



PROTEIN RECOVERY FROM FOOD BY-PRODUCTS

VALUE PROPOSITION

Teagasc is seeking commercial partners from various food processing industries to exploit a novel technology for extracting proteins from solid by-products or waste from food (fish, meat, poultry), with over 95% protein recovery, based on improved sequential isoelectric solubilisation.



OPPORTUNITY

This technology would be attractive to the fish, meat and poultry industry. The process has been tested at pilot plant scale with satisfactory results. Scaling-up and possibly optimising/refining the process to industrial scale is the next development objective.

DEVELOPMENT STAGE

Patent application 'Isoelectric solubilisation of animal matter' in EU (EP16750106.3), and US (US15744738)



ADVANTAGES

- 95% of total protein extracted from fish byproducts, significant improvement from previously methods of 65% extraction.
- No expensive equipment required, or increased reagent consumption.
- Should be easily scalable and transferable to industry, and can be combined with other extraction processes.

Research Funded by:



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