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#anugafoodtec

Anuga FoodTec 2022 puts the focus on alternative protein sources

Plant-based food has become a success factor in the food trade. From 26 to 29 April 2022, Anuga FoodTec will focus on the processing of alternative proteins and the necessary know-how along the entire process chain. The international supplier fair for the food and beverage industry not only covers the wide range of solutions for the production of plant-based meat alternatives, but also takes a look at a future in which insects and cultured meat are to ensure greater sustainability.

Gone are the days when a wholesome meal necessarily included meat. This is the conclusion of a joint survey by the nutrition organisation ProVeg, Innova Market Insights, the University of Copenhagen and Ghent University, which finds a clear shift towards a plant-based diet across Europe. The survey, conducted as part of the Smart Protein research project, found that 46 per cent of European consumers have significantly reduced their meat consumption in 2019. Germany came in second behind Romania in the European comparison with 51 percent. Matthias Rohra, Managing Director of ProVeg, confirms: "Our diet is changing at great speed and the demand for innovative protein alternatives is increasing. Germany has the potential to become a centre of innovation, and we need to make use of it."

The innovation drivers as guests in Cologne

Anuga FoodTec in Cologne from 26 to 29 April 2022 will show how this potential can be tapped for the food industry. In addition to soy, raw materials based on legumes are becoming increasingly important. Katleen Haefele, International Head of Food Services & Events at ProVeg, believes that regional ingredients are currently particularly popular. "Resource-efficient and local protein sources, such as pea, field bean or lupine, are particularly in demand," says Haefele, confirming the ongoing boom in the market for plant-based alternatives. Algae are also a popular raw material at the moment, he adds. "In order to be able to feed more than ten billion people in 2050, we have to rely heavily on plant-based supply and invest in new agricultural technologies and cultivated meat products," she says.

But it is not enough to partially or completely replace animal protein with alternative proteins. The products must also convince in terms of appearance, mouthfeel and juiciness. This calls for know-how at all levels of production. The focus of the ingredients specialists is primarily on improving the texture, aroma and taste of the new foods. At the same time, the mechanical engineers are optimising the established plant technology and working on new, innovative processes to open up a wider range of vegan and vegetarian products for



Anuga Food Tec
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the manufacturers.

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Technology for the entire veggie process chain

Extrusion therefore plays a central role at Anuga FoodTec. Its versatile applicability enables the production of textured proteins from vegetable raw materials, the structures of which create flavour and texture profiles similar to those known from chicken, pork or beef. The latest trends in this field will be presented by Coperion GmbH, among others, in the event zone "Advances in food extrusion" on the Main Stage Topics, Trends, Technologies, Hall 6, A 100/C129 on 28 April. The technology provider from Stuttgart offers a twin-screw extruder in hybrid design for the production of such meat substitute products. Thanks to a flexible adapter solution, the discharge can be converted from a die with centric granulation to a cooling die in a very short time - so textured vegetable protein, meat analogues with a high water content and numerous snacks and cereals can be produced on one and the same line. The textured vegetable protein can be further processed on modern equipment that is also used in traditional meat processing.

From comminution and portioning to packaging: Anuga FoodTec offers solutions for almost every process engineering task. The exhibitors in this segment include market-leading companies such as Maschinenfabrik Seydelmann KG from Stuttgart and Vemag Maschinenbau GmbH from Verden. At the heart of their modular and (partially) automated complete solutions are not only cutters, mincers, mixers and vacuum fillers, but also moulding systems. Especially in the case of meat substitutes based on vegetables or tofu, which can be prepared quickly or eaten as a snack, much more variety is required in the shaping of vegan and vegetarian convenience products than was the case a few years ago.

Albert Handtmann Maschinenfabrik GmbH & Co. KG from Biberach responds to this, for example, with the FS 525 forming and cutting system, which combines two forming principles. With the perforated plate forming technology, freely formed 3D products such as balls and meatballs can be produced. The rotary cutter, on the other hand, can be used to produce different cross-sections with a smooth cut, for example for vegetable patties or nuggets. The optional use of a flattening belt with textured rollers further expands the possibilities.

Insects as part of a sustainable future

For a long time now, experts have been advising people to switch to alternative sources of protein, not only to reduce the consumption of classic animal foods or to replace them, but also to contribute to greater sustainability. As a cooperation partner of Koelnmesse GmbH, BALPro, the Association for Alternative Protein Sources, will use the Innovation Stage at Anuga FoodTec 2022 to provide information on this aspect. In addition to residual flows from food production, which are to be further processed into protein-rich innovative products, insects will also be in the spotlight. And for good reason, because insect-based food production is more resource-conserving and climate-friendly than conventional meat production. According to an FAO study, it uses up to twelve times less feed than the equivalent amount of beef, which also reduces water and land consumption. At the same time, insects contain up to 66 percent protein, all essential amino acids and vitamin B12.

Since the European Novel Food Regulation came into force in 2018, there have been

around fifteen test applications for insect-based foods. At the beginning of May 2021, the yellow mealworm became the first insect ever to receive approval as a novel food in the EU - a development welcomed by the BALPro working group "Edible Insects Germany". "Together with partners from science and industry, our working group wants to find starting points that will enable political promotion of the issue surrounding edible insects," explains Marc Schotter, founder of Insnack GmbH, a Berlin-based start-up specialising in the production of insect-based snack snacks. The head of the working group sees another advantage: "Insects can be fed on food waste. In this way, keeping them creates a complete value chain that conserves resources," says Schotter.

Cultured meat and its future prospects

Tapping new sources of protein from plants or insects are two of the options on the path to more sustainable food production. Cellular agriculture goes one step further. To make the vision of "animal products without animals" possible, it creates meat products from animal cells or microorganisms such as yeast, bacteria and fungi that are in no way inferior to the original - directly in the fermenter, thanks to modern biotechnology. Already more than 70 start-ups worldwide are dedicated to research in the field of Cultured Meat. Some of them were represented at the New Food Conference in October, which took place during the Anuga food fair. But will consumers actually buy the products? "The younger, well-informed ones are very open to it," says Mathilde Alexandre, who coordinates the "CellAg" project at ProVeg International. Cultured meat is still a vision. So far, only chicken nuggets from Eat Just in Singapore are on the market. However, the experts agree that the approvals will come and the technical challenges will be mastered.

The following events on the topic of alternative proteins are planned (selection):

Food4Future @ AnugaFoodTec22 - Conferences

Organiser: Anuga FoodTec in cooperation with NX Food, Netherlands

26.04.2022, 15:00 - 17:00 hrs.

Conference 1 - Next Generation FoodTech

Alone is not enough - ecosystems pave the way for change in the food system

27.04.2022, 15:00 - 17:00 hrs

Conference 2 - Functional Food

"Food with benefits - When food is more than just food

28.04.2022, 15:00 - 17:00 hrs

Conference 3 - Alternative protein sources

Next Generation Alternative Proteins - When Milk Comes from Bacteria and Meat from the Bioreactor

29.04.2022, 13:00 - 15:00 hrs

Conference 4 - Brand Empowerment

Brands in transition - "Love brands" and "Influencers" chase market share away from established companies

28.04.2021 10:00 - 11:30 a.m.
Advances in Food Extrusion
Organiser: GDL

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The organiser of Anuga FoodTec is Koelnmesse. The DLG Deutsche Landwirtschafts-Gesellschaft (German Agricultural Society) is the technical and conceptual sponsor of Anuga FoodTec.

Further information.
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Koelnmesse - industry trade fairs for the food technology sector: Koelnmesse is an international leader in organising trade fairs in the field of food and beverage processing. Anuga FoodTec and ProSweets Cologne are established, world-leading trade fairs, hosted in Cologne/Germany. In addition to the events at its Cologne headquarters, Koelnmesse also stages further food technology trade fairs with different sector-specific areas of focus and content in key markets across the world, including India, Italy and Colombia. These global activities enable Koelnmesse to offer its customers bespoke events and leading regional trade fairs in a variety of markets, thus creating the foundation for sustainable international business. Koelnmesse is also ideally positioned in the field of food and beverages with its leading international trade fairs Anuga and ISM and its global network of satellite events.

The next events:

ProSweets Cologne - The international supplier fair for the sweets and snacks industry, Cologne 30.01. - 02.02.2022

Anuga FoodTec - The international supplier fair for the food and drink industry, Cologne 26.04. - 29.04.2022

Cibus Tec - Exhibition & Conference on Food & Beverage Technologies Trends, Parma 25.10. - 26.10.2022

Note for editorial offices:

Anuga Food Tec photos are available in our image database on the Internet at www.anugafoodtec.com in the "News" section.

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