HORIZON 2020

MICROALGAE PROTEIN INGREDIENTS FOR THE FOOD AND FEED OF THE FUTURE

Résultats

Informations projet

ProFuture

N° de convention de subvention: 862980

Site Web du projet

DOI
10.3030/862980

Projet clôturé

Date de signature de la CE
20 Septembre 2019

Date de début
1 Octobre 2019

Date de fin
31 Decembre 2023

Financé au titre de
SOCIETAL CHALLENGES - Food security, sustainable agriculture and forestry, marine, maritime and inland water research, and the bioeconomy

Coût total
€ 9 448 451,25

Contribution de l'UE
€ 7 775 109,01

Coordonné par
INSTITUT DE RECERCA I TECNOLOGIA AGROALIMENTARIES
Spain

CORDIS fournit des liens vers les livrables publics et les publications des projets HORIZON.

Les liens vers les livrables et les publications des projets du 7e PC, ainsi que les liens vers certains types de résultats spécifiques tels que les jeux de données et les logiciels, sont récupérés dynamiquement sur OpenAIRE.

Livrables

Documents, reports (5)

Initial dissemination and communication action plan

Report on the first ddraft of the project dissemination and communication plan

Project identity and website

Report on the visual identity created to ensure a common graphic line (logo, leaflets, website, presentation templates etc.) for all communications material produced by the consortium and on the project website.

Final Conference

Report on the final conference organised to present ProFuture results to key target audiences (opinion leaders, health professionals, industry, consumer organisations, scientific community, and media).

Social media monitoring report

Report describing the the tailored materials produced for the dissemination of project outcomes and results to policy makers, the food industry and the scientific community as well as partners attendence to events, conferences and workshops

Final dissemination and communication report

Final versio of the dissemination and communication plan describing the different dissemination and communication activities and materials developed during the project execution

Publications

Conference proceedings (1)

Consumer Acceptance and Nutritional Expectations of Microalgae Protein Products: Insights from a Cross-European Study

Auteurs: Hung, Y., Van der Stricht, H., Verbeke, W.
Publié dans: Proceedings, 2023, ISSN 2504-3900
Éditeur: MDPI
DOI: 10.3390/proceedings2023091087

Peer reviewed articles (19)

Insect frass as a fertilizer for the cultivation of protein-rich Chlorella vulgaris

Auteurs: Steinrücken, P., Müller, O., Böpple, H., & Kleinegris, D. M.
Publié dans: Bioresource Technology Reports, 2024, ISSN 2589-014X
Éditeur: Elsevier
DOI: 10.1016/j.biteb.2023.101686

Scale-down of oxygen and glucose fluctuations in a tubular photobioreactor operated under oxygen-balanced mixotrophy

Auteurs: Moñino Fernández, P., Vidal García, A., Jansen, T., Evers, W., Barbosa, M., Janssen, M.
Publié dans: Biotechnology and bioengineering, 2023, ISSN 1097-0290
Éditeur: Wiley
DOI: 10.1002/bit.28372

Development of High-Protein Vegetable Creams by Using Single-Cell Ingredients from Some Microalgae Species

Auteurs: Fatma Boukid, Josep Comaposada, Albert Ribas-Agustí, Massimo Castellari
Publié dans: Foods, Numéro 10/11, 2021, Page(s) 2550, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods10112550

Food and Beverages Containing Algae and Derived Ingredients Launched in the Market from 2015 to 2019: A Front-of-Pack Labeling Perspective with a Special Focus on Spain

Auteurs: Fatma Boukid, Massimo Castellari
Publié dans: Foods, Numéro 10/1, 2021, Page(s) 173, ISSN 2304-8158
Éditeur: mdpi
DOI: 10.3390/foods10010173

Extraction of soluble proteins by bead milling from Tetraselmis chui in two different physiological states

Auteurs: Méar; Gillon; Gifuni; Lavenant; Poidevin; Couallier
Publié dans: Algal Research, 2023, ISSN 2211-9264
Éditeur: Elsevier BV
DOI: 10.1016/j.algal.2023.103180

Taurine, homotaurine, GABA and hydrophobic amino acids content influences “in vitro” antioxidant and SIRT1 modulation activities of enzymatic protein hydrolysates from algae

Auteurs: Carlos Terriente-Palacios, Susana Rubiño, Maria Hortós, César Peteiro, Massimo Castellari
Publié dans: Scientific Reports, 2022, ISSN 2045-2322

Éditeur: Nature Publishing Group
DOI: 10.1038/s41598-022-25130-4

Dunaliella viridis TAV01: A halotolerant, Protein-Rich Microalga from the Algarve Coast
Auteurs: Bombo, G., Cristofoli, N. L., Santos, T. F., Schüler, L., Maia, I. B., Pereira, H., Barreira, L. , Varela, J.
Publié dans: Applied Sciences, 2023, ISSN 2076-3417
Éditeur: MDPI
DOI: 10.3390/app13042146

Mixotrophic cultivation of Galdieria sulphuraria for C-phycocyanin and protein production
Auteurs: Abiusi, Fabian; Moñino Fernández, Pedro; Canziani, Stefano; Janssen, Marcel; Wijffels, René H.; Barbosa, Maria
Publié dans: Algal Research, 2022, ISSN 2211-9264
Éditeur: Elsevier BV
DOI: 10.1016/j.algal.2021.102603

Effect of Spirulina in Bread Formulated with Wheat Flours of Different Alveograph Strength
Auteurs: Hernández-López, I., Alamprese, C., Cappa, C., Prieto-Santiago, V., Abadias, M., & Aguiló-Aguayo, I.
Publié dans: Foods, 2023, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods12203724

Protein Quality and Protein Digestibility of Vegetable Creams Reformulated with Microalgae Inclusion
Auteurs: Barbara Prandi; Fatma Boukid; Simon Van De Walle; Sara Cutroneo; Josep Comaposada; Geert Van Royen; Stefano Sforza; Tullia Tedeschi; Massimo Castellari
Publié dans: Foods; Volume 12; Numéro 12; Pages: 2395, Numéro 2, 2023, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods12122395

Consumer segments less or more willing to adopt foods with microalgae proteins
Auteurs: Van der Stricht, H., Hung, Y., Fischer, A. R., Verbeke, W.
Publié dans: Food Quality and Preference, 2024, ISSN 1873-6343
Éditeur: Elsevier
DOI: 10.1016/j.foodqual.2023.105047

Drying microalgae using an industrial solar dryer: a biomass quality assessment
Auteurs: Benjamin Schmid; Sofia Navalho; Peter S. C. Schulze; Simon Van De Walle; Geert Van Royen; Lisa M. Schüler; Inês B. Maia; Carolina R. V. Bastos; Marie-Christin Baune; Edwin Januschewski; Ana Coelho; Hugo Pereira; João

Varela; João Navalho; Alexandre Miguel Cavaco Rodrigues
Publié dans: Foods; Volume 11; Numéro 13; Pages: 1873, Numéro 1, 2022, Page(s) 1873, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods11131873

[Consumers' willingness-to-buy pasta with microalgae proteins – Which label can promote sales?]
Auteurs: Hélène Van der Stricht, Adriano Profeta, Christine Yung Hung, Wim Verbeke
Publié dans: Food Quality and Preference, 2023, ISSN 1873-6343
Éditeur: Elsevier
DOI: 10.1016/j.foodqual.2023.104948

Exploring the Nutritional Potential of Microalgae in the Formulation of Bakery Products
Auteurs: Hernández-López, I., Abadias, M., Prieto-Santiago, V., Chic-Blanco, Á., Ortiz-Solà, J., & Aguiló-Aguayo, I.
Publié dans: Foods, 2023, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods13010084

Vegan Alternatives to Processed Cheese and Yogurt Launched in the European Market during 2020: A Nutritional Challenge?
Auteurs: Fatma Boukid, Melisa Lamri, Basharat Nabi Dar, Marta Garron, Massimo Castellari
Publié dans: Foods, Numéro 10/11, 2021, Page(s) 2782, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods10112782

Actor groups influencing and shaping sustainable microalgae value chains in Europe
Auteurs: Schrammel, M., Seebacher, L. M., Feichtinger, J.
Publié dans: Frontiers in Aquaculture, 2023, ISSN 2813-5334
Éditeur: Frontiers Media
DOI: 10.3389/faquc.2023.1186325

Enhancing energy bars with microalgae: A study on nutritional, physicochemical and sensory properties
Auteurs: Fabio Fanari, Josep Comaposada, Fatma Boukid, Elia Climent, Anna Claret Coma, Luis Guerrero, Massimo Castellari
Publié dans: Journal of Functional Foods, 2023, ISSN 2214-9414
Éditeur: Elsevier
DOI: 10.1016/j.jff.2023.105768

Innovative vs classical methods for drying heterotrophic Chlorella vulgaris: Impact on protein quality and sensory properties

Auteurs: Van De Walle, S., Gifuni, I., Coleman, B., Baune, M. C., Rodrigues, A., Cardoso, H., Fanari, F., Muylaert, K., Van Royen, G.
Publié dans: Food Research International, 2024, ISSN 0963-9969
Éditeur: Elsevier BV
DOI: 10.1016/j.foodres.2024.114142

Algae as Food in Europe: An Overview of Species Diversity and Their Application

Auteurs: M Caria Mendes, S Navalho, A Ferreira, C Paulino, D Figueiredo, D Silva, F Gao, F Gama, G Bombo, R Jacinto, S. Aveiro, P S C Schulze, A T Gonçalves, H Pereira, L Gouveia, R F Patarra, M H Abreu, J L Silva, J Navalho, J C S Varela, L G Speranza
Publié dans: Foods, 2022, ISSN 2304-8158
Éditeur: MDPI
DOI: 10.3390/foods11131871

Ensemble de données

Ensemble de données via OpenAIRE (11)

Replication Data for: Dunaliella viridis TAV01: A Halotolerant, Protein-Rich Microalga from the Algarve Coast

Auteurs: Bombo, Gabriel; Cristofoli, Nathana L.; Santos, Tamara; Schüler, Lisa; Maia, Inês; Pereira, Hugo; Barreira, Luisa; Varela, João
Publié dans: CORA.Repositori de Dades de Recerca

Microalgae Energy Bars: nutritional, physicochemical and sensory data

Auteurs: Fanari, Fabio; Castellari, Massimo; Comaposada, Josep; Guerrero, Luis; Claret Coma, Anna
Publié dans: CORA.Repositori de Dades de Recerca

Alveoagraphic and organoleptic data for bread formulated with Spirulina and wheat flours of different alveograph strenght

Auteurs: Aguiló-Aguayo, Ingrid; Hernández-López, Israel
Publié dans: CORA.Repositori de Dades de Recerca

Willingness to pay for foods with microalgae proteins

Auteurs: Van der Stricht, Hélène; Profeta, Adriano; Yung Hung, Christine; Verbeke, Wim
Publié dans: CORA.Repositori de Dades de Recerca

Data of Microalgae Drying Using an Industrial Solar Dryer

Auteurs: Schmid, Benjamin; Cavaco Rodrigues, Alexandre Miguel; Van De Walle, Simon; Baune, Marie-Christin
Publié dans: CORA.Repositori de Dades de Recerca

Nutritional and organoleptic data for bakery products formulated with microalgae

Auteurs: Aguiló-Aguayo, Ingrid; Hernández-López, Israel
Publié dans: CORA.Repositori de Dades de Recerca

Drying of Chlorella vulgaris: techno-functional, digestibility and sensory data

Auteurs: Van De Walle, Simon; Gifuni, Imma; Coleman, Bert; Baune, Marie-Christin; Rodrigues, Alexandre; Cardoso, Helena; Fanari, Fabio; Muylaert, Koenraad; Van Royen, Geert
Publié dans: CORA.Repositori de Dades de Recerca

Microalgae vegetable creams characterization

Auteurs: Fanari, Fabio; Castellari, Massimo; Comaposada, Josep; Boukid, Fatma; Ribas, Albert
Publié dans: CORA.Repositori de Dades de Recerca

Consumer segmentation based on intention to try and perceptions of foods with microalgae proteins

Auteurs: Van der Stricht, Hélène; Hung, Yung; Fischer, Arnout R.H.; Verbeke, Wim
Publié dans: CORA.Repositori de Dades de Recerca

Replication Data for: Insect frass as a fertilizer for the cultivation of protein-rich Chlorella vulgaris

Auteurs: Steinrücken, Pia; Müller, Oliver; Böpple, Hanna; Kleinegris, Dorinde M.M.
Publié dans: CORA.Repositori de Dades de Recerca

Showing 1-10 out of 11

Voir les 11 résultats

Dernière mise à jour: 13 Novembre 2024

Permalink: https://cordis.europa.eu/project/id/862980/results/fr