Proteases to unleash indulgent pleasure from plant proteins

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Sustainable food production

• Farewell to animals
• Farewell to meat, milk, and egg
• Farewell to animal fat
• Farewell to animal protein
  – We need to upgrade nutritional quality of plant proteins
  – We will lose centuries of gastronomy experience based on functionality of proteins from egg and dairy
  – We need to develop methods to obtain similar plant protein functionality
# Protein Valorization

**DTU, AAU, KNC, AKV, KMC, CpKelco, UniBio, LPC**

Egon Bech Hansen, DTU Food

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## Peptide Drugs
- **Insulin**
- **Enbrel**

## Food Enzymes
- **Chymosin**

## Industrial Enzymes
- **Skim Milk**
- **WPC**
- **Soy Protein**

## Feed Enzymes
- **Lysozyme**

## Marine Proteins
- **Antioxidative hydrolysates**
- **Gelatin**

## Hydrolyzed whey protein

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### Price
- **DKK/kg**
- **DKK/g**
- **DKK/mg**

### Size of market - M DKK

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**Profitable recombinant production**
Proteinases are key to functional diversity of animal proteins

- Cheese require the use of coagulants
  - Coagulants are proteases cleaving kappa-casein
  - The most specific (the best) is chymosin a mammalian enzyme which can be produced by fermentation
- Starter cultures are also needed for cheese production
- Cheese ripening change texture and aroma involving cultures and enzymes
- All food fermentations depend on proteolytic processes by the cultures used and the native enzymes of the food matrix.
Proteinases specific for plant proteins will allow us to create indulgence similar to what we get from animal proteins

- Lactic acid bacteria harbor cell envelope proteinases with a multitude of specificities without causing spoilage due to overdigestion

Acknowledgements:
Lise Friis Christensen
Ivy Fugaban
Ida Laforce
Nina Corydon
Paolo Marcatili
Betül Yesiltas
Charlotte Jacobsen
Claus Heiner Bang-Berthelsen