

# TRansition paths to sustainable legumebased systems in Europe (TRUE)

# Development of Protein-rich Food based on Extrusion

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# The Objectives

In recent years, the nutritional trends have changed worldwide. The increase in meat consumption per capita in developing countries and a new trend in reducing meat consumption in industrialized countries have led to an increase in demand for plant-derived proteins and derived foods.

Reduced meat consumption needs to be replaced by a high-protein diet based on plant proteins, resulting in a growing market for new products. The best-known type is soybean, but the allergenic potential as well as the fear that GMO soy products could be imported are unsettling many European consumers. Therefore, a new search for other regionally produced legumes is emerging.

IGV GmbH has several years of experience in the processing of protein-rich vegetal foods.

#### The aim

# Product developing with the goal in mind:

Products must bee delicious, healthy, free from allergens, gluten, GMO and rich in protein and fibre....

### The Resources

Legumes: Flours, Protein-Isolates, Protein-Concentrates of Green Peas, Yellow Peas, Fava Beans, Lentils

# The Equipment

# Twin Screw Extruder Fa. ERMAFA



### Planetary-Roller Extruder Fa. ENTEX



### **Pasta Machine** Fa. SELA



# **The Products**







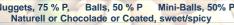


Ready to



Naturell Pea Flakes, 60 % Protein









Crispies, 75 % Protein







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