Improved plant protein ingredients by integrated fermentation

INDUSTRY'S NEED

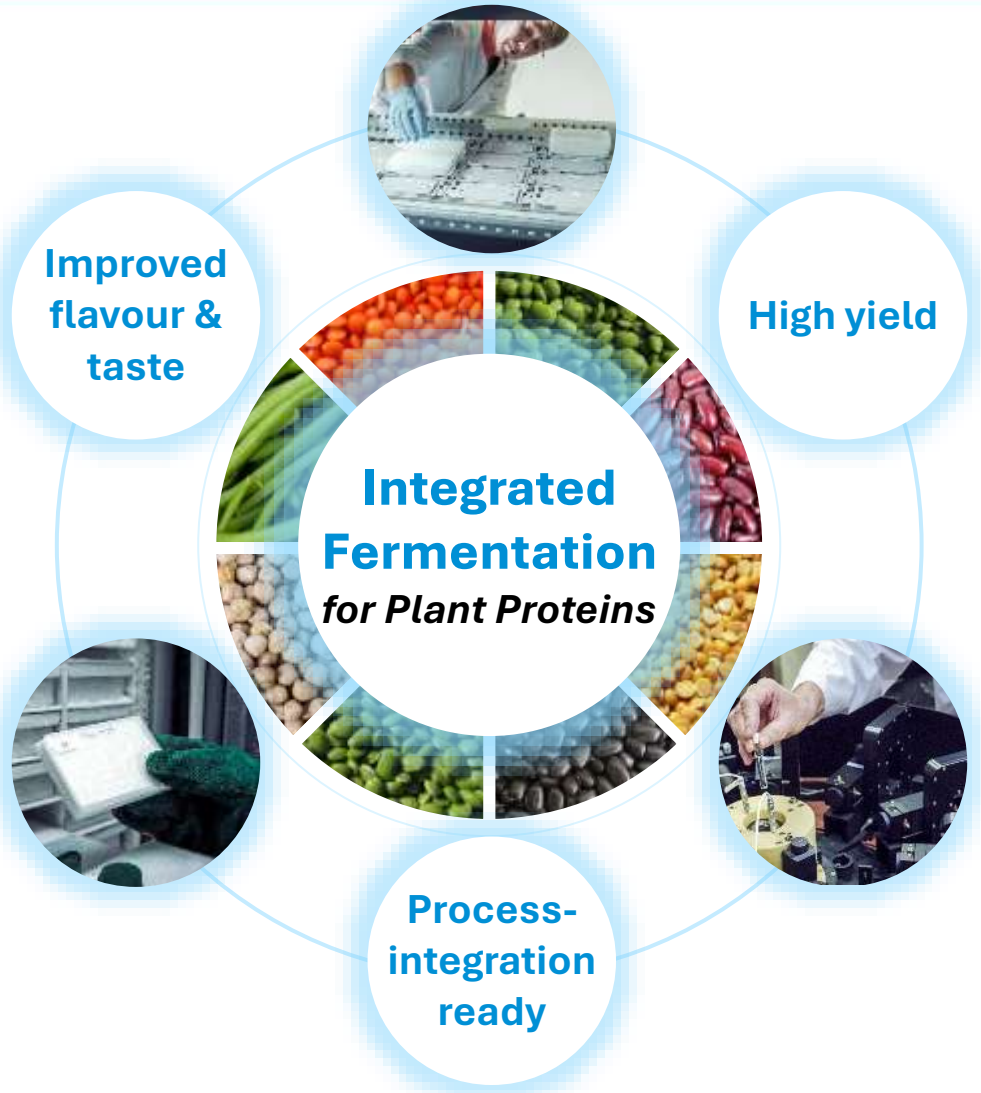
- Produce high-purity plant protein isolates with good sensory quality
- Reduce green, beany and oxidized off-flavours
- Maintain protein recovery while using a natural acidification route

NIZO'S SOLUTION

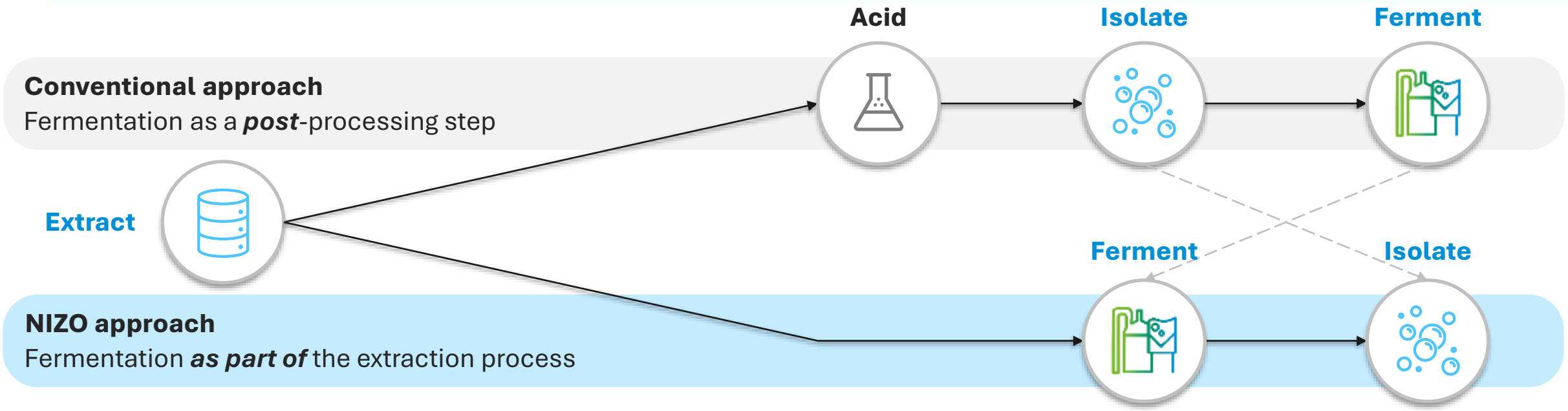
- Replaced chemical acidification of faba protein by controlled fermentation with **NIZO Boutique Culture.**
- Fermentation acidified the faba protein extract to the isoelectric point, enabling protein precipitation
- **Improved flavour and taste** through reduction of key off-flavour compounds

END RESULTS

- **Protein isolate yield matched conventional acid precipitation**
- **Significant reduction in green/beany flavour notes and bitterness**
- **Fermentation integrated directly into the manufacturing process**



Don’t add fermentation to the product. Build it into the process.



One smart processing step. Multiple benefits.

- Less off-taste
- Improved flavour profile
- No separate flavour-masking step
- No trade-off in protein recovery
- Fermentation integrated directly into protein processing

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Process and data

