

TECH OFFER

Upcycled Nutritious High Protein Powder From Fish



KEY INFORMATION

TECHNOLOGY CATEGORY:

Sustainability - Food Security

Waste Management & Recycling - Food & Agriculture

Waste Management

Foods - Ingredients

TECHNOLOGY READINESS LEVEL (TRL): **TRL7**

COUNTRY: **THAILAND**

ID NUMBER: **TO175251**

OVERVIEW

This protein powder is packed with high protein and calcium. Rich in umami taste, this protein powder is an effective natural flavour enhancer, suitable to be incorporated into any kind of foods for more nutritious meals. The protein powder is sustainably sourced and produced from minced fish by-products from the surimi process. The technology is at pilot scale and is ready for commercial scale up. With an environmentally friendly technology process, the powder is promoting zero waste strategies and SDGs No. 2, 3, 11, 12 and 13. The technology provider is seeking for collaborators to co-develop and apply the powder into various other products.

TECHNOLOGY FEATURES & SPECIFICATIONS

- Nutritious - contains 65% protein and 11% calcium
- High quality and pure powder
- Savoury and rich in umami
- Ready to scale
- Stored ambient
- Green processing techniques – freeze drying technology, no chemical additives used

The ideal collaboration partners are ingredients supplier, food manufacturing and food service companies who want to elevate flavour profile of their foods and increase protein content with the functional protein ingredients.

POTENTIAL APPLICATIONS

Protein powder can apply for various types of foods and beverages. It can add up as the natural flavour enhancer in soups, chilli paste, and savoury menus. Moreover, it can expand the production line from human foods to pet foods as natural flavour enhancer or palatants and it can expand the market into another mega-market.

MARKET TRENDS & OPPORTUNITIES

The market value for protein ingredients worldwide was USD \$79.94 M in 2022 and forecasted to grow to USD \$114.6 M by 2030*.

*Statista 2023

UNIQUE VALUE PROPOSITION

This protein powder with high protein (65%) and high calcium (11.07%) is a unique natural flavour enhancer that has low molecular weight of 16 kDa with all essential amino acid. As a functional ingredient, this protein will add value to food businesses and to individual consumer.