side-streams

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Next page

Transitioning toward sustainable food production and a circular food economy are viewed as important strategies to reduce the carbon footprint and to feed the growing world population. Therefore, the development of alternative protein formulations and the research on valorization of food side streams are in focus. Most importantly, sustainable food must fulfill consumers' expectations regarding taste and texture.

Extrusion technology is considered as one of the most promising platforms for the development of sustainable food products. It is widely recognized as an energy-efficient and environmentally friendly continuous production process. Moreover, extrusion comprises a high range of adjustable process parameters that offer great flexibility to develop many different types of products.

Rheological characterization is used to optimize the mechanical properties or sensory perceptions of sustainable food products to meet high customer expectations regarding taste or texture as well as simulating processing conditions. The high flexibility of rheometers with a broad range of application-specific measuring cells for tribology, texture, and interfacial analysis or even combined optical methods allow for a comprehensive characterization of products.

Nowadays, the development of sustainable food products encompasses not only food but also biodegradable packaging. This compendium shares insights into various topics from food to packaging with selected application notes and videos from Thermo Fisher Scientific scientists.

With decades of application know-how, our worldwide demonstration labs, and scientists from different disciplines including food extrusion, rheology, and electron microscopy, we can assist you in realizing your specific sustainable food application goals. Talk to our experts today and learn what options are available to further your advancement in this innovative arena (contact us).

## Table of content

#### Introduction to plant-based meat alternatives and techniques

 Application overview of extrusion process setups for producing High Moisture Meat Analog (HMMA) and texturized vegetable protein (texturized proteins)

#### 7-minute introduction webinar from customer needs to techniques

 Video demonstrating the advantages of small-scale twin-screw extrusion for product development and material testing

#### Structure analysis of plant-based meat

Application overview describing the optimization and measurement of structural properties of meat alternatives

#### Upcycling of food side streams

Application note demonstrating the benefits of twin-screw granulation of apple pomace

#### Rheology and texture comparing dairy milk and oat milk cheeses

Application note introducing the use of rheological characterization for improved consumer acceptance

#### Measuring lubricating properties of meat analogs with soft tribology

• Application note assessing the influence of oil on the surface properties of pea-based meat analogs

#### **Biodegradable pectin films**

• Video demonstrating R&D development of biodegradable packaging material on a small-scale extruder

#### Food resource center

#### Comprehensive food development and testing solutions

 Food applications from extrusion, spectroscopy, rheology, electron microscopy, and more techniques. Find more application information and support from our food scientists

## Create a wide-range of meat-like textures that consumers will enjoy

Twin-screw extrusion of plant-based meat

#### **Overview**

Twin-screw extrusion processing is considered a key technology for the continuous production of plant-based meat products. The main goal of this process is to impart a fibrous, muscle meat-like texture into plant protein-based formulations. Two different types of products can be produced with this technology: HMMA and texturized vegetable protein (texturized proteins).

This application overview demonstrates practical extrusion process setups for producing HMMA and texturized vegetable protein (texturized proteins).

View the application overview



#### ← Back to contents → Next page

Intro to plant-based meat alternatives and techniques

Advantages of small-scale twin-screw extrusion Structure analysis of plant-based meat Upcycling of food side streams

Rheology and texture Mouthfeel properties Biodegradable pectin film

## Flash talk Extrusion of plant-based meat

Advantages of small-scale twin-screw extrusion for product development and material testing

#### **Overview**

What you will learn during this talk (7 minutes):

- How twin-screw compounders are a flexible solution for the development of plant-based proteins
- Range of textures achieved with a modular die design
- Workflow for plant-based meat characterization

➔ View the video

Biodegradable pectin film Food resource center

Next page

Back to contents

Intro to plant-based meat alternatives and techniques Advantages of small-scale twin-screw extrusion

Structure analysis of plant-based meat Upcycling of food side streams

Rheology and texture Mouthfeel properties

## Know that you have achieved a meat-like texture

Structure analysis of plant-based meat

#### **Overview**

While the global demand for plant-based meat continues to grow at a rapid pace, many consumers still lack variety in marketed products, especially in terms of meat types and protein sources. To cope with this demand, food companies continue to develop new ingredients and products with the goal to mimicking the taste and texture of meat.

To obtain plant-based products with a texture perception similar to that of muscle meat, the extrusion aims to impart an anisotropic, fibrous, and gel-like structure into plant proteins. Scanning Electron Microscopy (SEM) is the ideal tool to assess the structure of plant-based meats by visualizing and evaluating these important characteristics.

This application overview introduces you to SEM as a tool to assess the influence of process and formulation produced using twin-screw extrusion at a microscopic level.

#### → View the application overview



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## Structure analysis of plant-based meat

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← Back to contents → Next page

Intro to plant-based meat alternatives and techniques Advantages of small-scale twin-screw extrusion Structure analysis of plant-based meat Upcycling of food side streams

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Rheology and texture Mouthfeel properties Biodegradable pectin film

## What do you do with nutrient rich food waste?

Upcycling of food side streams

#### **Overview**

Food side streams, although rich in nutrients, have poor techno-functional properties, which limits their use in food applications. For example, apple pomace, which is the major by-product of the juice industry, is hardly used for pectin extraction or as animal feed. Most of it ends as waste, as its poor solubility does not allow for its further use as a food ingredient.

This application note showcases the functionalization of apple pomace from commercial fruit juice production by twin-screw granulation.

→ View the application note

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( Back to contents Next page

Intro to plant-based meat alternatives and techniques

Advantages of small-scale twin-screw extrusion

Upcycling of food Structure analysis of side streams

plant-based meat

Rheology and texture

Mouthfeel properties

### Is it cheese?

Rheology and texture of cheese and a vegan cheese analogue

#### **Overview**

The texture is an important part of a cheese's properties. Depending on the kind of cheese and its age this can range from creamy to solid. Rheological measurements can be used to quantify the viscoelastic properties of cheese and cheese formulations. A modern rheometer can also be used to run texture analysis tests. In the case of a cheese, this could be used to quantify its bite or its cutting properties.

This application note demonstrates how to measure and the results of various rheological measurements and a penetration test on a milk-based cheese and a vegan cheese substitute.

→ View the application note



( Back to contents ) Next page

Intro to plant-based meat alternatives and techniques Advantages of small-scale twin-screw extrusion Structure analysis of plant-based meat Upcycling of food side streams

Rheology and texture

Mouthfeel properties Biodegradable pectin film

## Tribology is a valuable tool for measuring mouthfeel properties

Measuring the lubricating properties of meat analogues

#### **Overview**

To satisfy the expectations of consumers, it is necessary to develop new products that not only replicate the texture of muscular fibers but also authentically mimic the taste, aroma, and juiciness of meat. Therefore, the primary technological challenge of today is to achieve the organoleptic properties, texture, juiciness, and sensory perception in meat substitutes that are comparable to those of animal products. Lipids play a crucial role in the quality of meat products and are closely associated with the consumer's perception of juiciness. Therefore, the addition of lipids to meat analogs is of utmost importance.

In this application note, we assess the influence of oil on the surface properties of pea-based meat analogs.

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View the application note

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#### Back to contents A Next page

Intro to plant-based meat alternatives and techniques Advantages of small-scale twin-screw extrusion Structure analysis of plant-based meat Upcycling of food side streams

Rheology and texture Mouthfeel properties

Biodegradable pectin film

## Watch demonstration Biodegradable pectin films

Biodegradable packaging R&D on small-scale extruder

#### **Overview**

Finding new ways to use food side-streams is an important strategy of a circular economy. This video introduces a small-scale extruder process setup transforming fruit pectin into biodegradable packaging film.

#### View the video



Intro to plant-based meat alternatives and techniques

Advantages of small-scale twin-screw extrusion Structure analysis of plant-based meat Upcycling of food side streams

Rheology and texture Mouthfeel properties

Biodegradable pectin film

( Back to contents

Food resource center

Next page



### Food and beverage resources

#### **Application laboratories**

Our fully equipped application laboratories are in constant demand for testing customer samples and developing and optimizing pioneering applications. We provide a broad range of product and application solutions, and our team of application scientist and interdisciplinary technique specialists is on hand to answer your questions (contact us).

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#### Seminars and trainings

Comprehensive training programs, in-house seminars, and <u>practical rheology</u> and <u>extrusion courses</u> in various locations around the world. We support our customers with comprehensive on-demand trainings (<u>webinars, videos, and application notes</u>) from our experts, benefit from our interdisciplinary knowledge in food science and technologies.

Food extrusion in plant-based meat development and production: **thermofisher.com/plantbasedmeat** 

Food rheology: thermofisher.com/foodrheology

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