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Givaudan and Berkeley publish new research providing for alternative proteins

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The research takes a future perspective, highlighting the benefits of emerging 3D printing technology, the â??near futureâ?? techniques of cultured meat, and Mycelium biomass fermentation producing fungi-derived protein. It also looks further over the horizon to lab scale technologies such as shear cell, which is set to attract significant investment. Given no single technology is the â??silver bulletâ??, collaboration across companies and organizations is essential for creating delicious and nutritious meat alternatives.

Sudhir Joshi, Product Development Programme Coach at the University of California, Berkeley said: â??The rise of meat alternatives is significant. The market is poised for rapid growth. While the existing technologies offer a major opportunity for innovation, the main challenges in this sector remain cost and scale.â?

Givaudan is at the forefront of the meat-alternative movement but recognises that in order to create delicious new products, companies need to be agile, efficient, and innovative. Flavio continues: â??Only by working together can we build the eco-systems necessary to develop the meat and fish alternative proteins of tomorrow. Our ongoing research with Berkeley is a great example of the kind of collaboration that will allow us to imagine the future of alternative proteins.â?

In addition to its partnership with the Berkeley, Givaudan is also actively working with some of the latest technologies in collaboration with BÃ¼hler and Migros, with whom it has formed the Cultured Hub, in Kemptthal, Switzerland, working on cultured meat, cultured fish and seafood, and precision fermentation.

â??This new white paper provides a comprehensive review of current and upcoming technologies. It also offers insights into adoption, market potential, challenges and the opportunities for future development.â?