



Emerging Protein Sources for Industrial Scale-Up

From Mediterranean Resources to Functional Food Ingredients



Horizon2020
European Union Funding
for Research & Innovation



Red Lentil Protein

**Nutrient-rich. Versatile.
A Brighter Food Future.**

Red lentils are a high-quality plant protein, rich in essential amino acids. They offer excellent functionality for a wide range of food applications, from meat alternatives to baked goods.



Protein content 80-90%



High in threonine, leucine, isoleucine amino acids



Fully competitive with commercial soy protein and pea protein

HIGH Solubility
Foaming ability
Emulsion capacity

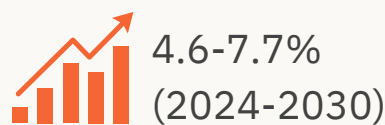


Market Overview for Lentil

Market Size



CAGR



Regional Dominance



North America (30-40%)
Asia-Pacific is fastest growing region.



ProxiMed

Yellow Lentil Protein

Simple Goodness. Strong Possibilities.

Yellow lentils deliver high protein, great digestibility and a mild taste, making them ideal for protein-rich food and beverage products. They are a sustainable solution for growing demand.



functionality



High solubility



High emulsion capacity



High foaming ability



Protein content 85%



High in threonine, leucine, isoleucine amino acids



Fully competitive with commercial soy protein and pea protein

Market Overview for Lentil

Market Size



USD 120-160 million (2024)

CAGR



4.6-7.7% (2024-2030)

Regional Dominance



North America (30-40%)
Asia-Pacific is fastest growing region.





Chia Seed Protein

Small Seed. Big Potential.

Chia seeds are powerful source of complete plant protein, omega-3 fatty acids, fiber and antioxidants. Their functional properties make them a popular ingredient in modern, health-focused products.



Protein content 45-50%



High in threonine, leucine, isoleucine amino acids



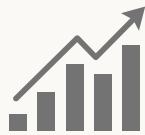
Competitive with commercial soy protein and pea protein

Market Size



USD 1.87 Billion
(2025)

CAGR



8.7%
(2024-2034)

Regional Dominance



North America with
34.6% share (2024)

emulsion
capacity

water & oil
retention





ProxiMed

Tomato Pomace Protein

From Food Waste to Real Value.

Tomato pomace protein is a sustainable ingredient extracted from tomato processing by-products. It's rich in protein, fiber and antioxidants, helping reduce food waste while creating nutritious, functional foods.



Protein content 40-45%



High in phenylalanine, tyrosine, methionine, cysteine



Competitive with commercial soy protein and pea protein

High water binding



High oil binding



High emulsion capacity



Market Size



USD 48.5 Million
(2024)

CAGR



14.2%
(2024-2034)

Regional Dominance



Europe & North America lead in high value fractionation





Fungal Protein

Fermenting a Better Tomorrow.

Fungal protein is a high quality, sustainable protein derived from naturally fermented fungi and yeast. It offers a meat-like texture, excellent nutritional profile and a lower environmental footprint, making it a key player in the future of food.



Protein content 32-45%



High in threonine, histidine amino acids

High water binding



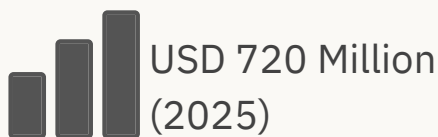
High oil binding



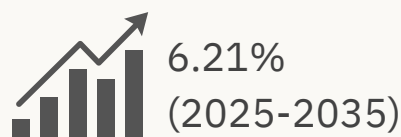
High foaming capacity



Market Size



CAGR



Regional Dominance



Europe (38-41% market share)



Insect Protein

Small Creatures. Big Opportunities.

Insect protein is a nutrient dense, sustainable protein source, rich in essential amino acids, healthy fats, vitamins and minerals. Its high feed conversion efficiency and low environmental footprint make it a promising solution for a resilient food future.

 Protein content 55-75%

 Rich in essential amino acids



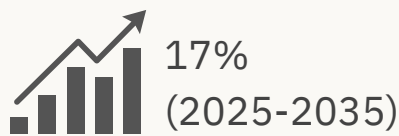
HIGH

Emulsion capacity
Water binding
Oil binding

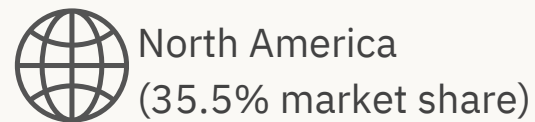
Market Size



CAGR



Regional Dominance





Alternative Proteins. A Brighter Tomorrow.



**Sustainable
Proteins for
a Better
Tomorrow**



Healthier People



Cleaner Planet



Stronger Communities



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