

Alfa Laval technology powers yellow pea processing plant in Sweden

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Alfa Laval technology will be at the centre of a new food processing plant in Sweden, representing a significant step in addressing the global protein gap. Leading Swedish agricultural cooperative Lantmännen is constructing this facility in Lidköping, making it the largest of its kind in the country. The plant will demonstrate how innovation in pulse processing can contribute to generating much-needed plant-based protein to meet global food challenges.

The facility is designed to process 35,000 tonnes of yellow peas and approximately 5,000 tonnes of fava beans each year. It will feature a protein extraction line equipped with Alfa Laval machinery, including separators, decanters, evaporators, and flow equipment, all of which set industry standards in this crucial food supply area.

Operations are scheduled to begin in the first half of 2027. Once fully operational, the plant is expected to produce around 7,000 tonnes of pea and fava protein isolates annually for use in plant-based foods.

Sumit Pingle, Vice President of Agro & Protein Systems at Alfa Laval, states, “Processing plants for the extraction of protein from golden or yellow peas is relatively new, and only a few facilities of this size exist or are under construction. Alfa Laval’s extensive equipment portfolio and process expertise allowed us to conduct comprehensive collaborative testing at our facility in Denmark to simulate the entire process. While producing plant-based protein is not a new concept, the scale of this investment and the current market focus on yellow peas are paving the way for groundbreaking developments in plant-based protein.”