The Future of Plant Protein

Kaiser Younis • Owais Yousuf Editors

The Future of Plant Protein

Innovations, Challenges, and Opportunities



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Foreword

Plants are not only a source of food but also a source of protein. Protein is an essential macronutrient in building and maintaining the body's tissues, organs, and functions. However, not all proteins are created equal. Some proteins are more complete, digestible, and beneficial than others. In this book, we will explore the world of plant proteins and how they can offer a sustainable and healthy alternative to animal proteins. We will also examine the innovations, challenges, and opportunities shaping plant protein's future. We will introduce some novel plant protein sources discovered or developed by researchers and entrepreneurs. These include duckweed, microalgae, quinoa, hemp, and many more. We will compare their nutritional value, digestibility, and allergenicity with conventional plant protein sources, such as soybeans, beans, lentils, nuts, seeds, and grains. We will also discuss their environmental impact, production methods, and potential applications. Next, we will address some barriers and obstacles plant protein faces in reaching consumers. These include consumer perception and preference, sensory attributes and nutritional profiles, accessibility and affordability, production and distribution systems, and regulatory and policy issues. We will analyze the factors influencing consumer behavior and choice regarding plant protein and how they can be changed or improved. We will also explore the strategies and solutions that plant-based food companies are using or developing to overcome these challenges. Finally, we will look at some of plant protein's opportunities and prospects in meeting the growing demand for alternative protein sources. We will examine the trends and drivers shaping the global market for alternative proteins, such as population growth, urbanization, income growth, environmental awareness, health consciousness, and animal welfare concerns. We will also highlight the innovations and expansions that plantbased food companies are pursuing or planning to capture this market.

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Preface

The demand for sustainable, health-enhancing dietary practices is paramount in an era of significant environmental shifts and a growing global population. "The Future of Plant Protein: Innovations, Challenges, and Opportunities" delves into the critical role of plant protein in revolutionizing food systems, serving as a valuable resource for researchers, industry experts, policymakers, and health enthusiasts. It addresses food security, environmental sustainability, and human health, comprehensively exploring plant protein's benefits, nutritional characteristics, and impact on the food industry. The book begins with an overview of plant protein, highlighting its nutritional benefits and role in sustainable food production. It then examines the dietary aspects of plant protein, including its amino acid balance and comparison with animal protein, emphasizing the importance of a balanced diet. A thorough sustainability analysis follows, showcasing the environmental advantages of plant-based diets and comparing the resources needed for plant and animal protein production, supplemented with case studies on sustainable practices in plant protein production. The discussion progresses to current trends and future perspectives in the plantbased food industry, touching on scientific advancements in plant breeding, genetics, and biotechnology that enhance plant-based foods' protein content and quality. Additionally, the book explores processing technologies, sensory attributes, and regulatory issues related to plant protein products, offering insights into creating consumer-appealing products and effective marketing strategies. Concluding with a forward-looking view on the challenges and opportunities in the plant-based food industry and the impact of plant protein consumption on human health, the book emphasizes that embracing plant protein is a crucial step toward reshaping our food systems for a sustainable and healthy future. "The Future of Plant Protein" invites readers on an enlightening journey through the evolving landscape of plant protein, urging a shift toward more sustainable dietary choices to better the environment and our well-being.

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About the Editors

Kaiser Younis is a food technologist and academician specializing in food engineering and technology. He has done his PhD at Aligarh Muslim University, Aligarh. He is the author of several books and has published numerous research papers. He is a life member of various professional bodies and is focusing on developing innovative plant based meat products. Kaiser Younis is widely recognized for his technical expertise and significant contributions to food technology.

Owais Yousuf is an assistant professor of food technology at the Islamic University of Science and Technology in Awantipora, Jammu and Kashmir. He has completed a BTech from IUST and an MTech from Aligarh Muslim University. He has a PhD in post-harvest process and food engineering from Govind Ballabh Pant University of Agriculture and Technology, where he worked on ultrasound-assisted extraction of pectin from orange peel. He has been an assistant professor at Integral University, Lucknow, for 3 years. He has published many papers on waste utilization in reputed journals. He is a passionate and dedicated researcher who aims to contribute to advancing food engineering and technology.

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Abbreviations

ACE Angiotensin I Converting Enzyme

ALA Alpha-Linolenic Acid

ATPS Aqueous Two-Phase Systems

BMI Body Mass Index

CAD Coronary Artery Disease

CAGR Compound Annual Growth Rate CFD Computational Fluid Dynamics

CIP Clean-In-Place

CRM Customer Relationship Management CSR Corporate Social Responsibility

CVD Cardiovascular Diseases
CVP Cost-Volume-Profit
D2C Directly to Consumers
DES Deep Eutectic Solvent
DHA Docosahexaenoic Acid

DIAAS Digestible Indispensable Amino Acid Score

EAA Essential Amino Acids EPA Eicosapentaenoic Acid

FAO Food and Agriculture Organization

FOP Front-Of-Pack

GMO Genetically Modified Organisms
 GMP Good Manufacturing Practices
 GRAS Generally Recognized As Safe
 GWAS Genome-Wide Association Studies
 HACCP Hazard Analysis Critical Control Points

HBA Hydrogen Bond Acceptor HBD Hydrogen Bond Donor

HELENA Healthy Lifestyle in Europe by Nutrition in Adolescence

HPAE High Pressure-Assisted Extraction

IARC International Agency for Research on Cancer

LDL Low-Density Lipoprotein
MAE Microwave-Assisted Extraction
MPS Muscle Protein Synthesis
NCD Non-Communicable Diseases

xx Abbreviations

NSTEMI Non-ST-Elevation Myocardial Infarction

OH Ohmic Heating
PBD Plant-Based Diets
PBP Plant-Based Products

PDCAAS Protein Digestibility Corrected Amino Acid Score

PEF Pulsed Electric Field-Assisted Extraction

PTM Post-Translational Modifications

QD Quality by Design

R&D Research and Development

RDA Recommended Dietary Allowance

RM Reverse Micelles

ROS Reactive Oxygen Species

RTRS Round Table on Responsible Soy

SCFA Short-Chain Fatty Acids

SH Sulfhydryl

STB Stirred-Tank Bioreactors

STEMI ST-Elevation Myocardial Infarction

T2DM Type 2 Diabetes Mellitus

TALEN Transcription Activator-Like Effectors Nucleases

TEF Thermic Effect on Food
UAE Ultrasonic-Assisted Extraction
USP Unique Selling Propositions
VPP Vegetable Protein Products
WHO World Health Organization
ZFN Zinc Finger Nucleases