

September 8, 2022 (14:45-15:30)



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VENDOR SEMINAR:

Analysis of Alternative and Conventional Proteins

I don't taste the difference: Analytical approaches to compare nutrition, safety & functional properties of alternative & conventional proteins

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Plant-based and cell-based proteins including meat, dairy and other variants are gaining in popularity among consumers but also one of the largest focus areas to increase food sustainability and reduce green-house gas emissions associated with animal rearing going forward to feed the world's burgeoning population. While regulations are at an early stage to deal with many of these novel foods and ingredients, analytical testing is a key component to ensure safety, nutrition, and quality during product development and post commercialization. This seminar will discuss analytical tools critical for food companies to consider while doing product development to ensure that taste & flavor agents mimic traditional animal-based foods while also studying the profile, yield and chemical pathways of proteins and lipids during development to optimize them in the final food stuff. We will also discuss critical analytical techniques and parameters to test for regulatory and food safety testing while touching upon testing needs for vitamins, minerals, fats, sugars, amino acids, and other food nutrition parameters that alternative food manufacturers have to test their product for.