



## Insights on consumer acceptance of microalgae, insect and single-cell proteins in foods

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Webinar on consumer acceptance of alternative proteins

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## Objective

- Gain a European view on consumer attitudes towards alternative protein sources and processes as well as food containing alternative proteins
  - Focus on protein sources and processes under development in the NextGen proteins project



## Methods

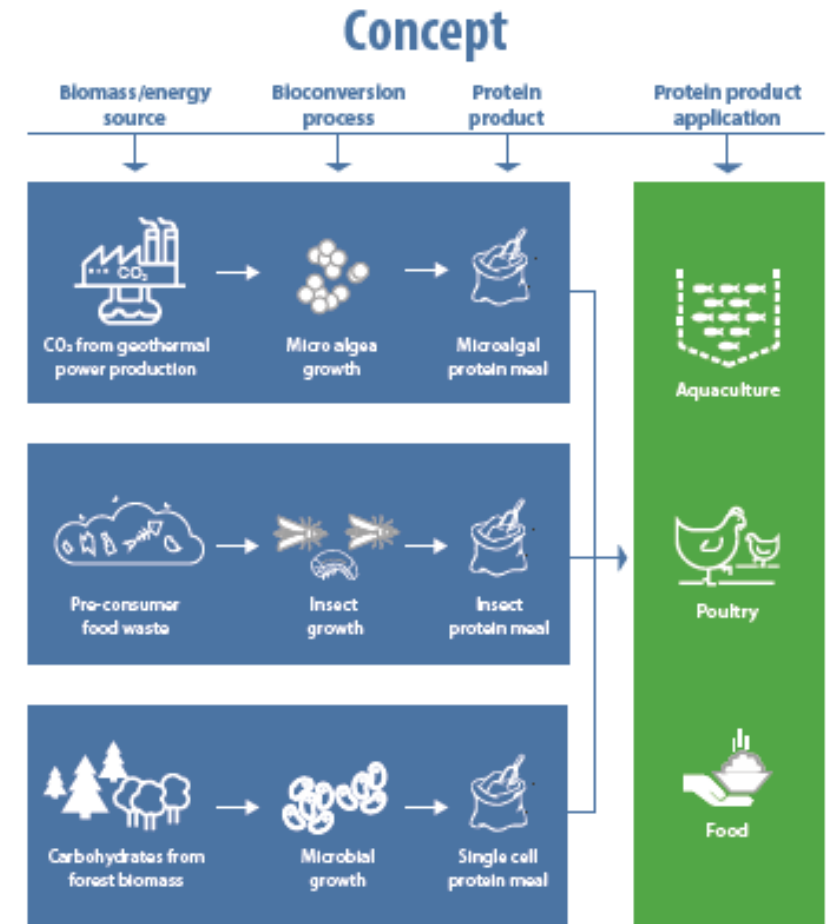
- **Large online survey** in Finland, Germany, Iceland, Italy, Poland, Sweden, and UK with in total of 6600 respondents
  - The design of the survey was based on findings from a Focus group study done in 2020 in Finland, Germany, Iceland and Italy
  - Data collection in May-June 2021
  - 1000 adult consumers (ages 18 – 75 y.) per county (600 in Iceland)
    - a nationally representative sample based on age, gender, level of education, area of residence



## Methods / NextGen proteins

Three concepts for alternative protein production, all utilizing industrial side-streams for bioconversion processes of protein production

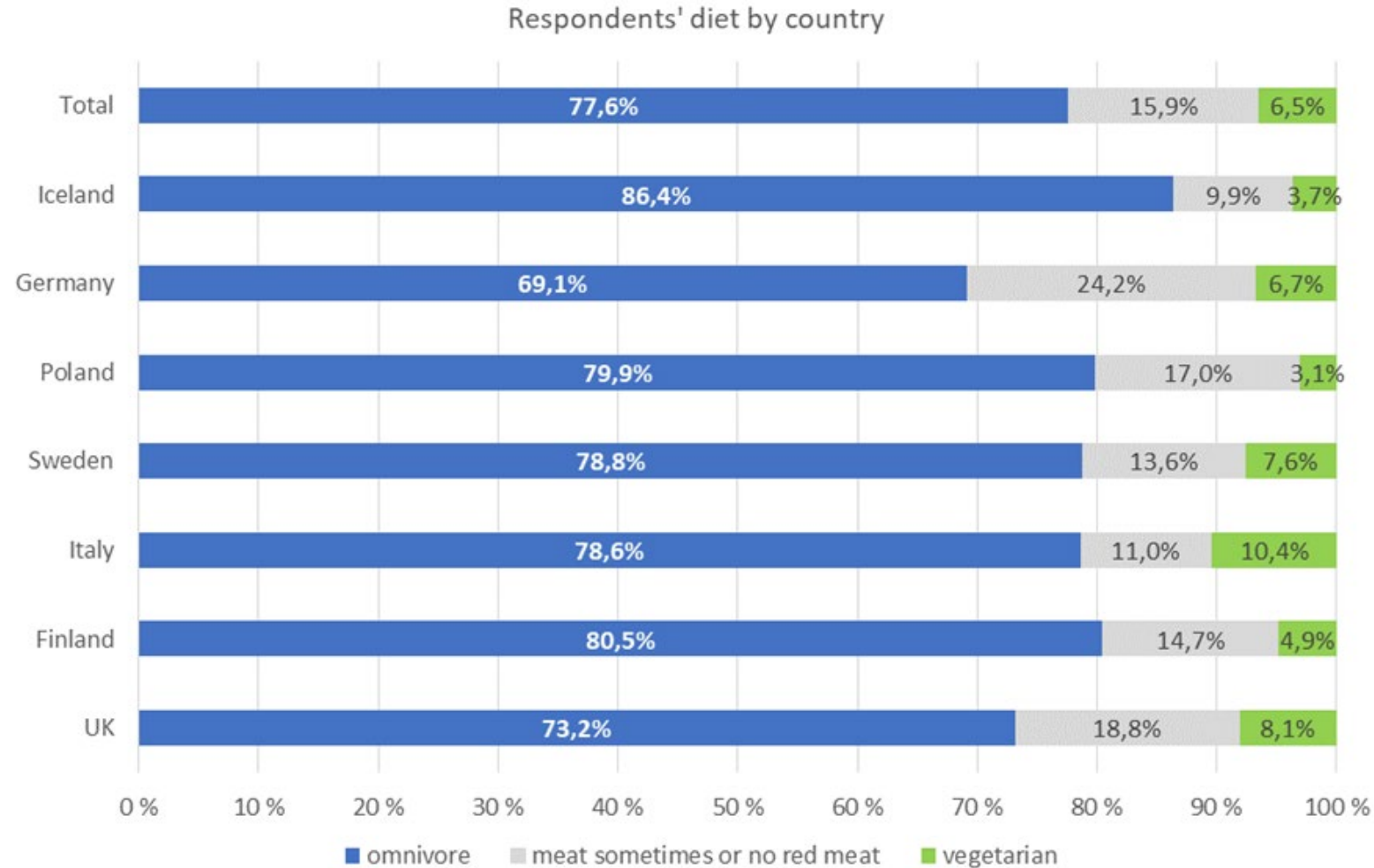
- **Spirulina microalgae** using CO<sub>2</sub> emissions and waste heat from a geothermal power plant for its growth (VAXA, [www.vaxa.life](http://www.vaxa.life))
- **Crickets (insects)** using plant-based wasted food biomass for the growth (Entocube, [www.entocube.com](http://www.entocube.com))
- **Torula yeast (single-cell protein)** cultivated on substrate made of forest biomass ([Arbiom, www.arbiom.com](http://www.arbiom.com))



## Main findings of the survey



# Background information on respondents' diet



Respondents' diet by country



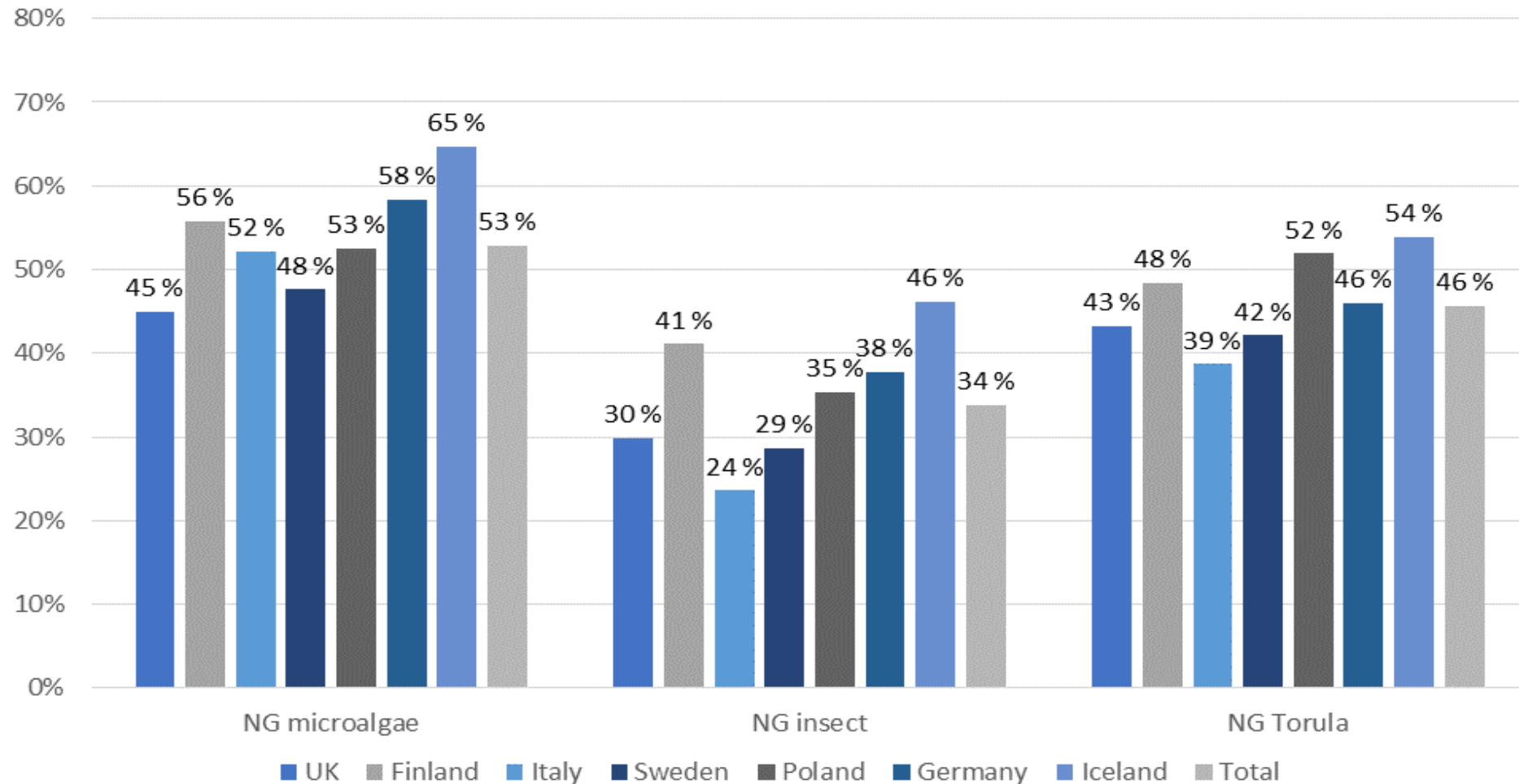
# Main findings of the survey #1

- **Consumers' attitudes** towards the NextGen proteins, their production and application in food **were mostly positive or neutral**
  - Only a minority of respondents had negative views varying around 10 % - 20 % in case of Torula and microalgae, but around 30 – 50 % in the case of NextGen insect concept
  - Respondents' positive attitudes were largely based on expected positive consequences for sustainability



# Positive attitudes towards NextGen proteins

"I am in favour of..."  
(Q12, Q17, Q22 r4, answer alternatives 4 + 5)



Percentage of respondents indicating that they are “in favour of” three NextGen concept by country





## Main findings of the survey #2

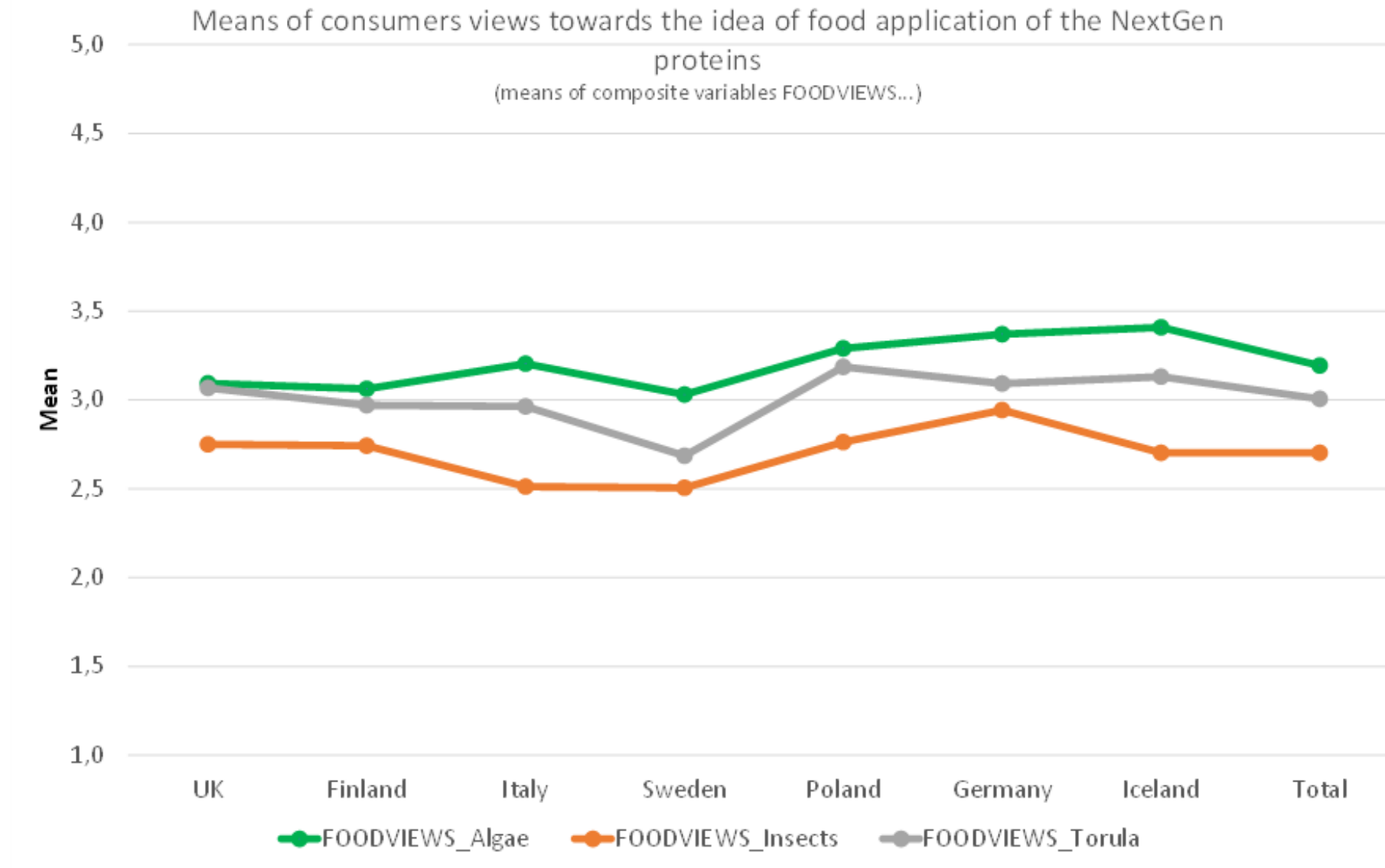
- Because novelty and unfamiliarity of these concepts, **a large share of consumers did not know what to think**
  - Around 30 – 40 % of respondents (depending on the concept and country) had neutral attitude towards the NextGen concepts
  - Accordingly, large share of consumers do not have strong negative prejudices or preconceptions towards these production methods and ingredients



## Main findings of the survey #3

- The NextGen concepts are regarded as a good thing in principle, but **personal interest is lower**
  - Although **consumers** are receptive for the sustainability related message and value these benefits, they **seem to have relatively low belief in personal benefits related to the use of NextGen proteins**
- **The positive overall attitude do not directly turn into positive attitude towards the use of NextGen proteins in foods**

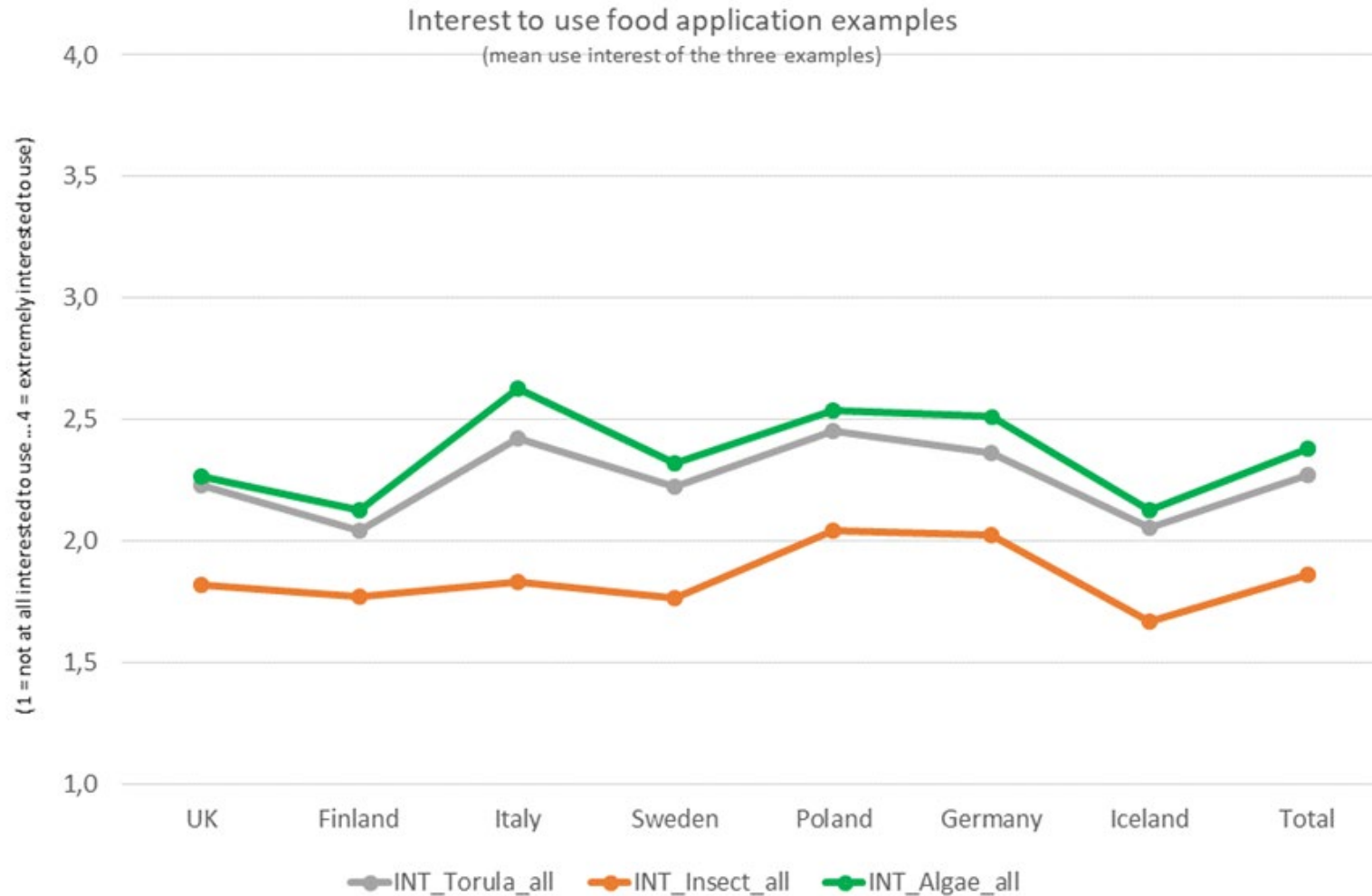
## Main findings of the survey #3



Comparison of mean ratings of imagined characteristics of food applications by NextGen concept and country. (1 = the negative ends of the scales ... 5 = positive ends of the scales)



# Main findings of the survey #3



Interest to use the food application examples by concept and country. Means of use interest of three product examples.



## Main findings of the survey #4

- Whether consumers will choose to use NextGen or other alternative protein products will much depend on
  - **sensory quality**
  - how they are **convinced about** other **personal benefits**, such as wholesomeness
  - how transparent and **trusted** is the food value chain



# Conclusions

- **The overall principle of NextGen proteins was valued**, but there is a long way to go before they would create good business in mainstream food applications
- Instead, **niche applications and business** could be found already in a short run
- **Boosting of consumer acceptance and trust** towards alternative proteins is of high importance



# Full report

Full report of the study

*“Consumer views about the Next Generation proteins for food in Europe” by A. Arvola, M. Kulju, K. Pennanen, J. Paasi (VTT); I. Matullat (TTZ); K. Sveinsdottir, H. Briem (MATIS)*

can be found at <https://nextgenproteins.eu/our-work/>

