

oatpro

ERA-NET SUSFOOD

Sustainable food production and consumption Topic 3 – Innovative food products
Duration: 36 Months (2015-2018)

OATPRO

Engineering of oat proteins:
Consumer driven sustainable food
development process

The aim of the project is to use oat protein concentrate from oat fractionation process as an ingredient in protein-enriched cereal foods or for replacement of animal based proteins, and develop sustainable food applications where oat protein would best be accepted by consumers.





Specific objectives

- ✓ Characterize the functionality of oat protein concentrates with different degree of purity in relation to their applicability in different model food categories (dispersed systems, solid foams and solid food).
- ✓ Analyse consumer preferences in order to identify the most promising product categories for high oat protein products and study consumer acceptance of the developed prototypes.
 - ✓ Develop high protein food prototypes with good texture and flavour.
- ✓ Prove scientifically environmental benefits associated with the production of protein enriched foods and their adaptation in the human diet through life cycle analysis.

Impact

The OATPRO project will contribute to the competitiveness of European oat production and corresponding ingredient and food processing industry by providing knowledge and tools for targeted processing of plant protein ingredients and foods of high protein quality. The project is multidisciplinary focusing on protein recovery and engineering, tailoring technological and sensory functionality, product design in different food categories, and consumer perception of moving from animal based protein towards sustainable plant based proteins and evaluation of sustainability by the Life Cycle Analysis.

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