



March 13, 2025
13:30 – 16:00 UTC+1

Register now!

<https://hswt.zoom.us/meeting/register/JtnAc4KqSgCjrNBI3I7wQQ>

13:30–13:45

Opening the Dialogue

Welcome and introduction to set the stage for discussions on alternative protein sources.

13:45–14:30

Cracking the Code of Protein Quality and Digestibility in Alternative Proteins

Prof. Dr. Tullia Tedeschi (University of Parma, Italy) explores the importance of amino acid scores and addresses the digestibility challenges and opportunities for plant-based and novel protein sources. Followed by a 5-minute Q&A session.

14:35–14:45

Short Break

A short break to refresh and recharge.

14:45–15:15

Unlocking Nutrient Potential

Prof. Dr. Dimitris Fatouros (Aristotle University of Thessaloniki, Greece) presents insights into bioavailability and absorption of biologically active substances in the gastrointestinal tract. Followed by a 5-minute Q&A session.

15:20–15:50

Toxicology in Focus

Dr. Frederick Lia. (Malta College of Arts, Science and Technology, Malta) highlights potential toxicological considerations in alternative protein sources. Followed by a 5-minute Q&A session.

15:55–16:00

Wrapping Up Insights

Closing remarks to summarize key takeaways and future directions in the field of alternative proteins.



This study has received funding from the European Union's Horizon 2020-PRIMA Section I Program under grant agreement no 2232



PRIMA
PARTNERSHIP FOR RESEARCH AND INNOVATION
IN THE MEDITERRANEAN AREA

ProxIMed Webinar

Alternative Proteins Unveiled:

Insights from ProxIMed's Young Researchers



March 14, 2025
13:30 - 16:30 UTC+1

Register now!

<https://hswt.zoom.us/meeting/register/6f17v3QDQpSdMpDQgamxdA>

13:30-13:40

Opening the Dialogue

Welcome and introduction, highlighting the critical role of young researchers in shaping the future of sustainable food systems.

13:40-13:55

Turning Food Waste into Nutrition: Unlocking the Potential of Tomato Pomace for Single Cell Protein Production

Ayşe Sultan Akgün (PhD Student)
Middle East Technical University, Türkiye

13:55-14:10

Innovative Protein Extraction Techniques: How Ultrasound and Microwave-Assisted Methods Effect Protein Yield and Functionality from Tomato Pomace

Bodoor Aljurf (Master Student)
Middle East Technical University, Türkiye

14:10-14:25

Polysaccharide-Based Aerogels: Revolutionary Materials for Food Applications and Beyond

Özge Güven (PhD Student)
Middle East Technical University, Türkiye

14:25-14:40

Exploring Mallow Leaves as a Novel Protein Source Using Ultrasound-Assisted Extraction Techniques

Zülal Aksoy (PhD Student)
EGE University, Türkiye

14:40-14:50

Short Break

A brief pause to refresh and recharge.



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PRIMA
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IN THE MEDITERRANEAN AREA

Alternative Proteins Unveiled: Insights from ProxIMed's Young Researchers

14:50-15:05

Harnessing the Power of Microalgae: A Sustainable Solution for Alternative Protein Production in the Future Food Industry

Mouna Hbaieb (PhD Student)
University of Sfax, Tunisia

15:05-15:20

Faba Beans as a Sustainable Protein Source: Insights into Extraction Techniques and Functional Properties for Food Applications

Dilara Ozcan (Master Student)
Middle East Technical University, Türkiye

15:20-15:35

Ultrasound Pretreatment Effect on Protein Extraction from Yellow Lentils: Bridging Sustainability and Efficiency in Plant-Based Proteins

Lisa Ziegltrum (PhD Student)
University of Applied Sciences Weihenstephan-Triesdorf, Germany

15:35-15:50

Measuring Environmental Impact: The Power of Life Cycle Assessment

Andreas Geß, (PhD Student)
University of Applied Sciences Weihenstephan-Triesdorf, Germany

15:50-16:20

Q&A Session

Engage with presenters to explore their research findings and gain insights into conducting impactful research within European Union projects.

16:20-16:30

Wrapping Up Insights

Closing remarks summarizing key takeaways of the webinar



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