

## Press release

nova-Institut GmbH ([www.nova-institute.eu](http://www.nova-institute.eu))  
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### **nova-Institute presents the “Future Protein Award”**

**Many new ways to overcome future protein bottlenecks in food and feed. The best concept and the best taste will be awarded at the conference “Revolution in Food and Biomass Production (REFAB)”, 1 – 2 October 2018, Cologne (Germany)**

Proteins are crucial for the human diet and health, but will we be able to provide for the growing world population in the near and long-term future? The current global protein supply largely relies on animal proteins, which have huge and extended environmental consequences and are currently no suitable choice for a sustainable future. Today, about 60% of the worldwide biomass production is used as feed for livestock to produce meat, eggs and dairy products. The importance of aquacultures for the global supply will likely continue to grow to the point where deep-sea fisheries and aquaculture will be contributing in equal amounts to the global food supply by 2030. And aquaculture requires large amounts of feed proteins which are primarily covered by marine fishing – not a particularly sustainable path for the future.

Alternative protein sources are key for a sustainable future to feed mankind and livestock. Besides protein plants, mainly insects, algae, bacteria and artificial meat from cell cultures show potential as new sources for protein. They can be produced in an efficient and sustainable way – and they are already on their way to contribute. Bacteria are even able to transform CO<sub>2</sub> into proteins for aquaculture, livestock and even food.

The “Future Protein Award” will be given out by the German nova-Institute at the conference “Revolution in Food and Biomass Production (REFAB)” ([www.refab.info](http://www.refab.info)) to the best companies presenting their products and concepts of future proteins derived from CO<sub>2</sub>, insects, algae, bacteria and cell-cultured meat at the accompanying exhibition.

Applicants for the award only have to book a booth at the exhibition ([www.refab.info/exhibition](http://www.refab.info/exhibition)) and are then automatically nominated for the award. During the two-day conference, the expected 500 participants will be able to examine the concepts, taste the new proteins and vote for their favorite candidates – in the categories best taste and best concept. At the end of the conference the votes will be counted and the winners will be presented to the international press.

Applications for the participation in the award will be accepted until end of June.

For more information on the eligibility criteria and any additional questions, please visit [www.refab.info/future-protein-award/](http://www.refab.info/future-protein-award/) or contact Ms Tatevik Babayan [tatevik.babayan@nova-institut.de](mailto:tatevik.babayan@nova-institut.de)

Please contact Mr. Dominik Vogt for booking your booth: [dominik.vogt@nova-institut.de](mailto:dominik.vogt@nova-institut.de)

**Responsible for the content under German press law (V.i.S.d.P.):**

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nova-Institute is a private and independent research institute, founded in 1994; nova offers research and consultancy with a focus on bio-based and CO<sub>2</sub>-based economy in the fields of food and feedstock, techno-economic evaluation, markets, sustainability, dissemination, B2B communication and policy. Every year, nova organises several large conferences on these topics; nova-Institute has 30 employees and an annual turnover of more than 2.5 million €.