

IMPROVE

Open Innovation Platform
PROTEINSLeading European centre
for **proteins valorisation**

TARGETED MARKETS:

Food, feed, cosmetics, biobased material
& chemistry

FACILITIES:

170m² of laboratories and an 800m²
pilot facilities covering a wide range
of unit operations:

- Fractionation / separation
- Extraction / purification / concentration
- Enzymatic processing
- Drying / atomisation
- Granulation / extrusion
- Physico-chemical and functional characterisation

SCIENTIFIC ROAD MAP:

- Extraction of native (soluble) proteins: properties assessment
- Aggregation, cross-linking, interaction with other proteins or polysaccharides
- Enzymatic hydrolysis and fractionation, for functional / nutritional / biological properties
- Determine mechanism of biological properties (interaction with humans and animals)
> bioactive peptides, allergenic response...
- Sustainable proteins modifications (chemical, enzymatic, thermo-mechanical treatments)
- Market, societal & Economical Studies

SERVICES PROVIDED:

- Scientific and technical expertise (decision-making support)
- Confidential contractual research project (research services involving our laboratories and pilot facilities)
- Shorter-term services to resolve specific problems

Examples of services:

- Optimising a particular unit operation
- Designing a new process, from raw material to end product
- Producing samples for marketing to potential customers
- Characterising functionalities of a protein extract
- Improving product's digestibility
- Assessing new product's allergenic response

