CONSORTIUM

Hochschule Weihenstephan-Triesdorf
GERMANY

Middle East Technical University
TURKIYE

Green Survey GmbH
GERMANY

TAT Gida Inc.
TURKIYE

University of Sfax
TUNISIA

American University of Beirut
LEBANON

Aristotle University Thessaloniki
GREECE

Focus Foodlabs
GERMANY

Assiut University
EGYPT

AINIA
SPAIN

Deutsche Institut für Lebensmittel
GERMANY

Malta College of Arts, Science and Technology
MALTA

Uluova Dairy Company
TURKIYE

University of Parma
ITALY

Universidade Catolica Portuguesa
PORTUGAL

Proteinsecta
SPAIN

Arid Regions Institute
TUNISIA

ProxIMed is committed to advancing sustainable food systems. Join us in creating a healthier, more sustainable future for the Mediterranean region.

Find us online @proximedprima
www.proximedprima.eu

ProxIMed

Shaping the Future of Alternative Proteins in the Mediterranean

Discover how ProxIMed is transforming the Mediterranean diet by integrating sustainable protein sources, promoting healthier and eco-friendly food choices.

This study has received funding from the European Union's Horizon 2020-PRIMA Section I Program under grant agreement #2232

PRIMA
PARTNERSHIP FOR RESEARCH AND INNOVATION IN THE MEDITERRANEAN AREA

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PRIMA
PARTNERSHIP FOR RESEARCH AND INNOVATION IN THE MEDITERRANEAN AREA

Innovative Solutions for Sustainable Food Systems in the Mediterranean

Our Mission

Integrating sustainable alternative proteins into the Mediterranean diet, creating nutritious, eco-friendly food products.

Our Vision

A future where alternative proteins become a Mediterranean staple, offering healthier options and reducing reliance on animal proteins.

Addressing Key Challenges

Shifting Consumer Preferences: Revival of the Mediterranean diet among younger generations with appealing, protein-rich alternatives.

Sustainability and Resource Efficiency: Transforming by-products like tomato pomace and sesame cake into valuable proteins to reduce waste.

Funded by PRIMA

ProxIMed is funded by PRIMA, a partnership promoting research and innovation for sustainable agriculture and food systems in the Mediterranean region.

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PROTEIN SOURCES

Plant-Based Proteins

Lentils and Faba Beans: Traditional legumes rich in protein and fiber.

Chia Seeds: Novel seeds high in omega-3s and protein.

Aquatic Plants

Microalgae: Nutrient-dense and cultivated sustainably without arable land.

Duckweed: Fast-growing aquatic plant with high protein content.

Fungi-Based Proteins

Mycoproteins: Provide meat-like texture and complete amino acids.

Insect Proteins

Mealworms (*Tenebrio molitor*): High-quality protein with low environmental impact.

Agri-Food By-Products

Tomato Pomace: Nutrient-rich pulp from tomato processing.

Sesame Cake: Protein-rich by-product of sesame oil extraction.

Date Seeds: Often discarded seeds valuable as protein sources.

NOVEL METHODS

We employ sustainable methods to extract and process proteins:

Microwave Vacuum Drying: Dries materials with microwaves at low temperatures under vacuum, preserving protein quality.

Ultrasonication: Uses sound waves to improve protein extraction yield without chemicals.

Supercritical Fluid Extraction: Extracts proteins using CO_2 under high pressure, minimizing solvent use.

Cold Plasma: Modifies proteins at low temperatures to enhance functionality with minimal energy input.

Microfluidization: Applies ultra-high pressure to improve protein dispersion and bioavailability.

Triboelectrostatic Separation: Separates proteins based on electrical charge without water or chemicals.

Why These Methods Matter

Sustainability: Reduce impact to the environment and energy use.

Efficiency: Increase protein yields and improve properties.

Quality: Preserve nutrition and ensure consumer safety.

COLLABORATIONS

Our Consortium

Involving 17 Partners from 9 Countries: A collaborative network of universities, research institutions, and industry partners.

Community Engagement

Stakeholder Collaboration: Working with industry leaders, policymakers, and local communities to ensure our innovations meet real needs.

Dissemination and Outreach: Sharing knowledge through workshops, training, and publications to promote sustainable food practices.

Public Awareness: Engaging the general public through events and campaigns to highlight the benefits of alternative proteins.

SUSTAINABILITY

Aligning with UN Sustainable Development Goals (SDGs) and conducting life cycle analyses to ensure positive environmental impact.

SUSTAINABLE DEVELOPMENT GOALS