

Proteins play a crucial role in human diet and the demand for protein is increasing. In particular the importance of plant proteins in many different products is growing and innovation is continually ongoing to improve the functional properties and meet the expectations of consumers. It is also known that animal and plant proteins are structurally and functionally different, making the simple replacement in food products challenging. The scope of this webinar, comprising talks from academic and industrial speakers, is to highlight opportunities for improving protein functionality of plant proteins using different technological approaches.

## **PROGRAM**

14:00	Welcome and introduction Kemal Aganovic, German Institute of Food Technologies - DIL, Quakenbrück - Germany Petr Kluson, EFCE Scientific Vice-President
14:10	Plant proteins sources and technology: Potential applications and limitations Avi Shpigelman, Technion - Israel
14:40	Extraction of Proteins from Green Plants and Selected Functional Properties Xiaoai Guo, DIL e.V, Quakenbrück - Germany
15:10	<b>Dry fractionation of plant protein concentrates suitable for extrusion applications</b> Volker Lammers, DIL e.V, Quakenbrück - Germany
15:40	Industry perspective on alternative proteins and technology Robert Mitchell, Bühler Group, Zurich - Switzerland
16:10	Conclusion

Kemal Aganovic, German Institute of Food Technologies - DIL, Quakenbrück - Germany



free of charge but mandatory

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