

2-3.12.2025

Rome

EU FOOD SAFETY FORUM

Supporting the Food Safety Systems
of the future

2-3.12.2025

Rome



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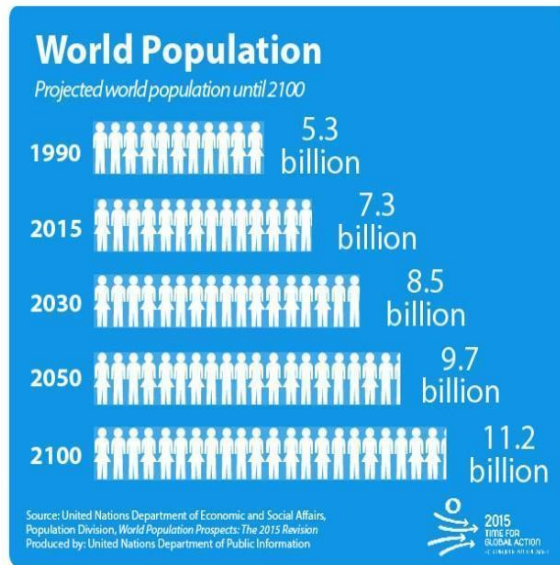
Strengthening Europe's Food Safety Framework Through Innovation in Novel Proteins: Insights from Excel4Pro and PROTWIN

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TÜBİTAK Marmara Research Center, Türkiye

Three key global drivers underpin the increased interest in alternative protein-based diets:

1. The global population growth



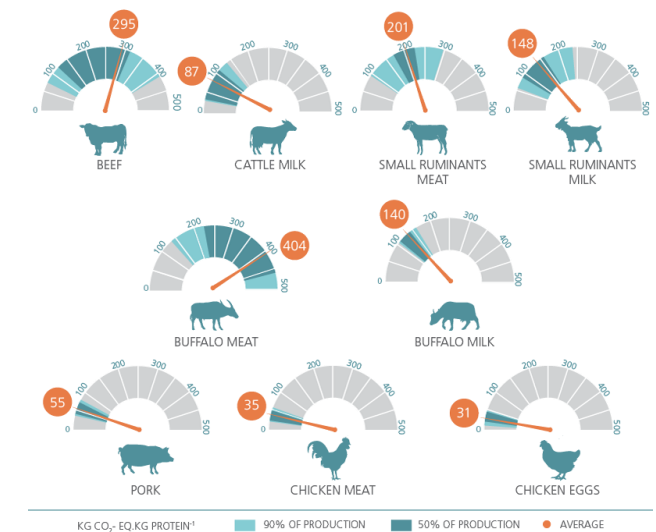
UN Population Prospects 2022^[1]

2. The crucial role of proteins in a healthy diet



WHO / UNICEF Child Malnutrition Estimates 2023^[2]

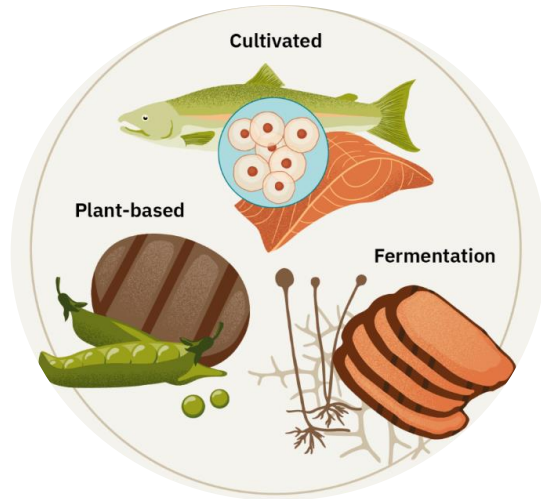
3. The environmental impact of animal-based food chains



[1] <https://population.un.org/wpp/> [2] UNICEF/WHO/World Bank Joint Child Malnutrition Estimates, 2023 Edition [3]. <http://www.fao.org/gleam/results/en/>

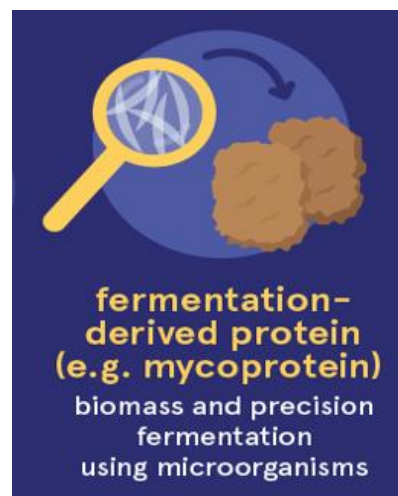
SOLUTION: Protein Diversification

Protein Diversification: is the transition from a limited set of resource-intensive animal proteins toward a greater variety of **lower impact protein ingredients** and food products.



Accelerating alternative proteins

We can develop meat, eggs, and dairy alternatives more sustainably and efficiently by making them from plants, cultivating them directly from cells or producing them by fermentation.



Across this landscape, **plant proteins** remain the most scalable and immediately impactful route

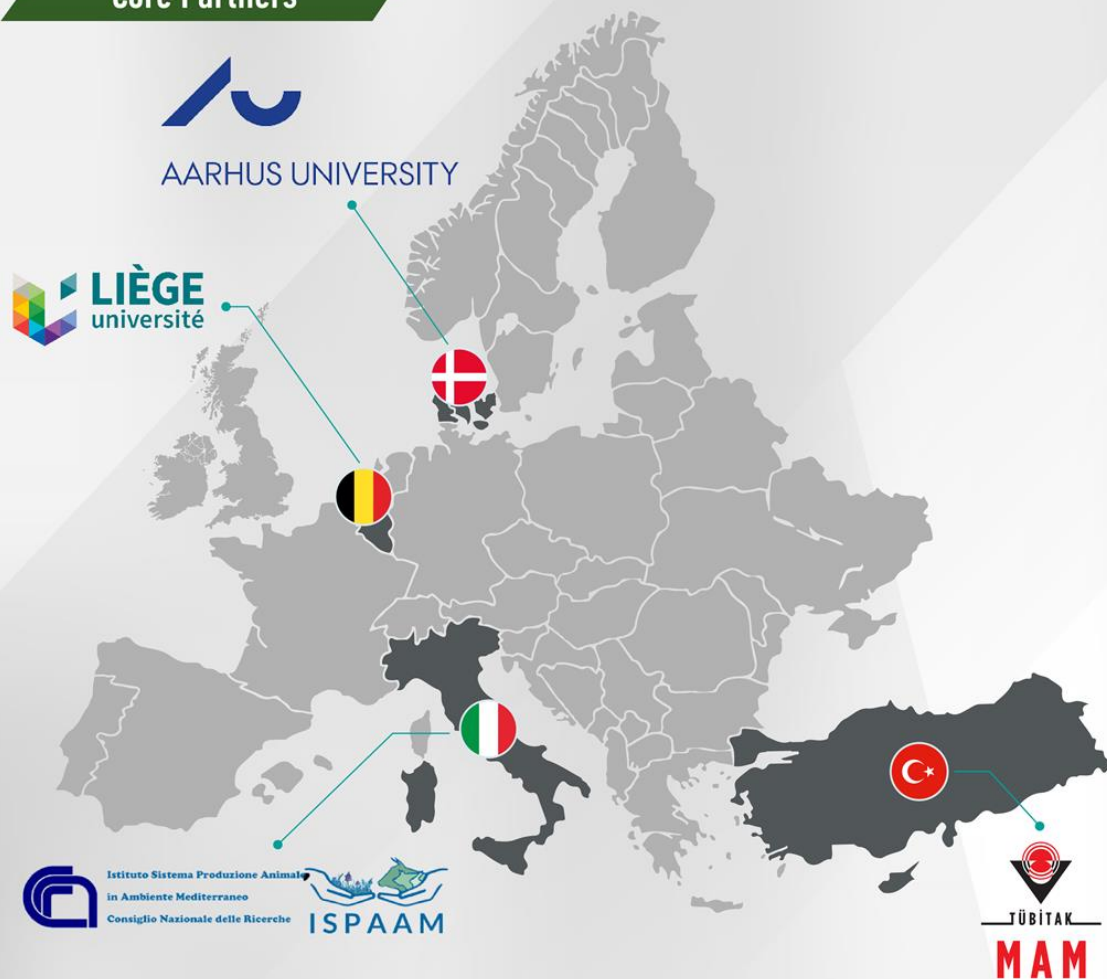
While an increasing trend in proportion of plant sources included in diet is obvious, the current generation of commercial plant-based alternatives is suboptimal.

more research is needed....

- to develop mild processing techniques for plant proteins
- impact of plant proteins on technological and nutritional functionality
- their digestibility and effect on gut microbiota
- structure, colour, taste and flavour of final food products
- environmental impact



Core Partners



Associated Partners



Funded under: Horizon Europe

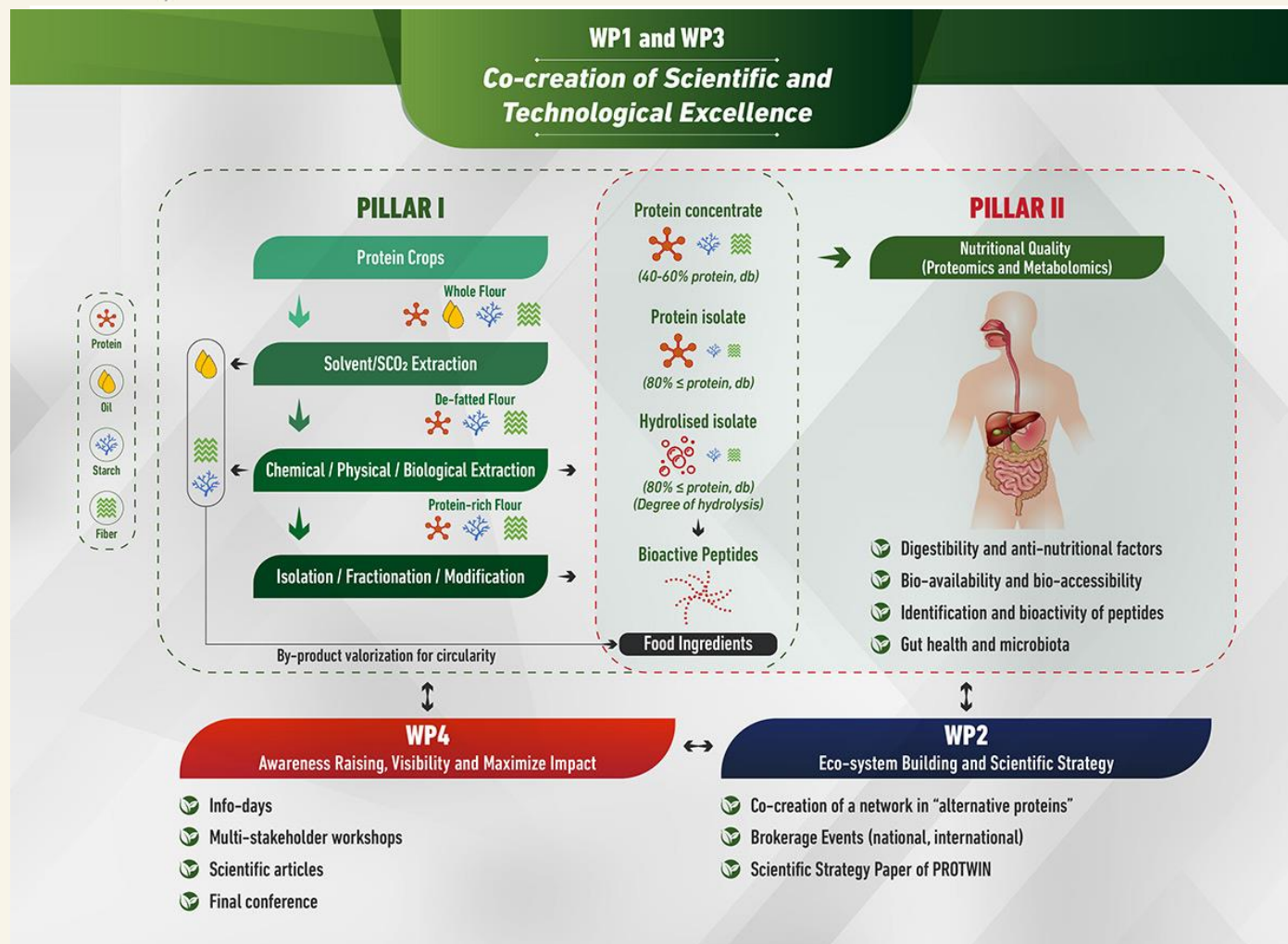
Widening participation and spreading excellence

Twinning

Start Date: 01 September 2024

Duration: 36 Months

EU contribution: 1.499.531,25 €



Scientific Focus Areas



Identification and screening protein crops of Türkiye



Protein quality and digestibility profiling



Plant protein based bioactive peptides

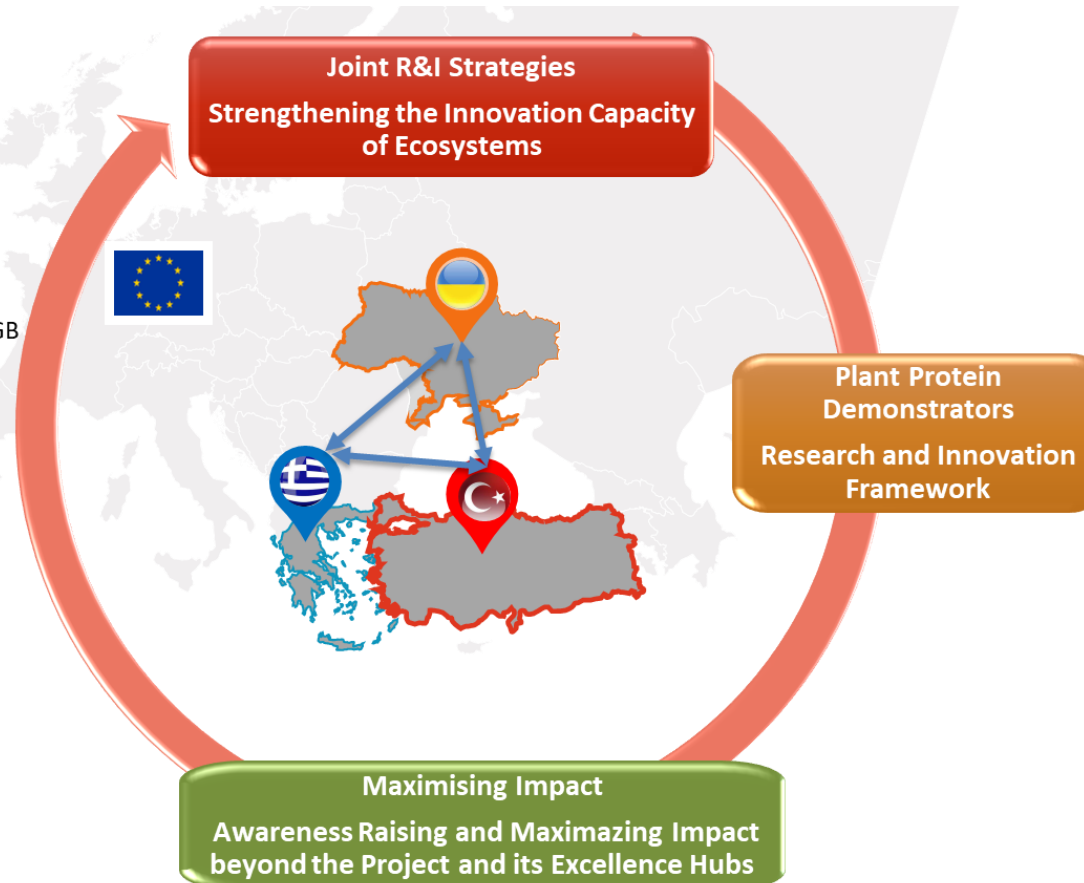


Effects of plant protein ingredients on gut microbiota community and metabolites



Development of plant-ingredient based food products

- TR-Hub**
2 RTO: TÜBİTAK, GTU
1 Public: TAGEM
3 Business: Kerevitaş, Fonka, YTGB
1 NGO: IMPACT
- GR-Hub**
1 RTO: NTUA
1 Public: RoP
3 Business: JOTIS, Prinsus, WR
1 NGO: FSH
- UA-Hub**
1 RTO: LPNU
2 Business: Fruktona, PRANA
1 NGO: TSUS



Funded under:
Horizon Europe

Widening participation and
spreading excellence - Excellence
Hubs Call

Start Date: 01 January 2025

End Date: 31 December 2028

EU contribution: 5.946.368,75 €



Stakeholders
(Scientists, Agri-Food Processors, NGOs, Public Organizations)

Excel4Pro aims to strengthen the scientific, technological, and innovation capacity of **Türkiye, Greece and Ukraine** to become an integrated ***Excellence Hub*** for **next-generation plant-based protein economies**.

It seeks to:

- Develop novel, safe, nutritious and functional plant protein ingredients.
- Enable mild, sustainable and energy-efficient processing technologies.
- Support regional innovation ecosystems and accelerate Europe's transition to resilient and sustainable food systems.



Safety-by-Design Processing

- Use of **mild, energy-efficient technologies** (ultrasound, microwave, enzymatic, aqueous extraction) reduces processing-induced hazards and chemical alterations
- Fermentation reduces **anti-nutritional factors**, improves digestibility, stabilises microbial quality
- Other processing techniques such as **extrusion and enzyme treatment** enhances digestibility and protein solubility
- Mapping **denaturation or other structural changes** provides molecular-level hazard identification

Digestibility & Microbiota Interactions

- Integrated assessment of **protein digestibility**, amino acid availability and nutritional performance
- **INFOGEST GI digestion + SHIME colon model** quantify metabolite formation, peptide fate and microbiota shifts
- Identification and mitigation of **anti-nutritional factors**

Bioactive Peptides & Chemical Safety

- High-resolution **Orbitrap MS, nano HPLC** for profiling of peptides, oxidation products and processing-induced modifications
- Structure–processing–digestibility datasets support early identification of nutritional and toxicological concerns

Diversified, Regional and Stable Protein Supply

- Scientific profiling of **legumes and oilseeds** from Türkiye – Greece -Ukraine builds new regional protein sources
- Valorisation of **by-products** (press cakes, legume residues etc) into high-value protein ingredients reduces import dependency and support circular bioeconomy approach

Cost-Effective, Scalable and Sustainable Processing

- Mild, low-energy extraction and fermentation deliver **cost-efficient, industry-ready** processes
- Excel4Pro integrates these processes into pilot-scale workflows, while LCA analyses evaluate their environmental benefits.

Harmonised Methods & Analytical Excellence

- Shared analytical capacity: **INFOGEST, SHIME, Orbitrap MS, HPLC, proteomics**, functional property testing.
- Creation of harmonised workflows on **structure-processing-function-digestibility** relationships

Innovation Uptake & One-Health Oriented Food Safety Foundation

- Pilot-scale prototypes + advanced ingredient development support **SMEs and industry adoption.**
- Integrated datasets from both projects may strengthen **One-Health-aligned safety, nutritional and sustainability evidence** for future EU legislation and SRIA updates.

In summary, Excel4Pro and Protwin provide complementary contributions that help:

- promotes **safe development** of novel protein ingredients,
- support **evidence-based policymaking** aligned with SRIA priorities,
- and strengthen the **resilience, sustainability, and competitiveness** of Europe's future food systems.

Both projects offer concrete scientific and technological inputs that can be directly used in the ongoing update of the **Strategic Research and Innovation Agenda for Food Safety in Europe**.

Thank you!

Dr. Özlem Aslan

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