High Protein Food

HOCHSCHULE ANHALT University of Applied Sciences



Yellow peas as a high-quality protein source

Thanks to their high content of valuable proteins, regionally produced and processed yellow split peas have the potential of making an important contribution to a future sustainable and healthy diet.

Their use in vegetarian and vegan meat and sausage products tends to be rather limited, because the processes for obtaining concentrates and isolates from pea flour are often not suitable for reducing the typical “beany” flavor while maintaining the techno-functional properties (water and oil binding capacity). At the same time, hybrid products containing pea protein to increase the protein content, such as enriched conventional meat and sausage products, are not yet commonly available.

At the DiPiSum project, we aim at making regional peas fit for the future by:

- defining specific requirements for concentrates and isolates – on the basis of newly bred pea varieties (improved sensory properties, higher nutritional value) and by applying new processes for extracting and concentrating proteins (optimum techno-functionality), as well as
- developing protein-rich hybrid products based on conventional resources as well as protein-based alternative meat and sausage products, fish products, ready-made meals and delicatessen products.

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