

Versie 2021.01

Alternative Proteins, meet our community

*We invite you to meet our
community and discover
its success story!*

Based on a history of over 100 years of Agrifood innovation, Brabant is the place to be for the development, production and application of alternative proteins. What are the reasons that Brabant is able to fully accommodate companies in this particular cluster, and help them grow in the region into future world players? It's all because of its perfect combination of the strengths of a fully-developed traditional protein value chain – both animal and plant-based – and the innovative power of hightech disruptors, such as 'protein breweries', 'vegetarian butchers' and state-of-the-art insect breeders.

**BRABANT
IS BRIGHT**



TODAY

Brabant has a distinctly strong culture, history and tradition in informal and constructive partnerships based on trust and open innovation.

This has led to the establishment of a fully developed plant-based and animal-based protein value chain with companies such as Cosun Beet Company, Vion, Nutreco, Marel and Danone.

TOMORROW

The advantage of this culture is that partnerships, whether informal and/or highly professional and intensive, come naturally in the region. Therefore, many partnerships are being set-up to accelerate the protein transition and create a more sustainable food production for the world of the future.

Why Brabant excels in Alternative Proteins

ARABLE FARMING



Growing suitable crops for protein production, by for example sugar beet and potato farmers, including innovation and research centres that help with innovation, education and experiencing proteins.

EXCELLENT RESEARCH INFRASTRUCTURE



Research & development of alternative proteins by companies such as BioscienZ, The Protein Brewery, Schouten Europe, Protix and the Vegetable Protein Open Innovation Center by Royal Cosun.

PROCESSING VEGETABLE RAW MATERIALS



Processing & developing vegetable raw materials into tasty edible proteins, including pilot, test and large-scale agricultural sites, by for example Beefy Green, Dalco Food and Carezzo Nutrition.

PRESENCE KEY PLAYERS FOOD INDUSTRY



Numerous **existing key players in the food industry** in Brabant have already worked with vegetable proteins for a long time, such as HAS University of Applied Science, HAK, Danone/Nutricia, the Vegetarian Butcher, Nutreco and Agrifirm.

**BRABANT
IS BRIGHT**

Our Ecosystem

World Class Research

Within a radius of 150 km around Brabant, there are 27 universities in three countries: a total of 605,340 students, 255,680 of which in the field of nature, health or technology. These are the leading research institutes for Alternative proteins.



Delft



Wageningen



Den Bosch



Eindhoven



WORLD CLASS RESEARCH

1. **HAS University (Den Bosch)** is an educational and expertise Centre in Brabant for the agrifood and environment sectors.
2. **University of Technology (Eindhoven)** is a research university specializing in engineering science & technology. The university is working on scientific breakthroughs in the field of protein transition.
3. **Wageningen University (Wageningen)** conducts worldwide research into problems in three core areas: nutrition and food production, living environment and health.
4. **University of Technology (Delft)** is developing technology to create the next generation of better tasting meat substitutes in order to widen the market for vegetable proteins.

**BRABANT
IS BRIGHT**

Our Ecosystem

Leading companies

Brabant accounts for 13,912 Agrifood companies and 17.3% of all jobs of the total Agrifood sector in the Netherlands. These are the leading companies in the field of Alternative proteins.



LEADING COMPANIES

1. **HAK** is a market leading canned vegetables manufacturer, with the aspiration to promote innovation, education and entrepreneurship in plant-based nutrition.
2. **Schouten Europe** is specialist in the development, production, and packaging of meat substitutes.
3. **Like Meat** produces meat alternatives without sacrificing taste or texture. Their vision is to create a future with a better way of eating for a greater way of life.
4. **Dalco Food** specialises in the production of meat substitutes – both vegetarian and vegan – and meat products.
5. **Cosun Beet** extracts high quality protein from beet leaves.
6. **Protix**: market leader in scalable insect breeding of the larvae of the black soldier fly.
7. **BioscienZ** and **The Protein Brewery** are young companies developing technology for manufacturing food proteins, based on fungal fermentation technology.
8. **Carezzo** develops protein-enriched basic foods based on vegetables, fruit and grains.
9. **Beffy Green** produces a quality meat alternative using pure oyster mushrooms.

**BRABANT
IS BRIGHT**

State-of-the-art facilities

Green Protein Excellence Center

The Green Protein Excellence Center (GPEC) is an open innovation centre founded by Royal Cosun, HAS University of Applied Sciences in Den Bosch and the innovation-focused SME, The Protein Brewery, focusing on the development of alternative (vegetable) proteins.



OBJECTIVES

To focus on the development of alternative (vegetable) proteins and shape it as an innovation cluster around large-scale circular processes and systems in the arable farming and horticultural value chains.



KEY CHARACTERISTICS

GPEC (together with a number of core partners) plays the role of driver/catalyst for this innovation cluster. HAS Den Bosch and The Protein Brewery are participants and the core project partners in conjunction with Cosun. The set-up allows for partnerships with any other company and institutions in this regard.



FACILITIES

Inicio facility is a location specifically designed to house small-scale manufacturing activities and pilot factories. The Cosun Innovation Center houses a range of laboratories (analysis, product development, microbiology and non-food labs), a fully-equipped sensory research space, twelve meeting rooms and an indoor test factory.



APPLICATION AREAS

- plant-based ingredients and foodstuffs;
- green biobased applications and energy;
- animal-free proteins.



Alternative Proteins showcases



CHIEF, an initiative of the companies **Schouten Europe** and **HAK**, to play a role in accelerating the protein transition to a healthy and sustainable lifestyle, increasing consumer awareness.



BioscienZ and **The Protein Brewery** are young companies developing technology for manufacturing food proteins based on fungal fermentation technology



Dalco Food specialises in the production of meat substitutes – both vegetarian and vegan – and meat products. In 2016, Dalco opened an additional production facility in Oosterhout for 100% vegetarian and vegan protein products.



Protix is a market leader in scalable insect breeding. Using high tech solutions, artificial intelligence, genetic improvement programmes and robotics, Protix breeds larvae of the black soldier fly as a unique source of protein for food and feed.



Like Meat produces meat alternatives without sacrificing taste or texture. Their vision is To create a future with a better way of eating for a greater way of life. Expanded their current site in Oss to 100 FTE in 2018 with two additional sites upcoming in 2021. Recently acquired by The LiveKindly co.

