

Project title: Novel texturized hybrid foods targeting future sustainability and health challenges in the Anthropocene (HybridFoods)

Duration: March 2022 – September 2025

Client: The Research Council of Norway

Project leader: Nils-Arne Ekerhovd

Project description

The primary objective of the project “Novel texturized hybrid foods targeting future sustainability and health challenges in the Anthropocene” (HybridFoods) is to develop novel, sustainable, and nutritious hybrid meat analogue products based on high moisture extrusion technology, combining plant proteins with ingredients derived from fish and poultry by-products, seaweed, microalgae, and insect larvae.

Secondary objectives: 1) Develop downstream process and milling technology enabling 100 % utilization of the bioresources. 2) Characterization of physicochemical properties with relevance to the extrusion and texturization process. 3) Explore and compare technofunctional and texturization properties of hybrid product mixtures and optimize process conditions for texture formation. 4) Evaluate texture and sensory properties of prototype hybrid products. 5) Evaluate the nutritional quality of ingredients and prototype hybrid products. 6) Analyse environmental and societal impacts, enabling private and public agents with a transparent foundation for decision making. 7) Management and coordination of the innovation and dissemination activities.