

1 Executive Summary

In this deliverable, sensory, functional and nutritional properties of protein powders produced by the NextGenProteins (NGP) industrial partners using their current production technology were assessed. All the powders had good nutritional quality and were of excellent quality when looking at toxicology and other qualities. Their functional and sensorial properties needs to be improved and which will be the challenge of Task 2.3. During the optimisation, the new powders characteristics will be measured as in this report.

In this deliverable report, main results are presented but attached as Appendices are more detailed reports where materials and methods are presented as well as more detailed results and discussions.

The attached reports are the following:

Annex 1 – Nutritional properties – Part of Subtask 2.1 and Subtask 2.4

Annex 2 - Amino acid data – Part of Subtask 2.1.

Annex 3 – Analysis of the functional properties of different alternative proteins for use in food. Report by Laurens Van den Bulcke and Margrét Geirsdóttir, Matís. Part of Subtask 2.2.

Annex 4 – SDS Analysis - Protocols development and preliminary results. Report by Anna Lebeuf and Margrét Geirsdóttir, Matís. Part of Subtask 2.2

Annex 5 – Characterisation report from Biozoon and TTZ. Part of Subtask 2.2 and 2.3

Annex 6 – Sensorial analysis in solution, Report by Aðalheiður Ólafsdóttir, Anna Lebeuf and Margrét Geirsdóttir Matís.