

# Astringency mitigation

*NIZO's unique knowledge-based approach*

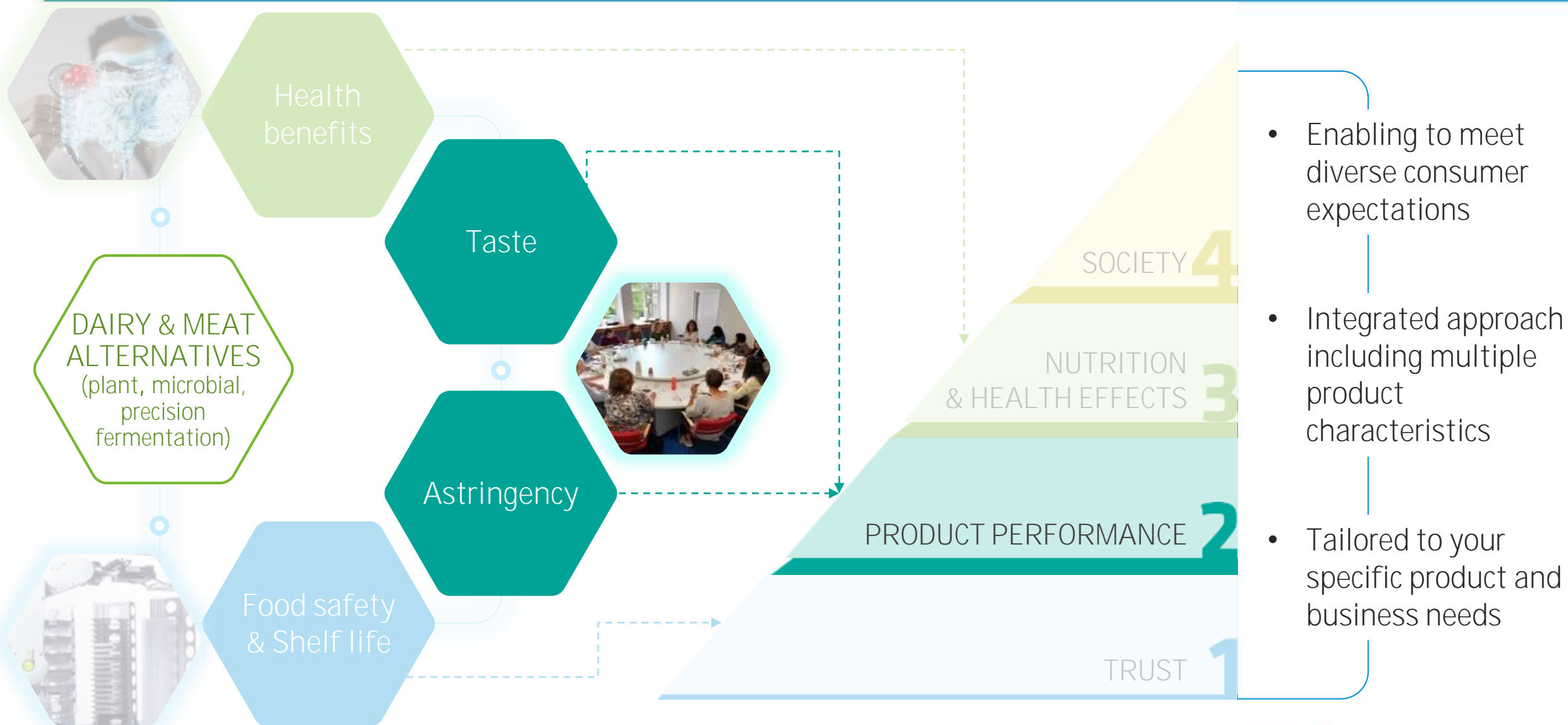
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A photograph of a hand holding a cluster of green peas. In the background, a bowl filled with many more green peas is visible, all set against a blue gradient background.

INNOVATING  
TOGETHER

# 4 levels of consumer expectation – Level 2

## NIZO high-throughput screening toolbox for integrated approach



## Level 2

### Astringency elimination: Is this possible?



One of the  
biggest sensory challenges  
of plant proteins

→ **Need for effective  
mitigation strategies**



- **Knowledge-based** strategy
- A unique & expert sensory panel with **20+ years** of experience in **astringency assessment**
- Supported by our analytical toolbox



- Make plant-based products taste pleasant:
  - ✓ **Smooth**
  - ✓ **Creamy perception**
- Increase **consumer acceptance**



# NIZO's unique knowledge-based approach to reduce astringency

Process

## ASSESS

Assess astringency with  
unique NIZO sensory  
panel

## MEASURE

Instrumental  
measurement of  
astringency

## DETECT

Presence and role of  
astringent components

## REDUCE

Reduction of astringency

Method



Result

