

Press release

nova-Institut GmbH (www.nova-institute.eu)
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Six innovative companies from four countries are nominated for the “Future Protein Award”

For the first time, the “Future Protein Award” will be awarded during the conference “Revolution in Food and Biomass Production (REFAB)” (www.refab.info), 1-2 October 2018, Cologne Germany

The “Future Protein Award” is given out to companies presenting the best concepts for a future-proof protein supply, derived from algae, bacteria, cell-cultured meat, insects, new crops or even from CO₂ and solar energy. The winners will be announced at the REFAB conference in Cologne, Germany.

Six new protein products from four different countries are nominated for the “Future Protein Award”. The winner will be elected by the participants of the conference after exploring the promising concepts at the exhibition. At the end of the conference, the winner will be awarded with a winner's certificate and presented to the international press.

Michael Carus, CEO of the nova-Institute, who is very keen in emerging new protein products and sustainability, says: “It is very exciting to know that novel options to produce innovative protein products in the food and biotech industry exist. I am convinced that the future of the global food market depends on these alternative protein sources, considering the rising global warming and increased demand for food. It is exciting to see that not only major companies are part of the food innovation but also many emerging start-ups in this field are well-known and innovating on their own. The future of food is changing and we are eagerly looking forward to it!”

The six candidates for the “Future Protein Award” are from Finland, France, Germany and UK/South Africa:

AgriProtein – high quality, low cost protein for feed (ZA, UK)

MagMeal from **AgriProtein Holdings UK Ltd** is a blend of essential amino acids and naturally infused Lauric acid, which is the core of infant animal nutrition in the nature. AgriProtein uses organic waste and fly larvae to create high quality, low cost protein. For more information: www.agriprotein.com

BAFA Neu – concentrated hemp protein powder (DE)

The Hemp Protein Powder from **BAFA Neu GmbH** contains over 70% complete protein and has an amazing nutty yet mild taste and white colour. This protein is available in both the

organic certified and 100% natural version. Hemp Protein Powder is an ideal protein supplement for sporty vegetarians and vegans and can be used in delicious recipes. For more information: www.bafa-gmbh.de

Hempro International – a healthy addition for food products (DE)

Hempro International GmbH & Co. KG has just brought its new Hemp Protein Powder 70 on the market. It is an outstanding alternative to artificial protein powders and, made of 100% hemp, a natural source of essential ingredients such as omegas and iron. Its light nutty taste makes it a delicious supplement to smoothies, bread and pastries or mueslis. It can also be applied in food procession, e.g. for increasing the protein content in meat products or as an addition to health products. For more information: www.hempro.de

Solar Foods Oy – protein from air and renewable electricity (FI)

Solar Foods Oy produces an entirely new kind of nutrient-rich protein using only air and renewable electricity as the main resources to produce sustainable feed by bacteria. This protein product redefines the basics of food production, as it is not dependent on agriculture, weather, or climate. The goal of the company is to start commercial production of this protein in 2021. For more information: www.solarfoods.fi

SWARM – the insect bar (DE)

SWARM Nutrition GmbH develops sports nutrition with high-quality and sustainable protein from insects. The SWARM Insect Bar ideally suits the needs of athletes who demand functional sports nutrition and also follow a sustainable lifestyle. It is made of high value insect protein and contains loads of micronutrients. For more information: www.swarmprotein.com

Ynsect – for farmed fish (FR)

The YnMeal™ is a highly digestible, natural course of premium protein, prepared from defatted larvae, with more than 70% protein concentrate. This feed from Ynsect is mainly aimed at farmed fish and crustaceans and is claimed to have improved performance in shrimp and trout. For more information: www.ynsect.com

The new conference on high-tech strategies for future food and biomass production in Cologne, Germany, 1 and 2 October 2018

The final programme of the REFAB conference is now available online. It features major topics and solutions on precision farming, alternative protein sources, biostimulants, mariculture, organic and small holder farming, agriculture under extreme conditions and many more. Experts on these topics from all over the world will talk about new trends in food and biomass production. More than 50 speakers will present their innovations and 15 exhibitors have already booked their booth. Up to 300 participants are expected.

Dr. Bronner's (US) and BIOCOCOM AG (DE) are Bronze Sponsors of the conference. The Fachagentur für Nachwachsende Rohstoffe e.V., (FNR (DE)) supports the event as premium partner.

All information, registration forms and the conference programme are available at www.refab.info

Responsible for the content under German press law (V.i.S.d.P.):

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nova-Institute is a private and independent research institute, founded in 1994; nova offers research and consultancy with a focus on bio-based and CO₂-based economy in the fields of food and feedstock, techno-economic evaluation, markets, sustainability, dissemination, B2B communication and policy. Every year, nova organises several large conferences on these topics; nova-Institute has 30 employees and an annual turnover of more than 2.5 million €.

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