"LATEST TECHNOLOGY FOR PRODUCING MEAT ANALOGUES"

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HES-SO Valais (University of Applied Sciences and Arts, Western Switzerland) has been conducting advanced research in techniques for producing meat analogues using **extrusion technology**.

They are assembling colleagues from other Universities to offer a seminar "**Producing Meat Analogues using High Moisture Extrusion Cooking and Laminar Shear Machines**" in Sion, Switzerland, on **8 February 2018**.

Interest in commercial production of meat analogues has been accelerating rapidly in recent years, in line with the move toward reduced meat consumption and the increase in those following vegetarian and vegan diets. Research in the area is increasing the range and quality of products that are becoming available.

Not only are developments occurring in the types of equipment and process used – such as laminar shear machines vs twin screw extrusion – but the use of different plant proteins used for these products is being explored. Presentations at the seminar and a hands-on session will look at:

- Characterisation of proteins and their melting/fibration properties
- Fibration of plant proteins blended with gluten, hydrocolloids, and insoluble fibers
- Other functional ingredients, such as aromas, colorants, vitamins, and minerals
- Impact of temperature and flow profiles in protein fibration
- Configuration of key equipment

This seminar will bring together leading researchers from a number of Universities, including Wageningen University, Karlsruhe Institute of Technology as well as from the group at HES-SO Valais.

A detailed programme will be available from December 2017. The seminar follows immediately after a three-day course on extrusion technology being offered at the same venue in cooperation with Australian collaborators (See https://fie.com.au/events/food-extrusion-switzerland).

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