

Press release

nova-Institut GmbH (www.nova-institute.eu)
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“Future Protein Award” honours the best solutions for the current protein dilemma

Many new ways are being explored to overcome future protein bottlenecks in food and feed. A number of alternative solutions are already available today. The categories “best concept” and “best taste” will be awarded at the conference “Revolution in Food and Biomass Production (REFAB)”, 1 – 2 October 2018, Cologne (Germany)

The products and concepts of alternative proteins participating in the “Future Protein Award” will be presented during the two-day REFAB conference (www.refab.info). The prize will be awarded by the German nova-Institute to those companies that present their products and concepts of future proteins, from CO₂, insects, algae, bacteria and cell-cultured meat, in the most compelling way at the accompanying exhibition. Applications for participation in the competition will be accepted until end of June.

Producers of alternative proteins who wish to participate simply book a booth at the exhibition (www.refab.info/exhibition) and are then automatically nominated for the award. During the two-day conference, the expected 500 participants can examine the concepts, taste the new proteins and vote for their favourite 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.

Five producers of insect products and one hemp protein producer have already expressed specific interest. A producer of so-called “Solar Protein” from Finland, who uses bacteria to make proteins from CO₂, has already entered the competition.

Background information

Proteins are crucial for the human diet and health. But will we be able to supply the growing world population with sufficient protein in the short- and long-term? The current global protein supply largely relies on animal proteins, which have considerable environmental consequences and are 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 aquaculture for the global supply will likely continue to grow to the point where deep-sea fisheries and aquaculture will contribute in equal amounts to the global food supply by 2030. But aquaculture also requires large amounts of proteins for feed, 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 from 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 for example are able to transform CO₂ into proteins for aquaculture, livestock and even food for people.

For more information on the eligibility criteria and any additional questions, please visit www.refab.info/future-protein-award/ or consult Ms Tatevik Babayan tatevik.babayan@nova-institut.de

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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 CO₂-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 €.